

# Food & Wine

ASIA PACIFIC ZONE NEWSLETTER



## Dr. Max Lake, Father of the Asia Pacific Zone (1924 – 2009)

A Personal Memoir  
by: Warren Mason  
Former Chair, Asia Pacific Zone

If you don't know about Dr. Max Lake's impact on gastronomy, not just in Australia, but far beyond, I suggest you familiarise yourself with the calibre of the man before you read my minor blues on the loss of a dear friend and mentor.

In 1977, I attended my first International Wine & Food Society Convention, the André Simon Centennial Convention, in London. It changed my life. In one week I was involved with and became more aware of a wider world of gastronomy.

In 1979, the New South Wales Branch, at its Annual General Meeting, decided to secede from the IWFS.

After receiving the NSW letter of withdrawal, the London Secretariat wrote, knowing of my enthusiasm for the international society, asking if I would be prepared to "act as a collection point" for IWFS dues for those IWFS New South Wales members who wished to remain associated with the Society.



Dr. Max Lake and Jacqueline Mason aboard a luxury cruiser, Sydney Harbour, in 1986.

Dedication on Andre Simone Silver Medal  
(The first ever posthumous award of the IWFS)

"A witty communicator and an outstanding pioneer of Australian wines and winemaking."

by: FILEMON JUNTREAL, Jr.  
Past Chairman, World Council,  
The International Wine & Food Society  
Past Chairman,  
Asia Pacific Zone Executive Committee, IWFS

Of course, I agreed. Having seen firsthand the greatest names in the wine world open their arms to tours for IWFS members, and their cellars to requests for special wines for Society functions, this was a world of which I wanted to be a part.

After collecting IWFS international subscriptions in 1979 for remittance to London, I was aware that some of the grandest and most influential names from the NSW membership had decided to retain their IWFS membership, including Dr Max Lake.

However, with the wealth of food and wine gastronomy in the region, I felt the

Australasian and Asian Branches needed a voice on Council. The North American Board of Governors had created a precedent, effectively running their own affairs without every single matter having to be coursed through the London-centric Council.

Many intense Council debates ensued, eventually resulting in the division of the world's branches into

three Zones: the European Zone, which included Africa; the Americas which included North and South America, Canada and the Caribbean; and the Asia Pacific Zone.

This is where Dr Max Lake came in. Max had the name, the prestige and the recognition to head the new Zone. He believed in IWFS's great aim: to bring the pleasures of a good table to everybody, not just a privileged few. He also believed the international Society should be

meetings as his proxy. The nuts and bolts of creating the APZ were not his bag. Nevertheless, we became very close during that period. I would always seek his advice and counsel as well as his approval. Max rode shotgun for the young worker he believed in and was promoting.

That was the quintessential Max. Having reached a point of preeminence in his own diversely focused career, it gave him pleasure to promote what he saw as "emerging talent and initiatives".

his wife, Joy.

Joy predeceased Max by a couple of years. As I perceived it, Joy was the true strength in the Lake household. She devoted her life to Max, abandoning her own medical degree to support him through his studies and subsequent successes. Her palate acuity was a major factor in the international recognition of their pioneering Hunter Valley winery, "Lake's Folly".

After Joy died, I asked Max for permission to devote the

Championship Trophy of the Sydney International Wine Competition to the memory of Joy, to which he immediately and enthusiastically agreed, offering the following moving Dedication:

"Fated to be a mere vulgar fraction without her love, her inspiration, encouragement and help, I would have lived half as long, been half the man, half as successful, had half the comfort, and much less than half the fun."

It is thus fitting to regard Dr. Max Lake as the Father of the IWFS Asia Pacific Zone. It was Max who presented the writer with the André Simon Silver Medal "...For outstanding leadership and devotion to his Office."

*Warren Mason is Founding Chair of the New South Wales Branch and is Former Chair, Asia Pacific Zone Executive Committee. He was the APZ International Councillor 1991-1994 and is the proud recipient of an André Simon Silver Medal.*



Luncheon at the Masons' home in 2005. Jacquie and Warren are at left. Max (in white jacket) and Joy Lake, next to Max, are in front.

managed democratically.

By now, Max was a valued member of the new IWFS New South Wales Branch. An eminent Australian surgeon with an international profile in wine, recognised and honoured on the world stage, he was the figure we needed as the Chairman of the new IWFS Asia Pacific Zone.

The inaugural Festival was held in Singapore, at which a Steering Committee was elected with Max as its Chair.

Max was given a voice on International Council. He immediately handed his power of attorney to me to attend Council

He loved to shock. It was a mistake to hand Max the microphone late in a successful dinner. It would sometimes be difficult to wrest it back from him. He had so many views to share, so much he wanted to say, usually with expletives included.

Gastronomically, the written Max could say more in a considered sentence than other writers could say in a whole book. The intellect and the insight were deep.

As he grew older, less assertive, more benign, I grew to love the man --- a little bit more fragile, less lofty, a big, loveable and cuddly bear --- but not as much as I loved

# Council Chairman's Message



Dear Members:

It is an honour to be addressing you as Chairman of The International Council of Management, having taken over as such from Jeff Deeths of the BGA just prior to the Society's 75th Anniversary celebrations in London on 14 November 2008.

It was a privilege to preside over the London celebrations at Claridge's and the Mandarin Oriental, Hyde Park. Both the dinner and the lunch were memorable meals with wines to match. I am sure you will have read about these well organised events in your Area magazines but I should like to pass on my personal thanks to all our corporate and private sponsors who made the occasion at Claridge's so memorable with their generous donation of the wines. Both events were excellent and a

tribute to the wonderful cuisine and exemplary service achievable in England but sadly not always demonstrated. Both hotels are to be congratulated on their high standard of excellence.

I am indebted to my predecessor, Jeff Deeths, for championing the strategic plan for the Society during his term as Chairman. It is now my task with the assistance of Council and the International Secretariat to conclude the plan, disseminate it to Branches and members and to take steps to implement it. I intend this to be my focus in my two year term as your Chairman.

I am particularly keen to see our website redesigned and thereafter updated and maintained so that it can meet not only the needs of our existing membership but also act as an aide to recruitment of future members.

I should also like to see the re-establishment of the educational focus of the Society as I believe it is this that does and continues to differentiate us from other wine tasting clubs, dining clubs and commercial entities. To this end I very much hope Council will be able to commission a series of Monographs on food and wine subjects which will enhance the benefits of membership in the Society.

In addition, I should like to establish opportunities to improve the impact of the André Simon lectures. In this connection, John Avery MW, our new President, delivered one on the subject of climate change and its impact on the wine industry as part of the 75th Anniversary celebrations. It is intended to have a summary of his lecture published shortly. The next André Simon lecture will take place at the Cape Town International Festival in March 2009 and this will be followed by one to be delivered at the Regional Festival to be organised under the auspices of the APZ in Sydney in October 2010.

