



Food & Wine

ASIA PACIFIC ZONE NEWSLETTER

2009 AGM and Mini-Festival Held In Cebu

Members from around the region gathered in November in the historic city of Cebu, the Queen City of the Philippines, for the 2009 Annual General Meeting of the IWFS Asia Pacific Zone and mini-festival hosted by the Philippines Branch and co-hosted by Cebu Branch, one of the APZ's most recent and surely best situated branches.



Nine branches were represented with travellers from Australia, New Zealand, Malaysia, Singapore and Manila converging on the Hilton Cebu Resort & Spa and neighbouring Shangri-La Mactan Resort & Spa on the white sandy beaches of Mactan Island.

Although the first official event of the weekend was on Friday evening, such was the eager attendance that our hosts supplemented the programme with a wonderful Cebuano seafood dinner in Cebu City for the early birds on Thursday night. This was followed by a full day of sightseeing on Friday, with visits to leading jewellery and furniture factories showcasing some of the most exquisite of the region's internationally renowned exports, with a typical Chinese lunch.

The planned events commenced on Friday evening with a "Barrio Fiesta", a traditional neighbourhood feast day celebration, at the Shangri-La, and what a night it was. Staff in spectacular historical costumes ushered guests to a poolside champagne reception and then onto the beach, where a sumptuous array of Filipino dishes awaited. The festive atmosphere was enhanced by performances of traditional Filipino dances and it was not long before the more adventurous visi-

tors (emboldened perhaps by the excellent accompanying wines) were demonstrating newly learned steps with the folk dancers on stage.

The AGM was conducted at the Hilton the next morning. The meeting was well attended and highlights included the election of a new Committee, with Dong Puno taking over as Chairman of APZ from Tony Levien, who stood down after 3 years in office, and the awarding of the André Simon Bronze Medal of the Society to Bernie Sim and Oscar Ong.

The next order of business was lunch. After a post-AGM glass of wine, the group adjourned to a fine Cebuano lunch at a wonderful historic venue in Cebu City.

The Gala Dinner at the Hilton's Monte Carlo Grand Ballroom on Saturday evening was a splendid affair. The guests were resplendent in formal and traditional dress. The chef created a fascinating menu using local produce wherever possible together with imported specialty items, with each dish complemented by fine wines from Burgundy, Bordeaux, and a Languedoc Blanc under host Manny Osmena's eponymous label, concluding with a vintage port.



The talent in the group is undoubted and those present were delighted that Kalsom Diamond joined the band to reprise her memorable rendition from the stage in Penang a year ago - although those who followed were generally advised to keep their day jobs!

It was some time in the making, but the idea of a physical gathering each year for the AGM with a long weekend "mini-festival" has now taken hold. The gatherings provide a great opportunity for old and new friends to enjoy the company of fellow enthusiasts and to appreciate the diverse cultures and cuisines of the region in the best traditions of the dynamic Asia Pacific Zone.

And so on to Sydney, New South Wales, for the 2010 AGM which will be held in conjunction with the next Regional Festival of the Asia Pacific Zone in October.

*Ian Cochran
Asia Pacific Zone
Hon. Treasurer*

Sir Noel Power G.B.S.: 1929-2009, Former Chair, Hong Kong Branch Former Chair, Asia Pacific Zone Committee

Words of Remembrance (Excerpts)

It is difficult to imagine Noel as anything other than a judge. He seemed to have been one forever. Appointed as a magistrate in Hong Kong in 1965, the year of his marriage to Irma, Noel was judging right up to the day of his sudden illness, as President of Brunei's Court of Appeal, 44 years of straight judging, more than half of his long life and three-quarters of his adult life.

In Hong Kong Noel ascended through the courts to reach the pinnacle of Hong Kong's Judiciary, as a Judge of Court of Final Appeal. Along the way he also handled Judicial enquiries into subjects as diverse as admiralty law, television & broadcasting and academic independence.

But the crowning achievement of Noel's career was as Acting Chief Justice of Hong Kong, to preside over the formal transfer of Hong Kong's sovereignty to China in 1997.

Yet, despite these excellent judging qualities, Noel wasn't a judgmental person at all. In normal life he was very slow to judge others. This reluctance was, I think, because of his uncommon common sense, his interest in, and compassion for, the lives of ordinary people, and his true sense of humility.

