



The First Annual Fred Tibbitts & Associates
“A Summer Evening in Bangkok
With Very Special Friends”

Friday 13 June 2008

THE WESTIN
GRANDE SUKHUMVIT
BANGKOK

DIAGEO MOËT HENNESSY

Program

Reception

(6:00pm - 7:00pm)
All guests formally announced

Specialties by Phillips Foods Asia
Vittoria Mineral Water
Jack Daniel's & Finlandia Cocktails
Smirnoff Cocktails

Dinner

(7:00pm - 11.00pm)

Welcome

Fred Tibbitts, Jr.

Buddhist Grace

Khenpo Sonam Tobgyal Rinpoche

Loyalty Toasts

Moët & Chandon Brut Imperial

Donations to Hug Elephant Club

Presenting Supasit Skontanarak, AVP-Premier Relationship Development, HSBC Bank
Accepting Anchalee Kalmapijit

The Riwoche Society of Canada

Presenting Supasit Skontanarak, AVP-Premier Relationship Development, HSBC Bank
Accepting Khenpo Sonam Tobgyal Rinpoche

Announcement of the 2008 FTA Hospitality Award for Literary Excellence and Scholarship at Tianjin

Chaisawat Manat, Associate Professor, Prince of Songkla University

Summons of the Brigade

Charles Jack, General Manager, The Westin Grande Sukhumvit Bangkok

Fond Farewell

Fred Tibbitts, Jr.

First Course

Mango Dill Grain Flavored Phillips Crab Shingle

Monsoon Valley Blended White, Thailand 2007
Cape Mentelle Semillon Sauvignon Blanc, Margaret River, Australia 2007
Terrazas Reserva Chardonnay, Mendoza, Argentina 2007
Philip Shaw Number 11 Chardonnay, Orange, Australia 2006

Main Course

Mint Honey Cardamon Tender Lamb in Filo Jacket

Monsoon Valley Shiraz Special Reserve, Thailand 2006
Concha Y Toro Trio Merlot, Rapel Valley, Chile 2006
Philip Shaw Number 17 Merlot, Cabernet Franc, Cabernet, Orange, Australia 2006
Peter Lehmann Shiraz Grenache, Barossa, Australia 2006

Cheese

Assiette de Fromage

Comte - Franche-Comté region of eastern France. The pâté is a pale creamy yellow.
The texture is relatively hard, the taste is mild, slightly sweet and nutty.

Mimolette - Sainte-Mere Calvados region of France.

A hazelnut-like flavour and orange flesh, cellar matured for at least one year.

Cheddar - ford farm traditional handmade cheddar.

A sharp but creamy cheddar from Dorchester, Dorset

Peter Lehmann Art Series Chardonnay, Barossa, Australia 2005
Concha Y Toro Cassillero Cabernet Sauvignon, Central Valley, Chile 2007
Terrazas Reserva Malbec, Mendoza, Argentina 2005

Dessert

Dark, milk and white chocolate chess

Glenmorangie

Single Malt Scotch

Ten Years Old

Vittoria Coffee and Tea

Petit Fours and Biscotti