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MALAYSIA'S LEADING HOSPITALITY TRADE MAGAZINE



FTA SPRING DINNER

The 8th Annual Fred Tibbitts & Associates "A Spring Evening in Singapore with Very Special Friends" proved to be another memorable event for 64 guests at The St Regis on March 17 with a 4-course gala dinner. The reception was hosted by Diageo, Pernod Ricard and Liquid Luxury serving many of their top luxury cocktails prepared by senior mixologists and served with delicious canapés of Phillips crab created by Executive Chef Frederic Colin. The Champagnes were Moët & Chandon Imperial and Mumm Cordon Rouge; plus FIJI Water and Ronnefeldt Teas. Wein & Vin demonstrated the new "Pod Bar" wine preservation & temperature-controlled display cabinet by Berman International. As usual all guests were formally announced.

Fred welcomed guests and asked that they consider "Service as the Highest Calling" and explained that the primary purposes of FTA dinners were to recognize hospitality excellence, to provide scholarships to those whom are honoured and to make charitable contributions for those less fortunate. He then called for the twelve loyalty toasts by Thomas Schwall, Hotel Manager, The St. Regis Singapore; Kim Seng Tan, Executive Vice President, Meritus Hotels & Resorts; Timothy Markland Blaiklock, Senior Vice President, Sofitel Asia Pacific; Kjell Adstedt, Managing Partner-The Americas, DB&S Capital Limited; Praba Menon, General Manager, Hotel Istana Kuala Lumpur; Antoine Chahwan, Regional Vice President & General Manager, Four Seasons Hotel Singapore; Jean-Luc Fourrier, Vice President, Restaurant Concepts, Luxury Brands & Full Service, Asia Pacific-Middle East-Africa, Hilton Worldwide; Ivan Lee, Area Vice President & General Manager, Pan Pacific Singapore; Niall Cowan, Regional Director of Food & Beverage-Asia, Europe, Africa and Middle East, Fairmont Hotels & Resorts; Richard Xu, Editor-in-Chief, New Western Cuisine (China) Magazine; Andy Nazarechuk, Dean, University of Las Vegas Nevada Singapore; and Aaron Goh, Director, Cornell-Nanyang Institute of Hospitality Management.

2011 FTA Hospitality Award for Excellence recipient as an Operator-North America was Brian Abel, Vice President, Food & Beverage, North America, Starwood Hotels & Resorts which was accepted by Thomas Schwall and the scholarship in Abel's name will benefit a Cornell University student

2011 FTA Hospitality Award for Excellence as an Operator-Asia Pacific was Andreas Stalder, Senior Vice President, Product & Brand Development, Hyatt International-Asia Pacific which was accepted by Christian Gurtner, Executive Assistant Manager-Food & Beverage, Grand Hyatt Singapore and the scholarship will benefit two students attending The Chinese University of Hong Kong.

2011 FTA Hospitality Award for Lifetime Excellence was Eric Long, General Manager, The Waldorf - Astoria which was accepted by Alain Mahillon, General Manager, Hilton Singapore and Regional General Manager, Singapore, Indonesia & Philippines, Hilton Worldwide and the scholarship will benefit a student at Michigan State University.

2011 FTA Hospitality Award for Excellence as a Humanitarian was Robert Thurman, President, Tibet House US & Jey Tsong Khapa Professor of Indo-Tibetan Buddhist Studies, Columbia University and the scholarship in Thurman's name is to benefit worthy students at The Tibetan Children's Village School of Dharmasala, India.

2011 FTA Hospitality Award for Excellence as an IT Innovator was MICROS Systems, Inc which was accepted by Stefan Piringner, President, Micros-Fidelio Asia Pacific and the scholarship is going to benefit a student at Penn State University.

"Fred Tibbitts & Associates is the leading global wine, spirits and foodservice products and services consulting agency for National Account chain hotels and restaurants with offices at Bangkok, Thailand and Menands, New York, the United States."



(L-R) Timothy Markland Blaiklock, Senior VP and Kim Seng Tan



(L-R) Praba Menon, General Manager, Hotel Istana KL; Lay-Cheng Lim, Business Development Manager, Kai Xin Enterprise (S) Pte Ltd (Ronnefeldt Tea); Richard Xu, Editor-in-Chief, New Western Cuisine Magazine; Stefan Piringner, President, Micros-Fidelio Asia Pacific



(L-R) Jeremy Hauw, General Manager, Tuck Lee Ice Pte Ltd (FIJI Water); Val Lam, Business Development Manager, Tuck Lee Ice Pte Ltd (FIJI Water); Michael Tan, Director of Food & Beverage, Four Seasons Hotel Singapore; Clement Shiu, Regional Sales Director-Asia, FIJI Water; Ava Lim, Regional Sales Manager-Singapore, FIJI Water