Noel loved judging cases. When he left Hong Kong in 1999, he said to me "I do want to disappear into provincial obscurity - but slowly Billy".

In that year, he was awarded both Hong Kong's Gold Bauhinia Star and a Knight Bachelor straight from Queen Elisabeth the Second. Of course Noel never disappeared into obscurity and I feel sure he was glad of that.

It must be said however that Noel's wine judging skills were not nearly so acute. His palate memory was like most of us decidedly short.

Noel truly loved and appreciated his wine and although his tastes were broad and very well-informed, he always harboured a special sympathy for the fruit, the expressiveness and, as he once called it,



"The Buxomness" of Australian wine.

But in the culinary field, it was Noel's world food knowledge and his consummate skill as a cook that really set him apart. Noel & Irma undoubtedly had the best table in Hong Kong, by far.

Food was Noel's window into all cultures, none more so than Chinese food and culture, for which he had a very special regard. Noel's love of food and wine was pure and real, untouched by humbug or hubris.

Despite our age difference Noel was not a father figure to me - just a big, warm, funny, steady, wise, smart, interesting and loyal friend. I will miss him dearly and so will his many friends. In Hong Kong, from the Chief Justice, to the Court orderlies, to the wait-staff of Zen, his favorite dim sum restaurant where he was greatly treasured. So will his

friends at the Hong Kong Branch of The International Wine & Food Society which Noel formed in 1982 and lead with great distinction for nearly 20 years. So will his friends at the Gold Coast Branch which he founded 10 years ago.

But none will miss Noel as will Irma, his lifelong partner in a rare and truly happy and symbiotic union and Noel, Miryana and Sean, the objects of his unstinting care and devotion.

Noel Plunkett Power lived a long, happy, healthy, fascinating, passionate and productive life which he left quickly, painlessly and full of vigour and dignity.

*Bill Ahern
St Stephen's Cathedral
Brisbane, Brunei*



Chairman's Message

Dear Members,

When I wrote to you last year, having taken over the Chair of The International Council of Management on the occasion of the Society's 75th Anniversary celebrations in London, I said one of my aims in my two year term as your Chairman was to conclude the Society's strategic plan and begin disseminating it to Branches and members. I am delighted to announce that this process has now begun, leading to the agreement of the plan and the Society's Mission Statement at the recent Council meeting in Philadelphia in October 2009.

Our Mission today is to be the international, independent organisation of choice for sharing, improving and disseminating knowledge of the pleasures of wine and food; gathering with like minded people for the civilized and healthy enjoyment of wine and food; being involved with others in a branch based society with worldwide influence in matters of wine and food.

Our strategic plan can be best summarised as follows:

1. Reinforce and Communicate Our Competitive Advantages

Reinforce the educational focus of the Society at all levels in the encouragement and provision of the opportunity for learning and teaching. Draw strength from our heritage so as to differentiate ourselves from Wine Tasting Clubs, Dining Societies and commercial tasting events.

Continue Regional & International Festivals, and develop other programs for the benefit of members.

Plan the reintroduction of a series of knowledge enhancing publications and communications, under the Society's logo.

2. Enhance Our Prestige and Image

Provide a world-class website that attracts and engages prospective and present members, by reflecting the opportunities afforded by our worldwide camaraderie and the scope of educational information and events provided by members and other experts.

Develop and market the Vintage Card and Charts to promote the prestige and image of the Society, while providing a useful source of income.

Have an active President, well known in the wine and food industry.

Establish opportunities to improve the impact of the André Simon Lectures and other potential high visibility events, such as major dinners and celebrations.

Provide a standardized worldwide Restaurant Award to be granted under the auspices of each Area Committee.

3. Stabilize our Funding and Planning

Ensure a sound financial basis for the management of the Society.

Formulate a program to protect the intellectual assets of the Society around the world.

Maintain a program of appropriate insurance coverage.

Record our learning and experience within the Society and continue to enhance leadership development and succession planning.

I am now able to share with you some of the exciting developments which are taking place:

First, we have a programme of Regional and International Festival planned building on the success of the 2009 International Festival in Cape Town. There will be an APZ Regional Festival in Sydney in October 2010, an EAC Regional Festival in Liverpool and Merseyside in June 2011 and an International Festival under the auspices of the BGA in Vancouver in the Spring of 2012. The André Simon Memorial Lecture will be delivered by a well known figure in the wine and food industry at each of these Festivals. In addition, we are negotiating with a number of potential writers to produce a series of monographs and other knowledge enhancing publications. The first of these will be available, initially on our new website, by the Fall of 2010.

