

Mid-Autumn Festival Workshop



中秋節工作坊



27.9.2025 (Saturday 星期六)

Handmade Palmier Cooking Workshop
手工蝴蝶酥工作坊

Venue 地點:
L6, Club 8

Session 1: Earl Gray Tea Palmier

第一節: 伯爵茶蝴蝶酥

Time 時間: 11:00 - 13:00



Session 2: Chocolate Palmier

第二節: 巧克力蝴蝶酥

Time 時間: 15:00 - 17:00



Product 成品:

10 pieces per person

in a session*

每節每人十塊蝴蝶酥*

\$348 /

Pax 位

Max Capacity

滿額人數: 12位

Early Bird Price 早鳥優惠:

Before 7/9 前:

\$328 / Pax 位

Venue 地點:

28.9.2025 (Sunday 星期日)

Billiard Room, Peak Wing

朗峰會所桌球室

Moon Lamp Creative Workshop

月球燈創意工作坊



Session 1: Crescent-Moon Moon Lamp

第一節: 彎月月球燈

Time 時間: 11:00 - 13:00



Session 2: Full-Moon Moon Lamp

第二節: 滿月月球燈

Time 時間: 15:00 - 17:00



No age limit for
family group.

Children only:

6 years old or above

親子不限年齡

只有小童參加:

6歲或以上

Remarks 備註:

1. Enrolment is only applicable for residents with registered resident card or the guests accompanied by Residents..

此活動只限持有住戶證之住戶及其訪客參加。

2. This product may contain common cause of food allergy food, such as eggs and egg products, peanuts, soya beans and their products; milk and milk products (including lactose); tree nuts and nut products.

此食品可能含有可導致過敏的物質，包括蛋類及蛋類製品；花生、大豆及它們的製品；奶類及奶類製品(包括乳糖)；花生、木本堅果及堅果製品。

For further information, please contact Club Bel-Air Reception at Bay Wing (2989 9000)/Peak Wing (2989 6500). The Club reserves the right to cancel the activity due to inclement weather conditions or other special situations. Photos are for reference only.

如有查詢，歡迎致電貝沙灣畔會所(2989 9000)或朗峰會所(2989 6500)接待處。會所有權就惡劣天氣或其他狀況取消此活動。圖片只供參考。



貝沙灣