Festivals are, in my view, very much part of the life and soul of the Society as they provide an opportunity for like-minded members from around the world to meet each other in convivial surroundings and develop camaraderie, which is the essence of the Society.

Finally, I wish to see programmes formulated to protect the Society's intellectual property assets, to exploit the Vintage Card and Charts so as to generate a source of income for the Society and to address the funding and currency issues faced by the Society.

*Chris Bonsall*  
*January 2009*

## Editor's Note

With this issue, your Newsletter comes out thrice a year, for the periods January through April, May through August, and August through December. In addition, all issues of the Newsletter will be included in the Philippines Branch website.

I understand from our intrepid Zone Secretary and Philippines Branch Director, Oscar Ong, that access to the 2007 and 2008 Newsletters on our website ([www.iwfs.org.ph](http://www.iwfs.org.ph)) is now available to all IWFS members worldwide. He is also working hard to have on our website very soon as many past issues of the Newsletter as we can find.

I would suggest that all Branches with websites include issues of the Newsletter. (If you need digital files of past Newsletters we may have, please let us know). This would be our contribution to better communication and understanding between Branches.

Our websites should also feature notices of future functions. If our peripatetic members happen to be near a Branch area, they could contact their local counterparts to see if they can be accommodated at a coming function. While I know most Branches give preference to their own members for space considerations, I am certain that, at the very least, a number of members would be happy to welcome traveling colleagues to a

smaller, more intimate gathering.

I would like to take this opportunity to thank those Branch contacts who sent pictures with appropriate captions. The information you provided saved your editor and the printer's layout artist several stressful hours figuring out how to situate the pictures and, without captions, give them a semblance of sense. My heartfelt thanks but, please, keep up the good work!

In the meantime, feel free to contact us for any comments or suggestions you might have toward a better Newsletter. We would love to hear from you.

*Dong Puno*  
*Philippines Branch*



## IWFS Website

Please watch out for updates and new additions to the International Secretariat page of the website, which are due to be posted shortly.

## Discounted accommodation rates in London

These are available for members planning a trip to the capital. The In & Out Club, which is ideally situated in the centre of London and just a short walk from Piccadilly Square, offers IWFS members an Affiliate Rate. Prices for lodging at The Ritz and Mandarin Oriental Hotel, Hyde Park are also available.

## Minutes of the Society's 45th AGM

A copy of the minutes will be there for you to find out the points discussed.

## André Simon Lectures

The first presented by your new Honorary President, John Avery MW, at the IWFS luncheon held after the AGM at the Mandarin Oriental Hyde Park, London on 15th November. A very relevant issue to the world of wine was John's chosen topic, "The Effects of Climate Change on Viticulture and Wine Production".

The second presented by Mutle Mogase in February 2009 at the Cape Town Festival entitled "The South African Wine and Culinary Journey, Some Reflections" has recently been added to the website. Both are worth a read. Please contact me if you would like to receive by post printed copies of this, or John Avery MW's recent AS lecture, by post.

A copy of the new **Articles of Account** will also be posted as passed at the last AGM.

## Hotel Note

I recently visited the Mandarin Oriental Hyde Park, London - which offers members special rates when visiting the capital. Details

are on the members-only page of the IWFS website, or are available direct from me at the IS.

When booking please quote the IWFS and you will receive the following: welcome drink on arrival; welcome amenity in room; morning newspaper; complimentary access to the gym, the steam room and relaxing pool at their award winning Mandarin Spa (7-9 am) in the morning; Express check-out; complimentary access to the business centre plus a newly installed system which offers guests a choice of 600 TV and radio channels.

Best wishes

*Andrea Warren*

*International Secretariat*



The Mandarin Oriental, Hyde Park

## New Honorary President for the IWFS

The International Wine & Food Society announced that John Avery MW has been appointed the new Honorary President of the organisation. This position followed Mr. Avery's longstanding association with the Society. He was on the International Council for about 20 years and was Chairman of the Society for four years from 1996 to 2000. He is a Trustee of the André Simon Memorial Fund and the William Heptinstall Award, both of which have close connections with the IWFS.

John Avery follows in the footsteps of Hugh Johnson OBE who has been Honorary President of the Society for the past six years. Previous Honorary Presidents have included other eminent figures in

the trade including Michael Broadbent MW, Dr R A Charpie, Harry Yoxall and, of course, André Simon who was the co-founder of the organisation in 1933.

Chris Bonsall, IWFS Chairman, said "John... is a great supporter of the IWFS and knew André Simon as a family friend from a very early age... His wine knowledge will also be a great benefit to the Society and our members. One of his first roles as Honorary President was to present an André Simon lecture to members in attendance at a celebratory luncheon held at the Mandarin Oriental in London. His chosen topic was 'The Effects of Climate Change on Viticulture and Wine Production' which was quite thought-provoking for our



members... We are about to embark on a number of new projects which we hope will add more value for our existing members and also attract new members."

# APZ Chairman's Message



Dear Fellow Members

This is the third issue of "Food and Wine" in a relatively short period of time and brings the activities of our Branches up to date. We all owe a considerable debt to Dong Puno – our senior Vice Chair - who has thrown himself into the production of these Newsletters.

Thank you, Dong. Your enthusiasm is much appreciated.

This doesn't mean that we don't need Branches to continue sending in information and pictures. Keep it coming!

Your Zone Executive Committee met a few days ago and amongst other items we heard how Andrew Fegent and his team are progressing with the 2010 Regional Festival in Sydney. Hopefully by now anyone who has the slightest interest in attending will have seen the brochure. If you haven't, I suggest you contact Andrew without delay at [abfegent@hotmail.com](mailto:abfegent@hotmail.com).

There is a need for urgency as almost inevitably, details of the Sydney Festival "leaked out" at the recent Cape Town Festival and there is a good deal of interest in particular from our American friends. We are anxious that our own Asian Pacific members have first opportunity to enrol but the time is rapidly arriving when we must release some places to other

Society members.

The message is clear. If you are interested in attending the Sydney Festival in October next year do something about it without delay.

We would also like to hear from members who are contemplating attending our AGM and mini Festival in Cebu November this year. It's unrealistic to ask our friends in the Philippines to make the arrangements without any clear idea of how many are coming. Remembering the considerable success of our Penang event last year we assume that most of you will wish to continue the enjoyment of our meeting. If you have questions I'm sure the very busy Dong will find time to respond through [dongvpuno@pacific.net.ph](mailto:dongvpuno@pacific.net.ph).

I certainly look forward to seeing as many of you as possible in Cebu.