Secondly, we expect our new fully international website to be operational by the end of January 2010 and, as soon as it is ready, instructions will be sent by email to all Branch Contacts. A Committee of Council has been working hard over the past year making this possible. The team ably led by Brian Findlay from the BGA comprises John Kuczanski and John Danza both from the BGA, John Valentine from the EAC and Ian Cochran from the APZ. They have been working with a web design company, Camaleo Web Intelligence in the USA, in the design of our brand new website. What they expect to achieve will, according to Brian Findlay, be as follows:

"We will be enhancing the look and content of the public area to promote the Society and increase membership. There will be public and members only areas for the International Secretariat and each Zone. Every Branch will have an individual website that they control with the ability easily to post information, news, events, minutes, pictures etc. They will control who can view or post and edit the different parts. Branches with their own websites will be linked to these pages. There will be the ability to accept credit card payments securely. There will be a world wide members' database on which Branches and members can update their own information, again with access strictly controlled. Each member will have a unique login with their email address as their username and their own password, which will control what they can access. The informational databases such as restaurant recommendations, event ideas, travel tips, and harvest reports will be expanded and become truly international."

Our work on the Vintage Card and Charts is proceeding well and I am delighted to announce two new members of the Wines Committee, namely Harriet Lembeck from New York and Michael Brajkovich MW from Auckland, New Zealand. I thank the outgoing Chairman and Deputy Chairman, Sid Cross and Nils Sternby respectively, for all their hard work over the years. The Committee now comprises myself, John Avery MW, Liz Robertson MW, Gregory Bowden, Beverly Blanning MW, Harriet Lembeck and Michael Brajkovich MW with Andrea Warren of the International Secretariat as our secretary.

I believe we have, despite a loss of some members, now established a sound financial basis for the management of the Society. Thanks to the efforts of the outgoing Secretary/Treasurer, John Valentine, we have built up our reserves sufficiently to enable us to fund the initial capital expense of the design of the new website and the commissioning of various Society publications in 2010. We have also built on the work done by the BGA in protecting the Society's name and logo in their Zone by applying to do the same in Continental Europe, having already done so many years ago in the UK. We are investigating the costs of appropriate trademark protection elsewhere in the world. We have also embarked upon a programme of maintaining appropriate insurance cover for the benefit of the Society and its members on a worldwide basis.

We have made a solid start in the launch of the Society's strategic plan and its implementation. I am confident we can fulfill our Mission Statement. In my final year as your Chairman I look forward to being part of this continuing process.

Chris Bonsall
Chairman

International Council of Management



A Note from the International Secretariat

Summer has been and gone and the IS office could well be shivering as winter hits although it is much warmer inside. Perched at one of the highest points of this magnificent 18th century building it has to face the elements from nearly all sides, something similar to a nesting crow, I feel!

My visit in August to the cellar door of Domaine St. Nicolas in Brem-sur-Mer in the Loire was however a much warmer experience. The day I visited temperatures were approaching 30°C and not a cloud in the sky. This was typical of the summer they had had, apparently. With much less rain than the past two years the Vendéans are looking forward to a bumper 2009 vintage. Having tasted my way through their range of wines, certified 100% biodynamic since 1995, I thoroughly enjoyed their 2006 Cuvée Jacques made predominantly from Pinot Noir and blended with 10% Cabernet Franc with good structure and length combined with a mouthful of fresh fruit flavours - delicious. With the addition of Loire reds to this year's Vintage Card I will watch with interest to see how the 2009 vintage fares with the experts next year.

2009 AGM & Council Meeting in Philadelphia – The “international” part of my role with the IS literally took off in October as I headed for Philadelphia to attend the AGM and Council meeting. The AGM went off without a hitch and gave those in attendance the opportunity to raise any questions about the accounts (as in the Report &

Accounts 2008 sent to members in September). With a solid financial position those in attendance were advised that plans are in place to offer more value to the members through the areas such as the website and publications.

I was also very fortunate that the meetings had been arranged to coincide with the BGA Fall Meeting so I had the opportunity to meet many of the BGA board members and their partners on home turf, so to speak, plus Tony Levien and Ricardo (Dong) Puno from your region and the new EAC Chairman Ron Barker. The wine, food and hospitality were all outstanding and I feel very privileged to have been part of the weekend's events – and thanks go to Carl Tinkelman who put all the events together with the help of his wife Sydney and his Philadelphia branch team.

