



# The Tenth Annual Fred Tibbitts & Associates



## “An Autumn Evening in Hong Kong with Very Special Friends”



CAVIALE MANUFATUR



香港尖沙咀凱悅酒店



## *Program*

### **Reception**

6:45pm – 7:45pm

### **All Guests Formally Announced**

Luxury Cocktails by Diageo  
Original & Inspiring – The Glenlivet by Pernod Ricard  
Caviar by Caviale  
Selected Ice Teas by Ronnefeldt  
Acqua Panna & S. Pellegrino

### **Dinner**

7:45pm - 10:45pm

### **Welcome**

Fred Tibbitts, Jr.

### **Loyalty Toasts**

Champagne Mumm Cordon Rouge

### **Donation**

China Tibetan Children Health & Education Fund  
Accepted on Behalf of Madame Annie S.C.Wu  
Marina Wong, Director

### **About Phuket International Academy**

Nicholas Seaver, CEO

### **2010 FTA Hospitality Award for Literary Excellence**

*New Western Cuisine Magazine*  
Accepted by Richard Xu, Editor-in-Chief  
Scholarship Presentation on behalf of The Culinary Institute of America  
A.J. Bellarosa

### **2010 FTA Hospitality Awards for Excellence as a Humanitarian**

Otto Weibel, Director of Kitchens  
Swissotel the Stamford & Fairmont Singapore  
Rudolf Muller, Executive Chef, Hong Kong Disneyland  
Personal Observations on Rudolf Muller by Paul Chandler  
Scholarship Presentation on behalf of At-Sunrice GlobalChef Academy  
Christophe Megel

### **2010 FTA Hospitality Award for Lifetime Excellence**

Martin Rinck, President – Asia Pacific, Hilton Worldwide  
Scholarship Presentation on behalf of The Chinese University of Hong Kong  
Kam-hon Lee

### **Summons of the Brigade**

Xavier Pech, General Manager, Hyatt Regency Hong Kong, Tsim Sha Tsui

## *Dinner Menu*

### **First Course**

#### ***“Phillips” Lump Crab Meat Tartlet with Basil***

*Nederburg WineMaster’s Reserve Sauvignon Blanc, South Africa 2010*  
*Montana Brancott “B” Sauvignon Blanc, Marlborough, New Zealand 2008*  
*Concha Y Toro Marques de Casa Concha Chardonnay, Limari Valley, Chile 2007*  
*Philip Shaw No11 Chardonnay, Orange, New South Wales, Australia 2008*  
*Beni di Batasiolo, Langhe Chardonnay Morino, Langhe, Albesi, Italy 2007*

### **Main Course**

#### ***Grilled US Sirloin, Cepes and Spinach***

*Montana Brancott Pinot Noir, South Island, New Zealand 2008*  
*Nederburg WineMaster’s Reserve Pinotage, Western Cape, South Africa 2008*  
*Philip Shaw No8 Pinot Noir, Orange, New South Wales, Australia 2007*  
*Concha Y Toro Marques de Casa Concha Cabernet Sauvignon,*  
*Puente Alto Valley, Chili 2008*  
*Jacob’s Creek Reserve Cabernet Sauvignon, South Australia 2006*

### **Cheese Course**

#### ***Cantal de Salers, Cheddar, Comte***

*Beni di Batasiolo Barbera DOC Sovrana, Langhe Albesi, Italy 2007*  
*Beni di Batasiolo Barolo DOCG Vigneto Cerequio, La Morra, Italy 2001*

### **Dessert**

#### ***Orange Chocolate Terrine, Ronnefeldt Earl Grey Tea Macaroon And Earl Grey Tea Ice Cream With Michael’s Cookies***

*Philip Shaw No5 Cabernet Sauvignon, Orange, New South Wales, Australia 2008*  
*The Glenlivet 18 Year Old*

*Tea & Coffee Service*

*Acqua Panna & S. Pellegrino Water*