



The Tenth Annual Fred Tibbitts & Associates

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



Hyatt Regency Hong Kong, Tsim Sha Tsui Thursday 7 October 2010

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