*Tony Lesien*  
*Chairman, Asia Pacific Zone*

## APZ Festivals

### Regional

**Sydney, October 22<sup>nd</sup> to October 26<sup>th</sup>, 2010**

Host: New Southh Wales Branch  
Marriot Sydney Harbor Hotel

#### Day One:

Royal Sydney Yacht Squadron,  
Champagne Reception Black Tie

#### Day Two:

Q Station (BBQ Lunch)  
Georges Heights Museum  
(View of Sydney Harbor), Dinner at  
high quality Sydney Restaurant

#### Day Three:

Hunter Valley, Visits to Tyrell's and McWilliams  
Wineries, Lunch at Winery Restaurant,  
Dinner (free)

#### Day Four:

Fish Markets, Fish Lunch, Black Tie Dinner  
with Celebrity Chef

#### Day Five:

Champagne Branch

Post-Festival (Optional): Aero winery tours  
of Rutherglen (Victoria) and Tasmania  
(APZ Members, please contact New South Wales  
Branch for costs and other information)

### Annual General Meeting and Mini-Festival

**Cebu City, Philippines**  
**November 6<sup>th</sup> to 8<sup>th</sup>, 2009**

Host: Philippines Branch  
*Main Venue:* Hilton Cebu and Spa,  
Mactan Island

*Alternate:* Mactan Shangri-La Island Resort  
and Spa

#### Day One:

Barrio Fiesta, Beach at Mactan Island Shangri-La  
Island Resort and Spa

#### Day Two:

APZ General Meeting; Lunch at island  
restaurant, Cebu City,  
Gala Dinner (national costume or formal attire) at  
Hilton Cebu and Spa

#### Day Three:

Lunch (hosted by Chair, Wine Committee,  
Cebu Branch)

Optional: Loboc, Bohol River Tour  
or Shangri-La Hotel, Boracay

(APZ Members, please contact  
Philippines Branch for costs and other  
information)

# Branch Reports

## AUCKLAND



President Marlene Tuohy presents a Certificate of Excellence to the Hotel Manager and the Chef de Cuisine

The restaurant at Mollies boutique hotel impressed both for the high standard of cuisine, as well as for the courtesy of the staff, character and ambience, all in keeping with its association with the prestigious Paris-based Relais & Chateaux.

**Mollies**  
30 March 2009

### Menu:

Truffled pea soup, caviar,  
crème fraiche

Single Vineyard  
Taylor Pass Sauvignon Blanc 2008

Herb-crusted snapper fillet,  
chorizo, bean cassoulet, Buerre blanc

Single Vineyard  
Omahu Gravels Viognier 2007

Tempura quail, cauliflower,  
wasabi, Radish, rubarb

Single Vineyard  
Waldron Riesling 2006

Lamb Rack, potato, spinach,  
red Cabbage, jus

Single Vineyard  
Omahu Gravels Merlot 2006

Lavander Bavarois,  
cherries, candy floss

Reserve  
Botrytis Noble Reislng 2006

Members enjoyed such a marvelous lunch on a previous visit that it was decided to return and present management and chef with a Certificate of Merit at a lunch held on 30 March 2009 and share a glass of Champagne with them, followed by lunch. We were joined by two young singers who entertained us, prior to sitting at table with arias from popular operas. It is fitting to note that all wines served were Gold Medal winners from Ville Marie Estate.

*Sel Glynn*  
*Auckland Branch*



From left, Veronica & Ross Lee, Sel Glynn and in front, Delysse Storey

# "Brave New World"



Ajit Singh, the host of the event, is about to take the helm as the captain of the boat across the Bombay Harbour

## Ajit Singh's Home 17 January 2009

An offsite overnight event, in a setting so idyllic that if ever there was a way for the flavour of the food and wines to be enhanced, the magical ambience of the moonlit beach venue did precisely that!

On offer were some of the finest wines produced by South Africa, Australia and California. These wines played like a finely tuned orchestra in the night sky. Further, this opulence brilliantly matched the live barbecue comprising king prawns, chicken in Indian and continental styles, succulent pork ribs and tender beef. Suggested pairings with the wines on offer allowed members and guests alike to move around freely and sample all the delicious fare.

The spirit of the event was captured by: the beauty of Ajit's residence and the graciousness of his hospitality; the enchanting boat ride, short albeit picturesque, from the Bombay harbour to the venue; the moonlit sky soaking up the silent sands of the overlooking beach. Attendees had a chance to unwind. For one night, they left their busy city schedules behind at

the harbour, and chatted into the wee hours.

### Ajit Singh's Home 17 January 2009 Carte du Vins

Château Ste. Michelle, Dr. Loosen 'Eroica'  
Columbia Valley Riesling 2006  
Mount Nelson Marlborough Sauvignon  
Blanc 2007  
Nautilus Marlborough Sauvignon Blanc  
2007  
Highfield Estate Marlborough Sauvignon  
Blanc 2006  
Springfield Estate 'Methode Ancienne'  
Robertson Chardonnay 2006  
Acacia Carneros Chardonnay 2001  
Chalone Vineyard Chardonnay 2000  
Highfield Estate Marlborough Pinot Noir  
2006  
Freemark Abbey Sycamore Napa Valley  
Cabernet Sauvignon 1987  
Heitz Bella Oaks Vineyard Napa Valley  
Cabernet Sauvignon 1997  
Duckhorn Decoy Napa Valley 2000  
Duckhorn Paraduxx Napa Valley 2000  
D'Arenberg The Coppermine Road  
McLaren Vale Cabernet/Sauvignon 1998  
Lake's Folly Hunter Valley 1999  
Yarra Yering Dry Red Wine No 1 Victoria  
1999  
Springfield Estate 'Methode Ancienne'  
Robertson Cab/Sauvignon 2003  
Torbreck The Steading Barossa Valley 1999  
Fox Creek JSM McLaren Vale 1999  
D'Arenberg The Dead Arm McLaren Vale  
Shiraz 1999  
Ridge Vineyards 'Lytton Springs' Sonoma  
Zinfandel 2006

### Menu

#### STARTERS - vegetarian:

Ajwain spiced tandoori baby potatoes with  
sweet balsamic glaze  
Red wine stewed stuffed mushrooms  
with gorgonzola  
Curried leek & corn phyllo spring rolls with  
sweet basil dressing  
Cherry tomato confit & chevre bruschetta  
on basil toast

#### STARTERS Non-vegetarian:

Foie grass on onion seed brioche with  
cranberry jam  
Charmula spiced chicken tikka with  
tomato hollandaise  
Yellow fin tuna tartare with tobico on  
spoon  
Tamarind rubbed beef kebab with garlic  
aioli

#### Main Course

Coriander spiced grilled king prawns with  
pistou  
Baby lamb leg roulade with prunes, porcini  
& jus

Five spice rubbed pork ribs with baked  
beans

Cajun spiced grilled chicken

Chimichuri beef steaks with garlic confit

Tamarind chili spiced cottage cheese with  
paprika butter

Grilled polenta triangles with caponata

Assortment of vegetables cooked  
different ways with mashed potatoes &  
balsamic butter sauce

## Spice Match at The Grand Central

13 February 2009

The saying goes "When in Rome, do as...". Well, we were in India. The time had come to take a giant leap. Indian food with merlots, gewürztraminers and sauvignon blancs? Not possible? A budding disaster?

