

Celebrating 30 Years of
Asia Society Hong Kong Center



THANKSGIVING

VIRTUAL GALA

TUESDAY, 17 NOVEMBER, 2020

Virtual Gala: 7-8:30 p.m. HKT
Virtual Afterparty: 8:30-9:15 p.m. HKT

HONORING

FOUNDERS

Lee Quo-wei

Robert B. Oxnam

Jack Tang

VISIONARIES

Hong Kong Jockey Club

Robert and Chantal Miller

Mochtar Riady

STATESMEN

Burton Levin

Nicholas Platt

Tung Chee-hwa

BUILDERS

Chien Lee

Mary Lee Turner

John S. Wadsworth, Jr.

FIRESIDE CHAT

THE FUTURE OF U.S.-CHINA RELATIONS

Asia Society Hong Kong comes together for a revered American tradition to celebrate togetherness. Join us for a dialogue as we welcome high-ranking U.S. and Chinese diplomats for an engaging conversation on the future of the Sino-American relationship under the new U.S. administration.

SPECIAL MUSIC PERFORMANCES

For more information: developmenthk@asiasociety.org



2020 HONOREES

FOUNDERS

Lee Quo-wei (in memoriam)

Inaugural Chair
Asia Society Hong Kong Center

Robert B. Oxnam

President Emeritus
Asia Society

Jack Tang (in memoriam)

Founding Member
Asia Society Hong Kong Center

STATESMEN

Burton Levin (in memoriam)

Inaugural Executive Director
Asia Society Hong Kong Center

Nicholas Platt

President Emeritus
Asia Society

Tung Chee-hwa

Former Chief Executive of HKSAR
Founding Member, Asia Society Hong Kong Center

VISIONARIES

Hong Kong Jockey Club

Lead Support of Building Campaign
Asia Society Hong Kong Center

Robert and Chantal Miller

Trustee Emeritus, Asia Society
Founding Member, Asia Society Hong Kong Center

Mochtar Riady

Former Global Trustee, Asia Society
Founding Member, Asia Society Hong Kong Center

BUILDERS

Chien Lee

Former Trustee
Asia Society Hong Kong Center

Mary Lee Turner

Former Executive Director
Asia Society Hong Kong Center

John S. Wadsworth, Jr.

Trustee Emeritus, Asia Society
Asia Society Hong Kong Champion



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SPONSORSHIP

TABLE SPONSOR: HK\$38,000

- 10 invitation links for 10 attendees.
- 1 invite to the off-the-record VIP discussion following the event from 8:30–9:15 p.m.
- Food and wine delivered to 10 attendees prior to commencement of Virtual Gala.
- Company logo or personal name published on all program materials.
- Complimentary 1 year ASHK family membership (valued at HK\$2,500).

STUDENT TABLE: HK\$38,000

- 10 invitation links for 10 students.
- 10 student meals* arranged for 10 students at ASHK Center.
- Company logo or personal name published on all program materials.
- 10 complimentary 1 year ASHK student memberships (valued at HK\$3,000).

INDIVIDUAL TICKET: HK\$4,000

- 1 invitation link for individual attendee.
- Individual access to Virtual Gala Afterparty from 8:30–9:15 p.m..
- Food and wine delivered to attendee prior to commencement of Virtual Gala.
- 1 complimentary 1 year ASHK individual membership (valued at HK\$1,600).



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*Student meal differs from menu below.

MENU

Guests are invited to choose one of the following menus:

RAJASTHAN RIFLES ANGLO-INDIAN

STARTER

Cocktail Samosa with Tamarind Chutney

MAINS & SIDES

- Masala Fish Fingers with Mint Mayonnaise
- Chicken Biryani
- Rajasthan Rifles Club Sandwich
- Chicken Tikka
- Tawa Roti
- Subz Miloni
- Mixed Vegetable Raitha
- Lemon Pickle/Mango chutney

DESSERT

Gulab Jamun: Milk-Based Sweet Treat

MAISON LIBANAISE LEBANESE (VEGETARIAN MENU)