2009 Vintage Card - The latest IWFS Vintage Card is now available for members to purchase. If you are not one of our regular purchasers of these you may wish to consider buying some this year. They are a relatively inexpensive gift for friends or clients, fit neatly inside a Christmas card and provide current and past vintage assessments from some of the leading experts in the wine regions around the world! They are great value for money and prices remain unchanged from last year. Minimum order is 12 cards, prices include postage and packing. Orders should be placed with me at the IS. Details follow:

Quantity	Unit Cost	Regular price	Members' price
12	£2.10	£25.20	£22.68
25	£2.00	£50.00	£45.00
50	£1.90	£95.00	£85.50
100	£1.80	£180.00	£162.00

Please remember to visit if ever you are in town. Just let me know beforehand so I can ensure I am there to welcome you.

Warmest seasons greetings to you all.

*Andrea Warren
International Secretariat, London*

EAC To Host 2011 Regional Festival in Liverpool 14th–19th June

The Society's oldest branch, Merseyside & Mid-Cheshire Branch, established in 1934, will host a Merseyside & North Wales Regional Festival in Liverpool from 14th to 19th June 2011.

Liverpool, the historic English Maritime City, is a World Heritage Site and became European Capital of Culture in 2008. It has a number of world class museums and art galleries as well as theatres.

Liverpool is in the centre of England's Golf Coast. It is home to three of the top 20, and seven of the top 36 courses in the UK and Ireland. Three of the links courses, Royal Birkdale, Liverpool and Lytham & St Annes, have hosted the Open Championship no fewer than 29 times since 1897.

The program will be based in the Hope Street Hotel, positioned midway between the two Cathedrals and opposite the Philharmonic Hall, home to the Royal Liverpool Philharmonic Orchestra.

We do have spectacular settings to take pleasure in the food of the Duchy of Lancashire and the North Wales Coast and Snowdonia. We expect to include dinner in Knowsley Hall, seat of the Earls of Sefton.

Full details will be available in March 2010. Price will be in the region of £1000 - £1200 excluding accommodation. Numbers will have to be restricted due to the size of some of the venues selected. Priority will be given to members who submit an expression of interest to EAC Chairman Ron Barker (ronbarker@hotmail.co.uk) in the order they are received. A deposit of £500 will be required by 31st March 2010.

There will be an optional 5 day (4 nights) extension tour to the Lake District, home of poet William Wordsworth and children's author Beatrix Potter.





Message From the New APZ Committee Chairman

I would like, first of all, to thank the members of the Asia Pacific Zone of the IWFS for giving me the reins of the APZ Committee of the Society. I shall try to deserve your trust and confidence.

The three things I would like to achieve during my incumbency may be categorized into three: COMMUNICATION, MEMBERSHIP, and PUBLICITY.

Specifically, I will try to improve communications between our branches, starting with the Newsletter. Beginning January of 2010, we shall be coming out quarterly, a move which will bring us up to par with the two other Zones, BGA and EAC. Hopefully, by making our Newsletter issues more

frequent, we should be able not only to keep up with IWFS developments, but also announce our functions in advance to enable our members to plan more efficiently.

I will also try to increase membership in the Asia Pacific Zone. We remain the only Zone where membership is increasing. I hope to accelerate this trend by opening up more branches in the region. I trust you agree with me that the propagation of the IWFS idea, matching fantastic food with appropriate wine will ensure the continuity of the IWFS throughout the region.

I will, finally, endeavour to improve the image of IWFS in our respective countries. Perhaps a way of doing this is to recruit outstanding food and wine writers into our Society. I will need your help in this, but I would like to show is consistent with the IWFS plan to upgrade our image throughout the world.

The first two goals are the APZ's responsibility. To achieve the last--better and more comprehensive publicity--I shall need your help. In the future, I hope to be able to show you some of the specifics of my vision of how we might attain these objectives.

*Ricardo V. Puno, Jr.
APZ Committee Chairman
and Newsletter Editor*



Message From the Outgoing APZ Committee Chairman

Our AGM in Cebu in November 2009 brought to a conclusion my term as the Asia Pacific Zone Chair. I would have much preferred that this event had not occurred at about the same time as the death of Sir Noel Power, President of our Gold Coast Branch, but we have little control over such events and we will have nothing but warm and cheerful memories of this fine Society member and gentleman.