If ever an evening could be summed up as "carnal debauchery" this was it! The menu comprised the best Indian cuisine in all its spicy, sweet and juicy flavours from the finest and most celebrated Indian kitchens of Kebabs n Kurries, Dum Pukth, Dakshin and Peshawri.

As diverse as India is its cuisine. The South Indian uses coconut in everything from his breakfast to his desserts. The North Indian uses rich spices and condiments in a delicious fare of vegetarian and non vegetarian choices.

To match all of this, to balance the spices and herbs and the acidity and tannins of the wine with the myriad sensations offered to the tongue with the varied Indian breads, meats and vegetables



L to R: Ranjana Salgaocar, Vineeta Trivedi, Shiv Salgaocar



Wine, barbecue and bonding



The morning after...

proved to be no mean feat.

This was a risky experiment, one that could have gone horribly wrong. Instead, the experiment unequivocally turned out to be such a winner that every single attendee wanted more of the same.

**The Grand Central  
13 February 2009**

**Carte du Vins**

- Gosset Grand Rose N/V
- Egon Muller Scharzhofberger Saar Riesling Kabinett 2006
- Pewsey Vale The Contours Eden Valley Riesling 2006
- Pascal Jolivet Sancerre 2007
- Lawson's Dry Hills Marlborough Sauvignon Blanc 2007
- Weingut Hiedler Gruner Veltliner Than 2007
- Garofoli Macrina Verdicchio DOC Sup. 2007
- Alois Lageder Alto Adige DOC Gewurztraminer 2007
- Hugel & Fils Gewurztraminer Tradition 2005
- Nautilus Marlborough Pinot Noir 2006
- Domaine Faiveley Mercurey 1er Cru 'Clos des Myglands' 2005
- Château Ste. Michelle Columbia Valley Merlot 2004
- Perrin & Fils Les Cornuds Vinsobres Village 2007
- Torbreck Woodcutter's Barossa Valley Shiraz 2005
- Ridge Vineyards Lytton Springs Sonoma Zinfandel 2006
- Paul Jaboulet Aine Muscat de Beaumes-de-Venise 2005
- Graham's Late Bottled Vintage Port 1997

**Kebabs & Kurries**

**Menu**

- Biryani Tajwar
- Lamb marinated with yoghurt, brown onion & exotic spices
- Baigan Ka Salan
- A delicacy of eggplants and fresh Bhavnagari chillies

**Dum Pukht**

**Dum Ki Chaap**

Lamb chops marinated with malt vinegar, yoghurt, and garam masala and cooked on Dum

**Galouti**

The classical mouth-melting kebab, made of finely pounded lamb exquisitely flavoured with cardamom and cloves with

**Dakhni Saag**

Subtle blend of spinach tomato & dill leaves tempered and Sheermal & Warqi Roti

**Murgh Aloo Qaliya**

Thighs of young chicken

**Dakshin**

**Dakshin Year**

Prawns, marinated in a spicy Andhra chilli paste lemon juice, deep fried;

**Kozhi Veruval**

Succulent nuggets of chicken marinated with chilli, garlic

**Meen Moilee**

Fish fillets simmered in a gravy of coconut milk

**Venchina Mamasam**

Boneless cubes of lamb

**Urlai Roast**

Roasted spicy baby potatoes

**Andhra Kodi Biryani**

Spicy Andhra style chicken biryani

**Peshawri**

**Machhli Tikka**

Boneless Becti chunks

**Dal Bukhara**

A harmonious combination of black lentils, tomatoes, with ginger & garlic

**Murgh Angaar**

Marinated chicken drumsticks

**Murgh Malai Kebab**

Creamy 'kebab' of boneless chicken with cream cheese and grilled in a tandoor

**Barrah Kebab**

Chunks from the leg of lamb and chops marinated in yoghurt

**High Road to DRC  
18 April 2009**

Sixteen of us assembled at our President's home for what was probably the most exceptional dinner since the inauguration of the IWFS Bombay Branch. The event sold out within a few minutes, and the waiting list, which was quite large, included Steven Spurrier, a member's friend.

The wines were served blind in four flights. With excellent notes and a "tutor" for each flight, the excitement was electric. Can you imagine the pressure of not correctly guessing the Romanée-Conti or the Montrachet?

Pleasant surprises were the Remoissenet Corton-Charlemagne (Diamond Jubilee) and the Cuvée Duvault Blochet 1999. The Romanée-Conti with its incomparable aftertaste, the chunky superbly structured Richebourg, and the Grand Echezeaux with its great intensity of bouquet, balance and charm, all in one flight, was simply memorable!

A unique observation on the Burgundian wines came from



From L TO R: Rajiv Sahney, Shiv Salgaocar, David Banford, Dhruv Sawhney, Ranjana Salgaocar, Nihal Kaviratne

Bernard Noblet, DRC's wine maker, who said, "If the 2001 Romanée Conti had been human, she would be a grande dame on tiptoes."

It was fabulous to have the Rousseau Cham, so very rich and concentrated, side by side with Comte de Vogüe's Bonnes-Mares, with its complex finish and intensity of fruit.

As for the whites, Remoissenet's explosive, mature Montrachet contrasted well with his dense and unctuous Batard. Domaine Leflaive's 1990 Batard, even in this group, was outstanding.

One of the highpoints of the meal were the six Burgundian cheeses, brought the

previous evening by one of our members from Europe. The evening ended with a rare bottle from the Massandra collection (Stalin had ordered all the good wines found in the Tsar's palaces to be moved to the Massandra cellars!).

Bombay Branch President Nihal Kaviratne, CBE, and Chevalier Du Tastevin, raided his splendid cellar for this occasion. (The Branch explains that although he is wearing the Chevalier medal in the photo, this was an IWFS function. *Ed.*) Each of us contributed to a charity the Kaviratnes run in Mumbai for needy children undergoing treatment for cancer.

*Dhruv Sawhney  
Bombay Branch*



Nihal Kaviratne shares the finer points about the great wines on offer for the evening.