STARTER

- Hummus Bil Tahini
- Pita Bread
- Levantine Fattoush

MAINS & SIDES

- Maison's Falafel
- Eggplant Moussaka
- Roasted Cauliflower

DESSERT

Namourah: Semolina, Yoghurt and Almond Cake

LE GARÇON SAIGON VIETNAMESE

STARTER

Goi Ga Bao Cai: Shredded Chicken Cabbage Salad

MAINS & SIDES

- Canh Ga Rang Muo: Nam Vang Salt and Pepper Chicken Wings
- Rau Cai Xao Toi: Stir Fried Vietnamese Greens
- Lemongrass Maple Glazed Okinawa Pork Collar
- Com Chien Cua: Vietnamese Crab Fried Rice

DESSERT

Chocolate Chip Cookie

HO LEE FOOK MODERN CHINESE FUSION

STARTER

Salad of Cucumber, Black Fungi, Radish and House Chilli Oil

MAINS & SIDES

- Sichuan Strange Flavour Chicken
- Steamed Barramundi, Ginger, Green Shallot
- Hot and Sour Rice Noodles with Fermented Wings Beans and Pork Mince
- Asparagus, Broccoli, Sugar Snap Peas, Garlic, Shaoxing



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BLACK GARLIC THANKSGIVING

STARTER

- Bread and Dips, Served with Fuyue Hummus, Scallion and Black Garlic Pesto
- Organic Doh Caesar
- Ginger Pumpkin Soup with Miso Caramel
- Pumpkin Seeds

MAINS & SIDES

- Turkey Roulade With Goli berry and Crispy Yuba, Served with Black Garlic Gravy,
- Dried Mandarin Kumquat Chutney, and Kou Shui Ji (Spicy Chicken) sauce
- Potato mash with Furikake Chips
- Brussels sprouts with Pomegranate, Mint and Honey Sherry Vinaigrette
- Stuffing: Thanksgiving mooncake

DESSERT

Bourbon Apple Pie

AMMO ITALIAN

STARTER

- Spanish Ham Salad with Braised Ear, Manchego Cheese, Garlic Croutons, and Rocket
- Wild Mushroom Cream Soup

MAINS & SIDES

- Sous-Vide Beef Cheek
- Baby Carrot, Mashed Potato, Salsa Verde

DRINKS

PLEASE CHOOSE

- Red Wine
- White Wine

Asia Society Hong Kong is committed to collaborating and supporting diverse local communities as we recover and rebuild from COVID-19. The Food and Beverage Industry has been severely impacted and is still vulnerable in this constantly changing environment. Your participation in our gala will enable us to support local restaurants. We thank you for your participation.



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Please Select the Following Sponsorship Type:

- | | |
|-------------------------------------------------------|------------|
| <input type="checkbox"/> Table Sponsor | HK\$38,000 |
| <input type="checkbox"/> Student Table | HK\$38,000 |
| <input type="checkbox"/> Individual Ticket | HK\$4,000 |
| <input type="checkbox"/> Please accept my donation of | HK\$ _____ |

First Name:

Last Name:

Company:

Billing Address:

Tel:

Email:

Payment by: American Express Mastercard Visa Check Wire Transfer

Cardholder Name:

Expiration Date:

Credit Card Number:

Signature:

Mastercard/Visa: 3-digit security code ____

American Express: 4-digit security code _____

Checks should also be made payable to "Asia Society Hong Kong Center" and mailed to Development Department, 9 Justice Drive, Admiralty.

Please check if you would like to receive an official receipt after the event.

For enquiries, please email developmenthk@asiasociety.org or call +852 2103 9582.

GUEST DETAILS FORM

Please click [here](#) to be redirected to the Guest Details Form.

Please kindly complete the form to receive an invitation link closer to the 2020 Virtual Gala. If you are ordering food, you will be asked to select your preferred menu and indicate any dietary restrictions.

If you are a host—in addition to completing the form yourself—please kindly complete it on behalf of your guests. Alternatively, you may wish to forward your guests the link to the form so that they can complete it individually themselves.