The conclusion of my term as Zone Chair comes with mixed feelings. An almost reluctance to step down with much still to

be accomplished but with the sure knowledge that change is in all our best interests and the confidence that Dong Puno will bring his own brand of leadership that will be good for us all.

As a Zone we have moved forward these last few years. The economic times have been difficult but we have managed to open a number of new Branches and increased our membership. More importantly we have commenced meeting as Society members more often as witness Penang in 2008 and Cebu just last month. We have our Sydney Regional Festival to look forward to in October next year and Kuala Lumpur is on our minds in 2013

More importantly we are getting to know each other, make new friends and look forward with confidence to future opportunities.

My time in leading the Zone has not always been easy but problems have been met "face on" and we are stronger for the experience. Fortunately the Zone has been blessed with a strong executive and leadership in the foreseeable future should not be a problem. The future looks bright – good luck to Dong and his team.

*Tony Levien
Auckland*

APZ Council Officers

Ricardo "Dong" Puno, Jr. (Philippines)
Chairman

Yvonne Wallis (Victoria)
Senior Vice Chairman

Jeremy Diamond (Kuala Lumpur)
Junior Vice Chairman

Ian Cochran (Tanglin)
Hon. Treasurer

Oscar Ong (Philippines)
Secretary

Tony Levien (Auckland)
NK Yong (Tanglin)
Special Members

Andrew Fegent (New South Wales)
Dick Yong (Penang)
Nominated Members

AUCKLAND

Dine at Grand Hotel

30 November 2009

This year's Branch Annual General Meeting was held at the Grand Hotel's main restaurant, Dine by Peter Gordon. Marlene Tuohey was re-elected for a further term as Branch President as was Kenneth Sheldrick, a Committee member. Tony Levien gave an informed account of the Asia Pacific Zone activities, speaking enthusiastically about the proceedings, fellowship and wine & food experience of the AP Zone Festival held at Cebu in the Philippines recently. Moët & Chandon N.V. was served at the conclusion of formalities and followed by a special end of the year lunch arranged by President.

Amuse Bouche

Clevedon Valley Buffalo coated in a crunchy buckwheat on a warm salad from Istanbul's Muzedehanga restaurant of celeriac, pear and mandarin

South Island John Dory on spiced butternut risotto and sautéed enant with a Pecorino, pear and macadamia salad Sorbet

Cambridge duck breast glazed with Otago saffron and tamarind on roast golden kumara, Brussels sprouts and baby leeks with bread sauce and hazelnuts

Dine's dessert plate

WINES

Amisfield Dry Riesling 2008

Te Mata Zara Viognier 2008

Surveyor Thomson Pinot Noir 2006

Pyramid Valley Noble Semillon 2008

BOMBAY

Grand Hyatt Mumbai

2 November 2009

This event aimed at putting to the test the long standing debate with proponents with strong arguments on both sides.



Sanjay Menon carefully oversees the precious merchandise about to be consumed.

As the evening progressed the guests took a tour across two of the Grand Hyatt's most famous restaurants starting with two courses at the hugely successful China House serving the best Peking Ducks this side of the Great Wall and Celini, possibly the best Italian restaurant in the city.

Club Neuf

29 November 2009

Some of us have reached an age when the prospects of drinking a recent vintage of a First Growth in its prime have begun to recede. But every once in a while, there comes along a good year when these Grand Vins become accessible early. In Bordeaux, one such vintage was 1987. Another was 1997.

How historic is it when a group of wine and food lovers sit down to a tasting of all five First Growths from the same year? Even more so, when they sit down to a meal with the full range of Club Neuf wines within reach?

This was just the theme behind one of the most memorable events at the Mumbai Branch where we began with a brief splash of the magnificent Krug 1996, before settling down to a serious tasting of the Bordeaux 'Club Neuf' from 1997.

By conscious design, two wines accompanied each course one each representing the old and new worlds. So there was much cheering along delicious courses for the 'Old world' wine producing countries which were superbly represented by France, Italy, Spain, Germany & Portugal predominantly as well as some of the smaller and lesser known European producing countries who have been producing wines for several centuries. I would say that the neck and neck photo finishes with the 'New World' producers is where the vine plant has dug its roots not more than 200 years ago in countries like the US, Australia, Chile, Argentina, New Zealand and South Africa.