### Menu

House cured Chilean sea bass tartare with green apple  
Corn & chestnut phyllo wontons with ranch dressing  
Asparagus mousse tartlet  
Tomato tartare, rice cake, avocado  
Grilled scallops, red pepper relish, watercress sauce  
Grilled artichoke, buffalo mozzarella, coriander pesto  
Quail with foie gras, wild rice biryani, sherry reduction  
Gruyere and arugula soufflé, oregano toast  
Braised pork belly, truffled cauliflower mash, prune chutney  
Leek panacotta, palm hearts & chili tomato dressing  
Roast duck breast, mushroom stew  
parmesan ravioli, roast mushroom stew  
Epoisses au lait cru, Abbaye de Cîteaux  
Bouton de Culotte, Aisy Cendré  
Charolais fermier  
Langres 'affinés marc Champagne'  
Pannacotta, tart tatin, chocolate truffle

### Carte du Vins

Domaine Comtes Lafon Meursault Desiree	2001
Remoissenet Corton-Charlemagne	1992
Remoissenet Bâtard-Montrachet	1992
Domaine Leflaive Bâtard-Montrachet	1990
Olivier Leflaive Chevalier-Montrachet	1992
Remoissenet Le Montrachet	1989
Edmund Cornu Ladoix Les Carrières	2005
Domaine Prin Corton-Bressandes	1996
Moillard Corton Clos du Roi	1988
Vigot-Batault Les Gaudichots	1996
Vigot-Batault Echezeaux	1996
Vosne-Romanée Cuvee Duvault Blochet	1999
Grands Échézeaux	1990
La Tâche	1986
Richebourg	1988
La Romanée Conti	2001
Comte de Vogue Bonnes Mares	1996
Drouhin-Laroze Latricieres-Chambertin	1998
Domaine Armand Rousseau Chambertin	1990
Rose Muscat Gruzuf	1937

## KUALA LUMPUR

Our first dinner of 2009 was held at Unique Seafood 23. The restaurant, which displays all the fish, crabs, lobsters and other sea creatures in tanks to enable diners to select which they would like to eat, has become extremely popular with seafood lovers.

Thirty-three members and guests gathered at the restaurant and were served a pre-dinner aperitif of Prosecco Col Silvio NV. This bubbly is pale straw-yellow in colour with a greenish tinge and a fine clear mousse. It exhibits an aromatic, floral bouquet with hints of apple. Very appealing and well balanced on the palate with delicate almond notes peeking out. It was just the tickler to get everyone in an easy, relaxed mood.

As can be seen from the menu, we enjoyed a variety of different seafood dishes. During dinner, Brightwater



Junichi Iseda, Tony Narisawa, Knut Herzer, Yasuharu Suzuki and Jeremy Diamond

Lightbrand Unoaked Chardonnay 2005 followed by Rose de Seguin 2000 were served. Both matched well with the seafood. The Brightwater from the Nelson region of South Island, New Zealand, was fresh and crisp with a Chablis-like mineral core which followed through to the finish. There are fruit flavours which are predominately citrus, green apples with a hint of pear.

**Unique 23**  
13 January 2009

Jelly Fish with Snow Pear Yee Sang  
Baked Meat Crab with Butter  
Broccoli with Braised Mushrooms  
Salt & Pepper Tiger Prawns  
Steamed Scottish Scallops with Garlic  
Baked Cod Fish with Honey Sauce  
Fried rice

Kabab & Qaurma restaurant specializes in North Indian cuisine created by Head Chef, Kaneez Narjis. As a young girl in the kitchen of the family owned hotel in India, she was encouraged to get involved. Whilst still young, she began cooking for the in-house guests. Little did those guests realize the chef was so young.

Twenty-six of us met up for this delicious dinner.

To get the evening off to a good start, Leconfield Syn NV, McLaren Vale was served as an aperitif. A sparkling wine with Chardonnay and Pinot Noir in the blend, is easily quaffed. The real challenge was which wines would best match

the spicy food that was to follow.

The first wine served was a Zind Humbrecht Pinot Gris, Calcaire 2006. This proved to be a good idea as its bright acidity with enlivening flavours of dried papaya, apricot, and honey was just what was needed.

Next was a Joseph Drouhin Beaujolais Villages 2007. It exhibited a bright purple colour and had a very intense nose. On the palate, it was silky smooth and the delicious fruit lingered for a long time.

**Kabab & Qaurma**  
24 February 2009

Murgh Tarkari KI Yakhani (chicken and veg soup)  
Machli Seekh Kabab (fish kabab) Kandhari Kabab (mutton cooked in tandoor)  
Reshmi Kabab (chicken cooked in tandoor)  
Sheermal (bread)  
Tali Machi (deep fried red snapper) Nahari (boneless mutton shanks cooked with aromatic spices)  
Methi Mattar Malai (green peas cooked in creamy gravy)  
Khatai Meethi Dal (yellow dal) Jhingra Pulao (prawn briyani)  
Assorted Nans  
Mango Kulfi or Saffron Kulfi (Indian ice-cream)

At the Penang mini-festival, we had spoken to members from the Penang and Ipoh branches and a number seemed interested in joining us for an enjoyable weekend on the 21 -22 March. We were delighted that five members from Ipoh attended.

We stayed at the Marriott, as we had heard good feedback on the accommodation and the Tuscany Italian restaurant, as well as the Summer Palace Chinese restaurant.

Nineteen of us assembled on Saturday evening outside the Tuscany for some aperitif drinks. An Italian Prosecco NV was served. After a few glasses of this easy-to-drink wine, we were all in a jovial and friendly frame of



Standing - Tony Narisawa, Vanessa Tan, Gina Foo (Ipoh Branch) Seated - Dato' & Datin Ir. Teo Chiang Hong

mind to move in for dinner.

Fontana Candida Frascati Superiore DOC 2007, Ceretto Piana Barbera d'Alba 2005, Pio Cesare Barbaresco 2003 and Fontana Afredda Barolo Lazzarito Vigna La Deliza 2000 accompanied the excellent dishes.

To round off the dinner, we enjoyed some Gianni Gagliardo Grappa NV (for the gentlemen) and Barone Ricasoli Castello Brolio Vin Santo 2000 (for the ladies).

The wines went down very well and gave us an opportunity to savour and compare a wide range of different grape varieties.

On Sunday, we ventured into the Summer Palace Chinese restaurant which specializes in Sichuan and Hokkien cuisine. Laurent Perrier NV champagne was on offer as it would be throughout the 'brunch'. A fantastic selection of traditional 'Dim Sum' was on the menu. What a remarkable weekend it was. We all left in high spirits.

