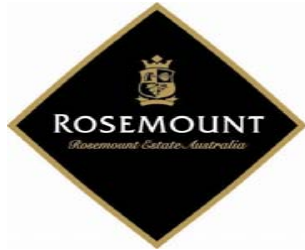




**The Seventh Annual Fred Tibbitts & Associates  
“A Spring Evening at Singapore  
With Very Special Friends”**



**ST REGIS**

SELECTED TEA SINCE 1823



Thursday 18 March 2010  
John Jacob Ballroom

## **Programme**

### **Reception**

(6:30pm – 7:30pm)

#### **All Guests Formally Announced**

Moët & Chandon Imperial  
Crab Specialties by Phillips Foods  
Luxury Cocktails by Diageo  
FIJI Water

### **Dinner**

(7:45pm-11:00pm)

#### **Welcome**

Fred Tibbitts, Jr.

#### **Loyalty Toasts**

Moët & Chandon Imperial

#### **Donation to China Tibetan Children Health & Education Fund**

Accepting, Rudolf Muller, Executive Chef, Hong Kong Disneyland

#### **Announcement of the 2010 FTA Hospitality Awards Asia Pacific**

2010 FTA Hospitality Award for Excellence as an Operator-Asia Pacific  
Martin Rinck, President – Asia Pacific, Hilton Worldwide

2010 FTA Hospitality Award for Excellence as a Humanitarian  
Rudolf Muller, Executive Chef, Hong Kong Disneyland  
And

Otto Weibel, Director of Kitchens, Swissotel The Stamford & Fairmont Singapore

2010 FTA Hospitality Award for Literary Excellence  
Richard Xu, Editor-in-Chief, New Western Cuisine Magazine (China)

#### **Summons of the Brigade**

Oscar Postma, Executive Assistant Manager – Rooms, St. Regis Singapore

#### **Fond Farewell**

Fred Tibbitts, Jr.

## **Dinner Menu**

### **Symphony of Crab**

Crab, Tomato, Avocado,  
“Club” Lime Scented Phillips Crab Cake  
with Chipotle Aioli, Pineapple Crab Ravioli

*Montana Sauvignon Blanc, Marlborough, New Zealand 2008*  
*Domaine Helan Mountain Special Reserve Chardonnay, Yin Chuan, China 2008*

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Pan Roasted Supreme of Chicken Stuffed with Truffle,  
Sautéed Mosaic of Vegetable with Chorizo, Perigourdine Sauce

*Thomas Barton Reserve Graves Blanc, Graves, France 2006*  
*Wolf Blass Gold Label Chardonnay, Adelaide Hills, Australia 2008*  
*Cape Mentelle Cabernet-Merlot, Margaret River, Australia 2007*  
*Thomas Barton Reserve Margaux, Margaux, France 2006*

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### **Trilogy of Kapiti Cheese**

(Aged, Kikorangi & Kirima)  
With Mini French Baguette

*Terrazas de los Andes Reserva Malbec, Mendoza, Argentina 2007*  
*Rosemount Show Reserve Cabernet Sauvignon, Mudgee, Australia 2006*

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"Ronnefeldt" Black Tea Cream Brulée with Fresh Fruit Rhinestone  
Marinated with Herbal Infused Tea & Lemon Rose Tea Sorbet

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Coffee & FIJI Water

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