Old world

Pouilly Fume 2007, Pascal Jolivet

Mercury 1er Cru "Clos des Myglands" 1999, Faiveley
Chablis Premier Cru "Les Vaillons" 2004, Domaine Laroche
Chateau Pontet Canet 2000, Pauillac Grand Cru Classe
Hermitage La Chapelle 2003, Paul Jaboulet Aine

New World

Life from Stone Sauvignon Blanc 2008, Springfield Estate
Marlborough Pinot Noir 2006, Nautilus Estate
Carneros Chardonnay 2005, Merryvale
Napa Valley Cabernet Sauvignon Reserve 2000, Clos du Val
Barossa Valley The Struie 2003, Torbreck



Paul Pontallier, Managing Director and legendary winemaker of Chateau Margaux discusses the finer points of wine tasting with other international invitees.

So unique was this evening that it drew a large international audience including Paul Pontallier, managing director and legendary winemaker of Chateau Margaux; Aurelien Valance, marketing Director of Chateau Margaux; Niall FitzGerald and Geoff Beattie, vice chairmen of Thomson Reuters; and Eric Voigt CEO, Provenance, Chevalier de l'Ordre du Mérite Agricole, Maître de la Commanderie de Bordeaux à Boston.

Wines
Krug 1996

Ch. Haut Brion 1997 Pessac Leognan Premier Grand Cru Classe
Ch. Margaux 1997, Margaux Premier Grand Cru Classe
Ch. Mouton Rothschild 1997, Pauillac Premier Grand Cru Classe
Ch. Lafite Rothschild 1997, Pauillac Premier Grand Cru Classe
Ch. Latour 1997, Pauillac Premier Grand Cru Classe
Ch. Ausone 1997, Saint Emilion 1er Grand Cru Classe A
Ch. Cheval 1997, Saint Emilion 1er Grand Cru Classe A
Ch. Petrus 1997, Pomerol Grand Vin
Ch. D'Yquem 1997, Sauternes 1er Grand Cru Classe

The Lounge, Grand Hyatt

6 December 2009

This event had special poignancy for our membership as it was the first time we had come together since our founder and long term Chairman, the late Sir Noel Power G.B.S. passed away suddenly on 19th November 2009.

Co-chair Bill Ahern proposed a toast to Sir Noel recounting his extraordinary qualities of leadership, humility and wit and his encyclopaedic knowledge of the world's food and wine. A life very well lived was celebrated and its passing sadly mourned.

It is a tradition of our Hong Kong Island Branch to visit each year a different country's cuisine for our Christmas dinner. 2009 was no exception, with seventy members and guests enjoying the food of Imperial Russia.

Members and guests assembled in the Kitchen Bar, a demonstration kitchen in the Grand Hyatt, and enjoyed assorted Zakouski with Buckwheat Blinis paired with Veuve Cliquot 1995 in magnum. Musical accompaniment was provided by Yuliya Morozova-Suvorova, a talented Balalaika player, who performed in her traditional Russia Dress.

At 8pm diners entered The Lounge, decorated in white, antique silvers, pale greens and dark reds, with a large Christmas tree behind the lectern, and hundreds of twinkling candles. Table gifts of Cranberries on Stolichnaya and CDs of Russian music were well received along with table prizes of DVDs and bottles of wine.

Dinner commenced with a Smoked Eel and Sturgeon Terrine wrapped with smoked salmon Oscietra Caviar. The accompanying Chassagne Montrachet 1er Cru 2006 from Morgeots had ripe apple and honey on the nose, and a full body which stood up to the richness of the dish.

A festive addition to the meal was a shot of vodka presented in a frozen ice glass, served with the Russian Borsch with Sour Cream.

We enjoyed two vintages of Chateau



Co-Chairs Bill Ahern and Suzan Salnikow with Balalaika player Yuliya Morozova-Suvorova

Lynch-Bages, a 1999 and a 1995, with the Slow Roast Goose. The black fruit and supple tannins of both vintages complimented the traditional Christmas flavours of the goose and its accompaniments.

It was noted that the few Russian cheeses available would not be worthy to be included in our dinner. Whilst on that subject we decided gracefully to drink as the Tsars of old would drink: fine French Champagnes and Wines, with a shot of Russian Vodka, and a token Tokay with our dessert.