**Tuscany**  
21-22 March 2009

Blue-fin tuna carpaccio with dill essence & duck with truffle & foie gras emulsion  
Seared spiced salmon on mesclun with lemon fennel vinaigrette  
Light saffron abalone chowder enhanced with truffle oil  
Sorbet of soursop  
Alaskan cod & Hokkaido Bay scallops presented in bouillabaisse sauce



Kalsom Diamond, Dagmar Herzer, Dr Loh Chit Sin, Soren Beck, Michael Godfrey

or

Roasted chilled rack of lamb with morel glaze & fricassee of forest mushrooms

Mixed berries truffle dome enhanced with chocolate brandy sauce

Chinoz on the Park is owned by our member Teng Wee Jeh. When we had dinner there early last year, we were treated to an amazing feast. In fact, Wee Jeh and Chef Hafiz spoil us with a wonderful spread of delicious food. Not only were the dishes special but the service staff were in top form.

The choice of the wines was left to Wee Jeh and he did us proud. We started off with Errazurriz Sauvignon Blanc 2009 from Chile as an aperitif.

As for the menu itself, Foie Gras was paired with a lovely St.

Urbans-hof Ockfeiner Bockstein Riesling Spatlesse 2007. It had just the right touch of sweetness and balancing acidity to provide a perfect counter balance for the richness of the duck liver. A Hunter Valley Semillon followed, a McWilliams Lovedale Semillon 2001 to be exact. The wine coped



Standing - Dr Loh Chit Sin, Jeremy Diamond  
Seated - Chan May Peng, Paul Harris, Datin Arul, Michael Godfrey

well with the complex flavours of the Pan Fried Hirame with Vanilla and Artichoke.

The main course was a choice of either Slow-Cooked Wagyu Rump or Maine Lobster. We raided the Society's wine cellar for the two red wines identified as being suitable for the meat. Those having the lobster were advised that they could continue with the Semillon. The two Tuscan reds, Ruffino Romitorio 2001 and Podere Il Palazzino Chianti Classico 2003, proved to be a great match.

Chinoz on the Park  
15 April 2009

Amuse Bouche

Salt Cured Foie Gras Terrine with Madeira Jelly & Toasted Brioche

Pan Fried Hirame (Japanese Flounder) with Vanilla & Jerusalem Artichokes, Pine Nut Tuille

Slow Cooked Wagyu Rump, Sautéed Wild Mushrooms, Puree of Onion

Or

Half Maine Lobster, Tomato & Truffle Sabayon, Sautéed Wild Rocket

Citrus & Camomile Tea Terrine

## PHILIPPINES

# Bordeaux Blanc Tasting

Le Coude Rouge, Alliance Française de Manille  
23 April 2009



Philippine Branch Member Edouard Mialhe (left) seriously tasting, or tasting seriously.

In the history of Bordeaux, never before has the quality of its top dry white wines been so good. Some are even comparable to great white Burgundies.

Although good white Bordeaux are expensive, some good souls donated precious bottles for the tasting: Château Haut-Brion Blanc 2003, Château Laville Haut-Brion

Blanc 2001, and Pavillon Blanc du Château Margaux 2002.

It was a fabulous event. None of the seven bottles presented for tasting was bad. All were decanted for about three hours, kept chilled in coolers with ice and water, and taken out just before tasting started.

Since this was the first time we were doing an all white Bordeaux tasting, we decided not to do it blind.

The first wine to be tasted was Château Pape-Clément 2004, a bit too cold, but easily warmed up to the right temperature. (The ambient temperature was 22 degrees Centigrade). I found the Pape-Clément to be a modern style

white Bordeaux. Very exotic, flowery, not citrusy, very charming, with a long finish and already very approachable despite its young age.

Then came Château Couhins-Lurton 2003 by the team of Andre Lurton of the famous Château La Louviere. This is an underrated wine, made with 100% Sauvignon Blanc. Slightly oaked, fuller-bodied than the Pape-Clément, it has extensive class and finesse and an excellent finish.

The third wine, the well-known Château Smith Haut Lafitte 2001, was mature, citrusy, very rich with some butterscotch notes, although far below the level of the first two.

Domaine de Chevalier 2001 came next. I had previously thought of putting in the 1998 which was excellent two nights before when I had it with Chef Markus Ruckstuhl for the pre-tasting. The 2001 showed some maturity but the remaining oak was still overpowering. The wine was very



**Chef Markus Rucksctuhl explaining why some tasters got two pieces of lobster and others, those not applauding, just one.**

subtle, with the fruit begging to come out. Quite different from the 2004, which is already delicious to drink.

Our fifth wine was a Château Pavillon Blanc du Margaux 2002, the only non-Pessac Leognon appellation wine of the evening. Like Couhins-Lurton this is also 100% Sauvignon Blanc but of a completely different style, showing what the French called terroir. This wine blew me away. Powerful in its alcohol, wild flowers on the nose, very full bodied and lots of fruit. There were some comments that it might be over-mature. But I found it complex and very long, just starting to blossom. It was one of 2002's best whites, and I'd like to taste it again in two years.

The next two whites were Château Laville-Haut-Brion 2001 and Château Haut Brion 2003, the 'gods' of Bordeaux white wines. In these two whites, you see the breed and the lineage of the wine: classic, clean taste, well rounded, no edges and with a lingering finish. The Haut-Brion was a little cold and

needed some time to warm up in the glass. The Laville was leaner than the Haut Brion.

All the wines were good to outstanding. If any one was served on its own, I believe there would be no complaints.

The wines were ranked by the tasters as follows:

- First  
Château Haut-Brion 2003
- Second  
Château Laville Haut-Brion 2001
- Third  
Château Pape-Clément 2004
- Fourth  
Domaine de Chevalier 2001
- Fifth  
Château Smith-Haut-Lafitte 2001
- Sixth  
Château Couhins-Lurton 2003
- Seventh  
Château Pavillon Blanc 2002

After a 15-minute pause, Chef Markus, our member and director, served his homemade Pate de Campagne, washed down with the remaining wines from the tasting.

Then came the highlight of the dinner, a matching of white Bordeaux and Fin de Clair oysters. Philippe Bourguignon, the best sommelier of France in 1978, then the chief sommelier of the famous French restaurant Laurent in Paris,

has said that poached Fines de Claires with light cream and cucumber is a great match with young Bordeaux Blanc, the principle being that the cucumber appeases the iodine taste of the oysters. The match was perfect!

Canadian wild lobster with Pavillon Blanc 2001 was somewhat disappointing. Or perhaps the wine was not mature enough or in hibernation. Perhaps a mature white Bordeaux, like a Domaine de Chevalier 1998, would have been better.

The cheese course was no more enticing, probably because we could only find a sheep's milk Etorki Brebis Pyrénées. The other cheese, a Cabrales and Port wine Terrine, proved too powerful even for the Dow's 1996 Centenary Quinta do Bonfim Vintage Port.

