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**The First Annual Dinner
Fred Tibbitts & Associates**

**"A summer evening in Mumbai
with very special friends"**



**The Westin Mumbai Garden City
Tuesday 29 June 2010**

program

reception

7:30pm – 8:30pm

all guests formally announced

luxury cocktails by diageo
luxury cocktails by brown-forman
crab specialties by phillips foods

dinner

8:30pm – 11.30pm

welcome

fred tibbitts, jr.

tibetan buddhist prayer

the venerable acharya guru gyaltsen, head of school, pema tsa'l school,
mundgod, india

loyalty toasts

korbel natural russian river valley champagne

donation to vikramasila foundation

founder & executive director, khenpo lama pema wangdak
accepted by the venerable acharya guru gyaltsen, head of school, pema tsa'l school

2010 FTA hospitality award for literary excellence

richard xu, editor-in-chief, new western cuisine magazine

2010 FTA hospitality award for excellence as an operator- asia pacific

martin rinck, president-asia pacific, hilton worldwide
recognition accepted by
neeraj chadha, regional general manager-india,
hilton janakpuri new delhi

2010 FTA hospitality award for excellence as a humanitarian

rudolf muller, executive chef, hong kong disneyland
otto weibel, director of kitchens, swissotel the stamford & fairmont singapore

summons of the brigade

jan bungaard
general manager
the westin mumbai garden city

dinner menu

cold

chilled crab, avocado, mango

or



green

mango, tomato, arugula

nederburg, the winemaster's reserve
sauvignon blanc, south africa 2009
bonterra vineyards chardonnay-sauvignon blanc
mendocino county, ca 2005

hot

new zealand lamb rack and baby leg
rosemary, pumpkin, cassoulet

or



marinated cottage cheese
tandoori broccoli, black lentil

bonterra vineyards merlot
mendocino county, ca 2004
nederburg, the winemaster's reserve
pinotage, south africa 2009

cheese

tallegio with fig
gruyere with apple and walnut
gloucester cheddar with branstons pickle

marques de riscal 1860 tempranillo
vino de la terra de castilla & leon, spain 2006/2007
marques de riscal reserva doc, rioja, spain 2003

sweet

chocolate
ginger
ice

tea & coffee service