Our chefs made playful presentation of our dessert: a white chocolate Christmas tree decorated a plate of Christmas Punch Tart with Honey ice cream and poached pear, to which we drank a Tokaji Aszu 6 Puttonyos 2000.

Canapés

Классические Закуски с Гречневыми Блинами

Assorted Zakouski with Buckwheat Blinis
Veuve Clicquot Rose (1985)

Dinner

Яблочный Копченый Угорь и Террин Осетра, Завернутый в Кусочки Лосося в Сливочном Соусе из Осетровой Икры, Салат с Грецкими Орехами и

HONG KONG

Ягненок

Apple Wood Smoked Eel and Sturgeon Terrine wrapped in Salmon Slices with Oscietra Caviar, Horseradish Cream, Celeriac -Walnut Salad and Lambs Lettuce
Chassagne-Montrachet, 1er Cru
Morgeots (2006)

Русский Борщ со Сметаной

Russian Borsch with Sour Cream
Russian Vodka (TVBWCF)

Жареный Гусь с Томленным Картофелем и Савойской Капустой

Пельмени на пару, Тушенная Клюква в Яблочном Соусе

Slow Roasted Goose with Sautéed Savoy Cabbage, Potato and Toasted Sourdough Dumplings, Stewed Cranberries and Cooking Apple Sauce
Château Lynch-Bages (1999)
Château Lynch-Bages (1995)

Рождественский Торт с Медовым Мороженым, Запеченой Грушей и Шоколадной Елкой

Christmas Punch Tart with Honey Ice Cream, Poached Pear and white Chocolate Yelka

Пирог Св. Николас / "Русская Пушка"

St. Nicholas Cake / Russian Pushka
Tokaji Aszu 6 Puttonyos (2000)

Кофе и Чай

Coffee and Tea

Русская Рождественская Выпечка

Russian Christmas Bakery



Members thanking the chefs and staff of the Grand Hyatt Hong Kong

KUALA LUMPUR

Malay Cuisine

21 October 2009



Andy Khoo, Dr Rajan Karunakaran, Tony Narisawa, Jeremy Diamond, Suzuki Yasuharu, Peter Tham

Malay food normally doesn't accompany wine. We were therefore quite curious to try Ibunda, a new fine dining restaurant serving nouveau Malay food and wine. Our thirty two members that attended were treated to a unique dining experience housed in a bungalow built in 1946.

We started with a pre-dinner aperitif, the Castellblanch Cava Cristal Semisecco. After getting our appetites up we were seated for a medley of Malay dishes together with the Dominic Portet Brut Rose NV, a bubbly made from a blend of Pinot Noir and Chardonnay grapes from the cool eastern part of the Yarra Valley.

The main course followed, a choice of wild river fish with prawns or grilled tenderloin steak, all done of course in a very Malay way. Accompanying this dish was the 2004 Tatchilla Foundation Shiraz.

Imping Padi Pulut Serunding
Crispy Glutinous Rice with Homemade
Chicken Floss

Castellblanch Cava Cristal Semisecco NV

Selera Segar – Cold Salad

Hati Itik Buah Ciku

Pan-fried Foie Gras with Ciku Kiwi

Coriander Chutney

Ketam Ibunda Sup

Traditional Ibunda Crab Soup in Young
Coconut

Dadih Asam Jawa Buah Hancur

Tamarind Paste Custard Fruit Salsa

Dominic Portet Brut Rose NV

Ikan Sultan Udang Galah Kukus/Goreng
Halia Kekacang

Steamed/Deep Fried Wild River Fish, Fresh
water Prawns and 7 Organic Beans in Dried
Shrimp Paste and Ginger Garlic Sauce

Or

Daging Panggang Keladi Gajah

Grilled Tenderloin Steak and Giant Yam Cake in

Black Pepper 'Kerisik' Sauce

Tatchilla Foundation Shiraz, 2004

Ais Kepala

Lime Sorbet

Ketayap Bunjut Keju Kasturi

Cheese Calamansi flavor wrapped in Pandan

Pancake with Sweet Roselle Masala

Homemade Herbal Tea Or Coffee

North Korean Adventure

24 September 2009

In September we took a bit of a chance and went to North Korea..... at least to a North Korean restaurant! The restaurant was established by the North Korean embassy in Kuala Lumpur and is perhaps only one of a few North Korean restaurants you will find outside of North Korea.