Chef Markus ended with a bonus: smoked tea parfait with prune coulis. With this dessert, two Tokaji Six Puttonyos were served blind side by side. Both were of 2000 vintage and were excellent. The first, brought by member Sunny Garcia, a Tokaji Oremus, is made by the owner of the famous Vega Sicilia, and the second, brought by me, by the Domaine Huet team of Vouvray in their Hungary Kiralyudvar winery. The present owner of Domaine Huet happens to be Filipino-Chinese. Their wines are distributed by Bacchus in Manila.

*Bernardo T. Sim  
President, Philippines Branch*

## SAIGON

# Saigon Branch Formed

The IWFS made history in December 2008, with the formation of the first Branch in Vietnam to be opened in Saigon. A number of like-minded souls decided that the time had come to put Saigon on the IWFS map as the city is increasingly favoured with new restaurants. A sufficient variety of



**The Inaugural Group – Saigon Branch**

good wines is locally available.

The Branch was formed by James W. Echle, a 30-year member of the Singapore, Sydney, Hongkong and Tokyo branches, and Ms. Taki Sato, a past member from Yokohama.

The Inaugural Dinner was held on December 9, 2008 and hosted by Jim Echle at the Square One Restaurant at the Park Hyatt Saigon.

The evening began with an aperitif of Pol Roger Champagne,



Our main course: A Roasted Partridge!

in true IWFS fashion. During the dinner each course was introduced by our Chef and Committee Member Mr. Satoru Takeuchi, each wine by Mr. Jean-Bernard Baudron, our wine master.

An appetizer started off dinner. Truffle Croustade in a Port Reduction Sauce, lightly deep-fried, and retaining all of its wonderful juices. This appetizer was complimented splendidly by a Jansz Premium Cuvee Brut.

The second course was a delightful Prawn Fricassee, in steamed rice paper with Tarragon, Ly Ly Flower and Crème de Crustacee. The accompanying wine was a Joseph Drouhin Saint-Veran 2006.

The main course was Roasted Partridge (specially flown in) with Braised Cabbage, Bacon, Sausage and Jus de Perdreau. The dish was served with an excellent Joseph Drouhin Chambolle-Musigny Premier Cru 2005. The desert, made even more heavenly by a Strewn Vidal Ice-Wine 2004, was a Raspberry Millefeuille.

A truly memorable evening was enjoyed by all and the Society was off to a very good start.

Branch functions are held on the second Tuesday of each month, except for January because of Tet holidays, and August due to summer holidays.

The February 10th function was at L'en Tete French Restaurant and hosted by Dominique Lampel, wife of our Vice President Mr. Francis Lampel, while our third dinner was held



Sato Shuichi, James Echle, Kek Chin Ann

March 10, 2009 at River Café, Saigon. The host and chef was Mr. Tristan Ngo, a Branch Member. The April 14th event was held at Ganesh Restaurant, a great Indian curry place. The host for the April function was Mr. Jean-Bernard Baudron.



A memorable document! The Inaugural Menu signed by all charter members.

## TOKYO

# Tokyo, After 53 Years, Still Going Strong!



Members of the Tokyo Branch, with ladies.

The Tokyo Branch continues to thrive in its own small way. Founded in 1956, we have never had more than about 18 members, which allows us at our monthly gatherings to enjoy many of the very small but nonetheless excellent restaurants that Tokyo has to offer. Our present membership stands at 15.

Apart from the month of August, when we do not meet, gatherings are held once a month, always at dinner. The exception is July, when our long-standing tradition is to enjoy an *unagi* (grilled eel) lunch at a fine restaurant specialising in this Japanese

delicacy. *Unagi* is best eaten in the summer.

Other regular features of our programme are a Chinese dinner once a year, and a *sushi* evening in November at a restaurant which is among the best of its kind in the city. We have discovered that Burgundy wines, both white and red, go well with *sushi*, as an alternative to *sake*.

Our monthly dinners are arranged by members at venues of their choice. With Tokyo now offering a vast array of different cuisines from around the world, we are able to sample a wide variety

of food from various countries. French though tends to predominate at our meetings. We also enjoy occasional wine tastings, and the Branch maintains its own wine stocks which are drawn from each month by the hosting member and served at the dinners.

The traditional highlight of our year is the annual black tie Christmas Dinner, always held at the famed Hotel Okura.

Our association with the Okura dates back to the '60s, when their then President, Iwajiro Noda, now deceased, was a member of the Branch. He subsequently became

our Chairman, and unfailingly hosted the Christmas event at his hotel. Even after Mr. Noda's passing, succeeding Chairmen and Presidents have been members of the Branch, thus continuing and further cementing our relationship.

The Tokyo Branch, now in its 53rd year, is still going strong. Our monthly meetings are lively and greatly looked forward to by all the members.

*Chris McDonald*  
*Tokyo Branch*

Menu cards: January to April, 2009



## VICTORIA

# Council Chair Chris Bonsall in Melbourne

It was an exhilarating evening for members of the Victoria Branch who attended our opening function for 2009 at Cutler & Co in Melbourne in February. Chris and Sue Bonsall from UK were our special guests. When you have the IWFS Worldwide Council Chair as your guest, you are very keen to impress.

In every sense, the evening was exhilarating.

We had expected Cutler & Co to open its doors for business about two months before our visit. But with delays to the building works, the opening date kept creeping closer to our function date, from

two months away to a month, then one week, then four days away and still not ready to open. Would they make it? Just two days away and there were still at least a dozen builders on site, no tables, chairs, crockery, power or refrigeration.

Still, miracles do happen. That's what we saw on the night. Chef Andrew McConnell, his architect wife Pascal (who designed



Member Sean Rogan speaks on the dessert while President Yvonne Wallis stands at left

the premises), manager Adam Cash and the rest of the team worked furiously to meet the deadline. The restaurant finally opened on the day of our function. We were the very first guests at Cutler &

Co. Ours turned out to be the 'Preview' dinner for this fabulous and highly anticipated restaurant.

Despite the kitchen staff still unpacking pots and pans, bar staff still cleaning the glassware and waiters trying to remember not to walk into the clear glass kitchen doors with fully laden trays, the transformation of the venue from 48 hours earlier was remarkable.

Even more remarkable was what the Chef and his team sent

Both worked well with this very special dish.

A warm salad of shredded duck with foie gras and fig followed. This was a great match with a pair of pinots, which again invited an Australian versus French comparison. In this case, Fourrier's 1999 Clos St Jacques probably overshadowed the 2004 Bass Phillip Premium Pinot from Victoria. The

Fourrier was seriously delicious and perfect for drinking now.

