



The Eleventh Annual Fred Tibbitts & Associates



“An Autumn Evening in Hong Kong with Very Special Friends”



法国南部



Hyatt Regency Hong Kong, Sha Tin Tuesday 11 October 2011



香港沙田凱悅酒店



Program

Reception

6:30pm – 7:30pm

All Guests Formally Announced

Dinner

7:30pm - 11:00pm

Welcome

Fred Tibbitts, Jr.

Loyalty Toasts

Mumm Cordon Rouge

Donation to the China Tibetan Children Health & Education Fund

Accepted by Alice Chan, Director on behalf of Madame Annie S.C. Wu, Founder

Announcement of 2011 FTA Hospitality Awards-North America & Presentation of the 2011 FTA Hospitality Award for Operator-Asia Pacific

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

Brian Abel, Vice President of Food & Beverage, North America,
Starwood Hotels & Resorts

Recognition accepted by Charles Woo,
Area Managing Director,
Starwood Hotels & Resorts

2011 FTA Hospitality Award for Lifetime Excellence

Eric Long, General Manager, The Waldorf=Astoria
Recognition accepted by Robert Marek,
Director of Operations, Conrad Hong Kong

2011 FTA Hospitality Award for Excellence as an IT Innovator

MICROS Systems, Inc.

Recognition accepted by Kevin King, Managing Director, Micros-Fidelio China

2011 FTA Hospitality Award for Excellence as a Humanitarian

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

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

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

Presentation of Scholarships in the name of Andreas Stalder

Professor Kam-hon Lee, Director, School of Hotel & Tourism Management,
The Chinese University of Hong Kong
Benefiting Students: Mickey Chun Yin and Vivian La Wai

Summons of the Brigade

Robert Hamer
General Manager
Hyatt Regency Hong Kong, Sha Tin

Dinner Menu

Phillips Crabmeat Mousse Timbale, Salsify, Honey Bean Champagne Beurre Blanc

- 1 - Kim Crawford Sauvignon Blanc 2010, Marlborough, NZ
- 2 - Brancott Estate Classic Sauvignon Blanc 2010, Marlborough, NZ
- 3 - Gérard Bertrand Réserve Spéciale Viognier 2010, IGP Sud de France
- 4 - Cranswick 'Sarus' Chardonnay Pinot Noir 2009, Adelaide Hills, Australia

Roasted US Prime Beef Sirloin, Vichy Carrot, Porcini Mushroom, Broccolini Roasted Kipfler Potato, Demi Glace

- 5 - Gérard Bertrand Réserve Spéciale Syrah 2008, IGP Sud de France
- 6 - Cranswick 'Sarus' Shiraz 2008, Barossa Valley, Australia
- 7 - George Wyndham 'Founder's Reserve' Shiraza-Grenache 2005,
New South Wales, Australia
- 8 - Robert Mondavi Cabernet Sauvignon Reserve 2006, Napa Valley, California, US

Cheese

Brie de Meaux, Taleggio, Aged Cheddar Baguette

- 9 - Brancott Estate Classic Pinot Noir 2009, Marlborough, NZ
- 10 - Gérard Bertrand Réserve Spéciale Pinot Noir 2009, IGP Sud de France
- 11 - Robert Mondavi Pinot Noir Reserve 2009, Carneros, Napa Valley, California, US

Orange Chocolate Crunch Cake Jasmine Tea Ice Cream

*Coffee or Tea
Macaroons*

FIJI Water

Food & Wine Pairing: Harriet Lembeck, CWE