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WATER

**DIAGEO**



Pernod Ricard



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The Eighth Annual Fred Tibbitts & Associates

“A Spring Evening at Singapore

With Very Special Friends”

**FTA**  
Fred Tibbitts  
and Associates



**ST REGIS**

Thursday 17 March 2011

John Jacob Ballroom

## Programme

### **Reception**

(6:30pm – 7:30pm)

### **All Guests Formally Announced**

Moët & Chandon Imperial  
G.H. Mumm

Crab Specialties by Phillips Foods  
Luxury Cocktails by Diageo  
Chivas Regal by Pernod Ricard  
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, Richard Xu, Editor-in-Chief, New Western Cuisine Magazine

### **Announcement of the 2011 FTA Hospitality Awards**

#### **2011 FTA Hospitality Award for Excellence as an Operator-North America**

Brian Abel, Vice President, Food & Beverage, North America, Starwood Hotels & Resorts  
Recognition being Accepted by Thomas Schwall, Hotel Manager, The St Regis Singapore

#### **2011 FTA Hospitality Award for Excellence as an Operator-Asia Pacific**

Andreas Stalder, Senior Vice President, Product & Brand Development,  
Hyatt International-Asia Pacific

Recognition being Accepted by Christian Gurtner, EAM-Food & Beverage,  
Grand Hyatt Singapore

#### **2011 FTA Hospitality Award for Lifetime Excellence**

Eric Long, General Manager, The Waldorf = Astoria

Recognition being Accepted by Alain Mahillon, General Manager, Hilton Singapore  
Regional General Manager – Singapore, Indonesia & Philippines, Hilton Worldwide

#### **2011 FTA Hospitality Award for Excellence as a Humanitarian**

Robert Thurman, President, Tibet House US & Jey Tsong Khapa Professor  
of Indo-Tibetan Buddhist Studies, Columbia University

#### **2011 FTA Hospitality Award of Excellence as an IT Innovator**

MICROS Systems, Inc.

Recognition being Accepted by Stefan Piringer, President, MICROS-Fidelio Asia Pacific

### **Summons of the Brigade**

Thomas Schwall, Hotel Manager The St. Regis Singapore

### **Fond Farewell**

Fred Tibbitts, Jr.

## Dinner Menu

### **Trilogy of Crab**

**Crabmeat & Pineapple Ravioli with Micro Herbs Salad**

**Crab, Avocado-Tomato “Club”**

**Salted Egg Yolk-Pumpkin Crabmeat**

*1 - Ramón Bilbao Monte Blanco Veredeo, Rueda, Spain 2010*

*2 - Terrunyo Sauvignon Blanc, Concha Y Toro D.O. Casablanca Valley, Chile 2010*

*3 - Montana Classics Sauvignon Blanc, Marlborough, New Zealand 2009*

*4 - Thomas Barton Réserve Graves Blanc, Graves, France 2007*

*5 - Gérard Bertrand Réserve Speciale Viognier IGP, South of France 2008*



### **Angus Beef**

**Sous Vide of Angus Beef Tenderloin, Sautéed Greenhouse Mushrooms**

**Garden Pea-Potato Mash, Merlot Sauce**

*6 - Marques de Casa Concha Y Toro Cabernet Sauvignon D.O. Puente Alto, Chile 2008*

*7 - Ramón Bilbao “Mirto” Reserva (Tempranillo), Rioja, Spain 2006*

*8 - Thomas Barton Réserve Margaux, Margaux, France 2006*



### **New Zealand Cheese**

**Port Wine Cheddar, Aorangi Traditional Brie & White Stone**

**Condiments**

*9 - Gérard Bertrand Réserve Speciale Carignan IGP, Vieilles Vignes, France 2008*

*10 - George Wyndham Founder's Reserve Shiraz-Grenache, McLaren Vale, Australia 2007*



### **Earl Grey**

**Poached Pear Infused with Ronnefeldt Earl Grey**

**Vanilla Ice Cream & Crispy Tuile**

*Served with*

Ron Zacapa23

An Exquisite Guatemala Rum Aged Above The Clouds



Coffee & Ronnefeldt Teas

FIJI Water

Food & Wine Pairing: Harriet Lembeck