We moved on to an extraordinarily tender and succulent dish of roast and braised lamb with Jerusalem artichoke and porcini. This was a perfect match for a pair of cabernets, though the 1999 Yeringberg from

Victoria's Yarra Valley was easily the pick over the 2000 Cos Labory from St Estephe.

We finished with a dessert of



**Chef Andrew McConnell and IWFS Council Chair Chris Bonsall**



**At foreground, members Kerry Galante, Annie and Sean Rogan. Behind, more members with IWFS Chair Chris and Sue Bonsall.**

out from the kitchen. As we sipped some 1990 R&L Legras St-Vincent Grand Cru Champagne from magnum, three beautifully presented canapés arrived to a round of applause.

We then sat down to an entrée of poached marron, served with celeriac and hazelnut, and dressed with jamon. Western Australian marron has such beautiful sweetness in comparison to crayfish, and McConnell's treatment of the dish was particularly outstanding. It was matched with a pair of chardonnays- Australian versus French. (Of course we had to showcase some of Australia's best wine to our international guests!) The 2001 Leeuwin Estate from Margaret River in Western Australia, considered by several wine critics to be the best white wine Australia has ever produced, was the popular choice. However, others preferred the white Burgundy, the 2001 Meursault-Perrieres from Boyer-Martenot. It was not quite as rich but perhaps a little more complex.



**A most impressive dish: Roast and braised lamb, Jerusalem artichoke and porcini**



**Poached Western Australia marron and jamon**

poached white peach, fromage blanc and almond cake. It can be difficult to achieve a great match with Sauternes, especially with a wonderful aged wine like the 1983 Chateau Rieussec, but this dessert really worked. And so did the wine.

There was no question but that Chef Andrew McConnell and his team produced a stunning array of beautifully presented dishes with an outstanding level of service in very challenging circumstances.

*Yvonne Wallis  
President, Victoria Branch*

**Cutler & Co  
4 February 2009**

Special Guests: Sue and Chris Bonsall  
(Council Chair – IWFS Worldwide)

Canapés

Entrée

Poached WA marron, celeriac,  
hazelnut & jamón

First main

Warm salad of shredded duck with  
foie gras & fig

Second main

Roast & braised lamb, Jerusalem artichoke  
& porcini

Dessert

Poached white peach, fromage blanc &  
almond cake

# ASIA PACIFIC ZONE BRANCH CONTACTS

## AUCKLAND

*Mr Sel Glynn*

14A Burwood Crescent, Remuera  
Auckland 5

## NEW ZEALAND

Phone/Fax : +64-9-523 3518  
email : selwynjohn@xtra.co.nz

## BOMBAY

*Mr Nihal Kaviratne CBE*

A-5 Sea Face Park  
50, Bhulabhai Desai Road  
Mumbai 400 026

## INDIA

Phone: +91-22-5687 9697  
email : iwfsmbai@gmail.com

## CEBU

*Mr Gordon Joseph*

16 Yap Compound  
Bauhinia Drive  
Banilad, Cebu City  
6000 Cebu

## PHILIPPINES

Phone: +63-3-2231 0525  
email : gapjoseph@philinsure.com

## GOLD COAST

*Sir Noel Power*

44 The Quay, Surfers Waters  
40 Cotlew Street  
Southport Qld 4215

## AUSTRALIA

Phone/Fax : +61-7-5574 0745

## HONG KONG ISLAND

*Mr Bill Ahern*

Flat 5A, Brewin Court  
5-7 Brewin Path

## HONG KONG

email : william.a.ahern@gmail.com

## IPOH

*Ms Doreen Kam*

No.1 Jalan Walker  
Camay Park  
31650 Ipoh, Perak

## MALAYSIA

Phone : +60-5-3214697  
Fax : +60-5-3214575  
email : doreenkam@gmail.com

## KUALA LUMPUR

*Mr Jeremy Diamond*

21 Jalan Permata 7/1  
Section 7

40000 Shah Alam

## MALAYSIA

Phone : +60-3-5511 9008  
Fax : +60-3-5511 9006  
email : jdiamond12@hotmail.com

## MANILA LADIES

*Ms Cyrene de la Rosa*

Unit 125, Valle Verde Mansions  
Capt. Javier St.

Pasig City

## PHILIPPINES

Phone : +63-2-917-8079007  
email : cyrene007@gmail.com

## NEW SOUTH WALES

*Mr Andrew Fegent*

40A Mary Street  
Longueville NSW 2066

## AUSTRALIA

Phone : +61-2-9427 2004  
Mob: +61-411-858595  
email : afegent@unswalumni.com

## PENANG

*Mr Dick Yong Yoon Fook*

Messrs. K. Ahmad & Yong  
7th Flr, Wisma Penang Garden  
42 Jalan Sultan Ahmad Shah  
10050 Penang

## MALAYSIA

Phone : +60-4-226 4522  
Email : dickyoung@gmail.com

## PHILIPPINES

*Mr Bernardo Sim*

36 Madison Street  
North Greenhills  
San Juan, Metro Manila

## PHILIPPINES

Phone/Fax : +63-2-722 6436  
email : sim1@pltdtdsl.net

## SAIGON

*Mr Jim Echle*

2K, Ho Xuan Huong St.  
Unit # 14, Dist # 3

## HCMC

## VIETNAM.

Phone/Fax : +84-91-370 2723  
email : jimechle@global.t-bird.edu

## TAIPEI

*Dr Maggie Huang*

#173, 7F, Alley 3 Lane 219  
Chung Shan N. Rd. Sec. 7, Taipei

## TAIWAN R.O.C.

Phone/Fax : +886-0932077043  
email : maggieh@mail.usc.edu.tw

## TANGLIN

*Mr. Khor Wee Siong*

c/o Khor Thiam Beng & Partners  
52 Tras Street  
SINGAPORE 078991

Phone : +65-6224 9966

email : kws00@singnet.com.sg

## TOKYO

*Mr Chris McDonald*

Hormat Orient 603  
22-6 Ichibancho  
Chiyoda-ku, Tokyo 102-0082

## JAPAN

Phone/Fax : +813-3-6411 4310  
email : chrismcd@tuba.ocn.ne.jp

## VICTORIA

*Ms Yvonne Wallis*

25 King Street  
Melbourne VIC 3000

## AUSTRALIA

Phone : +61-3-9621 1066  
Fax : +61-3-9621 1919  
Mob : +61- 427 779 973  
email : ywallis@wallisgroup.com.au

## YOKOHAMA

*Mr Dennis Tanaka*

536-4 Shinano-cho  
#1709 Be Tower, Totsuka-ku

Yokohama, Kanagawa-ken

## JAPAN 244-0801

Phone/Fax : +813-45-821 5274  
email : d.tanaka@arkadin.com