



The First Annual Fred Tibbitts & Associates  
“A Summer Evening in Bangkok  
With Very Special Friends”

Friday 13 June 2008

**THE WESTIN**  
GRANDE SUKHUMVIT  
BANGKOK

DIAGEO MOËT HENNESSY

## Program

### Reception

( 6:00pm - 7:00pm )  
All guests formally announced

Specialties by Phillips Foods Asia  
Vittoria Mineral Water  
Jack Daniel's & Finlandia Cocktails  
Smirnoff Cocktails

### Dinner

( 7:00pm - 11.00pm )

### Welcome

Fred Tibbitts, Jr.

### Buddhist Grace

Khenpo Sonam Tobgyal Rinpoche

### Loyalty Toasts

Moët & Chandon Brut Imperial

### Donations to Hug Elephant Club

Presenting Supasit Skontanarak, AVP-Premier Relationship Development, HSBC Bank  
Accepting Anchalee Kalmapijit

### The Riwoche Society of Canada

Presenting Supasit Skontanarak, AVP-Premier Relationship Development, HSBC Bank  
Accepting Khenpo Sonam Tobgyal Rinpoche

### Announcement of the 2008 FTA Hospitality Award for Literary Excellence and Scholarship at Tianjin

Chaisawat Manat, Associate Professor, Prince of Songkla University

### Summons of the Brigade

Charles Jack, General Manager, The Westin Grande Sukhumvit Bangkok

### Fond Farewell

Fred Tibbitts, Jr.

## First Course

### Mango Dill Grain Flavored Phillips Crab Shingle

Monsoon Valley Blended White, Thailand 2007  
Cape Mentelle Semillon Sauvignon Blanc, Margaret River, Australia 2007  
Terrazas Reserva Chardonnay, Mendoza, Argentina 2007  
Philip Shaw Number 11 Chardonnay, Orange, Australia 2006

## Main Course

### Mint Honey Cardamon Tender Lamb in Filo Jacket

Monsoon Valley Shiraz Special Reserve, Thailand 2006  
Concha Y Toro Trio Merlot, Rapel Valley, Chile 2006  
Philip Shaw Number 17 Merlot, Cabernet Franc, Cabernet, Orange, Australia 2006  
Peter Lehmann Shiraz Grenache, Barossa, Australia 2006

## Cheese

### Assiette de Fromage

Comte - Franche-Comté region of eastern France. The pâté is a pale creamy yellow.  
The texture is relatively hard, the taste is mild, slightly sweet and nutty.

Mimolette - Sainte-Mere Calvados region of France.

A hazelnut-like flavour and orange flesh, cellar matured for at least one year.

Cheddar - ford farm traditional handmade cheddar.

A sharp but creamy cheddar from Dorchester, Dorset

Peter Lehmann Art Series Chardonnay, Barossa, Australia 2005  
Concha Y Toro Cassillero Cabernet Sauvignon, Central Valley, Chile 2007  
Terrazas Reserva Malbec, Mendoza, Argentina 2005

## Dessert

Dark, milk and white chocolate chess

### Glenmorangie

Single Malt Scotch

Ten Years Old

### Vittoria Coffee and Tea

Petit Fours and Biscotti