

FIJI[®]
WATER

Phillips[™]
FOODS, INC.

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

DIAGEO

ECOLAB[®]



FTA
Fred Tibbitts
and Associates



Pernod Ricard

Thinking of you
Electrolux



SELECTED TEA SINCE 1823

IBM[®]



ST REGIS

FONDE EN 1743
MOËT & CHANDON
CHAMPAGNE
★


WOLF BLASS[®]
AUSTRALIAN WINE AT ITS PEAK

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

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

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

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

Coffee & FIJI Water