(L-R) Martin Sinclair, General Manager, The Regent Singapore-A Four Seasons Hotel; Bruno Correa, Executive Chef, Four Seasons Hotel Singapore; Jeff Rednour, Hotel Manager, The Regent Singapore-A Four Seasons Hotel; Antoine Chahwan, Regional Vice President & General Manager, Four Seasons Hotel Singapore; Giovanni Speciale, Executive Chef, The Regent Singapore-A Four Seasons Hotel; Alex Porteous, Hotel Manager, Four Seasons Hotel Singapore; Kaul Anshul, Director of Food & Beverage, The Regent Singapore-A Four Seasons Hotel; Michael Tan, Director of Food & Beverage, Four Seasons Hotel Singapore enjoy repeated celebratory toasts to "Good Health and Happiness"



((L-R) Heinrich Grafe, General Manager, Conrad Centennial Singapore; Kaewstri Mahillon, Hilton Singapore; Jean-Luc Fourrier, Vice President of Restaurant Concepts-Luxury Brands & Full Service, Asia Pacific, Middle East, Africa, Hilton Worldwide; Alain Mahillon, General Manager, Hilton Singapore and Regional General Manager-Singapore, Indonesia & Philippines, Hilton Worldwide



(Adi Ruiz ("2011 Australian Bartender of the Year") at the Liquid Luxury stand prepares his classic cocktails

Good Taste

PEOPLE ALWAYS ASK?

ONLY SELECTED FREE STANDING RESTAURANTS MAY APPLY - UNLESS HOTEL RESTAURANTS FEEL THEY WISH TO APPLY FOR CONSIDERATION!! THIS LIST WILL ONLY GROW SLOWLY!! - AND AFTER REVIEW BY - THE INCUMBENT!

- "SOUTH SEAS"
 - SUBANG
 - SEAFOOD
 - DRY FRIED PRAWN
 - BEST BLACK SAUCE CURRY LEAF CRAB
 - BEST - PIZZA
 - GREAT MINISTRONE BRUCHETTA
- "LA RISATA"
 - BEST ONION SOUP
 - COD FISH - ONLY CASH
 - GENERALLY GOOD
 - SEN SOON MAN
 - MINE HOST
- "MA MAISON"
 - BEST - GOULASH, ROESTI
 - MUSHROOM (MIKE) SAUCE
- "DELUCCA"
 - GOOD ITALIAN RESTAURANT
 - EXCELLENT BREAD
- "LA SUISSE"
 - GOOD FOOD PRICES
 - EXCELLENT DESSERTS
- "CIAO"
 - DUA RESIDENCY
 - GREAT FOR LUNCH
 - A LITTLE NOISY
 - TRYTHE THAI COD FISH -EXCELLENT
- "TOP HATS"
 - GROUND FLOOR TOP DELI AND EQUIPMENT BUT EXPECT HEFTY PRICES EASY AND ECONOMICAL PARKING
- "DELICIOUS"
 - CORUS HOTEL- GOOD LOCAL COFFEE HOUSE
 - WON TON NOODLE - SOUP
 - CONCORDE - KL- GOOD CHINESE RESTAURANT FOR DIM SUM LUNCH
- "DOUBLE TREE BY HILTON"
 - KL MAKAN
 - TRY THE SARAWAK
 - BAMBOO CHICKEN
 - EXCELLENT
 - BEST PAN MEE TIAPAN
 - USJ
 - "THE GENTLE CHINESE GIANT"



((L-R) Thomas Schwall, Hotel Manager, The St. Regis Singapore; Jeff Rednour, Hotel Manager, The Regent Singapore-A Four Seasons Hotel; Alex Porteous, Hotel Manager, Four Seasons Hotel Singapore



Colin Chia, Regional Brand Ambassador-Singapore, Malaysia, Indonesia, Diageo prepares a luxury cocktail at the Diageo stand



The Diageo bartenders "strut their stuff" at the Diageo stand



(L-R) Mike Orpwood, Chairman, Liquid Luxury Pte Ltd; Andreas Koch, General Manager, River View Hotel; Steven Hopkinson, Director, Liquid Luxury Pte Ltd



((L-R) Matthew Williams, Regional Key Account Director-Asia Pacific, Diageo; Fred Tibbitts, Jr., President & CEO, Fred Tibbitts & Associates, Inc.; Eddie Harris, Vice President, Field Sales & Channel Development Asia Pacific, Diageo



((L-R) Jimmy Lim, Wine Sales Manager, The Cellar Door Pte Ltd (Zamora Group); Antoine Chahwan, Regional Vice President & General Manager, Four Seasons Hotel Singapore; Martin Sinclair, General Manager, The Regent Singapore-A Four Seasons Hotel; Peter Mainguy, General Manager, The Ritz-Carlton Millenia Singapore



(L-R) The Parade of the Brigade at the close of the 2011 FTA Spring Dinner at Singapore at The St. Regis Singapore. The Service Staff is led by John Lee, Assistant Director of Banquet Operations, The St. Regis Singapore, while the Banquet Kitchen Crew is led by Noel Ng, Banquet Sous Chef, The St. Regis Singapore

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