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The Third Annual  
Fred Tibbitts & Associates

“A SPRING EVENING IN KUALA LUMPUR  
WITH VERY SPECIAL FRIENDS”

**FTA**  
Fred Tibbitts  
and Associates

SERVE AND BE SERVED

Grand Millennium Kuala Lumpur  
Thursday, 13 May 2010

## Program

### Reception

06.30pm - 0730pm

All guests formally announced

### Dinner

7.30pm to 11.00pm

### Welcome

Fred Tibbitts, Jr.

### Loyalty Toasts

Moët & Chandon

### Announcement of the donation to the China Tibetan Children Health & Education Fund

Rudolf Muller, Executive Chef, Hong Kong Disneyland  
on behalf of Madame Annie S.C. Wu

### 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 Chris Ehmann, General Manager, Hilton Petaling Jaya

### 2010 FTA Hospitality Award for Excellence as a Humanitarian

Otto Weibel, Director of Kitchens, Swissotel, The Stamford & Fairmont Singapore  
and  
Rudolf Muller, Executive Chef, Hong Kong Disneyland

### Summons of the Brigade

Melvin Lim  
General Manager  
Grand Millennium Kuala Lumpur

### Fond Farewell

Fred Tibbitts, Jr.

## 2010 FTA Spring

## Dinner Menu

### Crab avocado and tomato timbale with fresh basil cream

*Montana Sauvignon Blanc, Marlborough, New Zealand 2008*  
*Marques de Riscal Sauvignon Blanc D.O. Rueda, Spain 2008*  
*Concha y Toro Trio Reserva Chardonnay, Casablanca Valley, Chile 2008*  
*Thomas Barton Reserve Graves Blanc, Graves, France 2006*

### Cashew nut crusted, baked lamb short loin, roasted pumpkin potato mash, semi dried tomato and zucchini, with roasted garlic and mint scented lamb jus

*Concha y Toro Trio Reserva Merlot, Rapel Valley, Chile 2007*  
*Cape Mentelle Cabernet-Merlot, Margaret River, Australia 2007*  
*Thomas Barton Reserve Margaux, Margaux, France 2006*  
*Wyndham Estate George Wyndham Founder's Reserve Shiraz,  
South Australia 2005*

### Trio of aged cheddar, tallegio and iberico rocinante semi-cured with walnut baguette

*Terrazas de los Andes Chardonnay Reserva, Mendoza, Argentina 2007*  
*DeBortoli Estate Grown Pinot Noir, Dixon's Creek, Yarra Valley 2007*  
*Concha y Toro Trio Reserva Cabernet Sauvignon, Maipo Valley, Chile 2007*  
*Marques de Riscal Reserva D.O.C. Rioja, Spain 2005*

### Ronnefeldt "Get The Power" infused panna cotta with light vanilla orange sauce and mango strawberry compote with warm Mokabarie tea sabayon

### Homemade truffles and chocolates

*Coffee and Ronnefeldt Selected Teas*