Although we were concerned how our members would respond to this unique dining experience, it turned out to be one of our most successful events with sixty six members and guests attending.

A wide variety of dishes were served accompanied by Torralta Prosecco di Congeliano Vento, St Hallet Poachers Blend Semillion Blanc and Riserva Ducale Oro Classico DOCG 2004.

The food was something quite close to South Korean. However the cultural show was indeed unique. The waitresses, in addition to taking good care of us throughout the dinner, doubled as performers. Having been trained from childhood, their performance was exceptional. A great night - perhaps not a serious food and wine night - but certainly a very serious evening of fun.

Torralta Prosecco di Conegliano, Veneto

Canapés

St. Hallet Poacher's Blend Semillon Sauvignon

Blanc, Barossa Valley

Riserva Ducale Oro Chianti Classico DOCG, 2004

Dinner

BBQ Beef Ribs



Gerard Soong, a guest, Mrs Soong, Wong Kin Mun, Ajeet Ahluwalia, Dr Tan Tam Ming, Stephanie Rajan

BBQ Sirloin

Seafood & Green Onion Pancake

Toasted Fish Dumpling

Slices of Roast Chicken

Pan broiled Broccoli with Mushrooms

Noodles with Meat & Vegetables

Kim Chi

Glutinous Rice Cake in Green Beans

Shark Fin Soup

Variety of Fruits

Pyongyang Iced Noodles

A Swiss Experience

18 November 2009

Our November dinner was held at one of those few restaurants which has survived the test of time and has been around for over 30 years. The event sold out almost immediately and the thirty six members that did get in were treated to a wonderful evening. Chef Jochen has cooked for Queen Elizabeth 2nd and Bill Clinton. So it was no surprise that seats went fast.

We started the evening with an interesting Chennin Blanc from South Africa produced by Simonsig. We were then treated to the Crab Cappuccino accompanied by the McLaren Unwooded 2006 Chardonnay. A simple wine with a bouquet of guava, peach and melon, complimented by citrus and apple flavours.

Perhaps the other reason we filled all the seats so quickly was the 1990 Ch Palmer. Even at 20 years, the wine is in the early stages of drinking. It entices with nuances of berry fruit, decayed autumn leaves, tobacco and cedar. The palate is medium bodied with notes of black tea, cigar box and a touch of spice.

With the Palmer, we enjoyed a choice of Pan Fried Seabass or Grilled Beef Medallions. Keeping with our practice of serving two reds with our main course we also served the 2001 E. Guigal Chateaufeuf du Pape, a medium plum/ruby colour accompanied by a lovely bouquet of kirsch liqueur, ground pepper, provençal herbs and balsam wood.

The desert has to be seen and tasted. The "Zabaglione" is prepared by all the staff in the most unique way. One by one they all come out with their own dance moves and beat the desert into submission. The result is actually quite delicious.

Canapés

Simonsig Chenin Blanc

Dinner

Fire Salad of Warm Tiger Prawns and Smoked Salmon with Balsamic Reduction

Creolan Flower Crab Cappuccino with Exotic Prawns Farce

McLarens on the Lake Unwooded Chardonnay 2006

Pan Fried Seabass on Stuffed Idaho Potato with Spring Vegetables and Passion Fruit Sauce

Grilled Beef Medallion with Vegetables and Spiral Potato on Jalapeno Pepper Sauce

E.Guigal Chateaufeuf du Pape 2001

Chateau Palmer 1990

Zabaglione with musical accompaniment

Tea/Coffee

President's Charity Dinner

10 December 2009

KUALA LUMPUR

Our annual black tie gala President's Charity Dinner was held this year at the Bankers Club. This is always a special dinner for our Branch.

During the dinner we had an auction. Fifty five of our members and guests were able to raise US\$29,000, quite a good accomplishment for one evening.

The highlight of the evening was the 1998 Petrus, generously donated by Dato Koay Soon Eng and purchased by our President Mr. Tony Narisawa. From the auction proceeds we helped fund various deserving charities for 2010.

The evening started with a pre dinner aperitif of Bollinger Special Cuvee Champagne which was generously donated by our President, Mr. Tony Narisawa.

With Chef Arusu in control in the kitchen we started off with the veal carpaccio. Accompanying this was a wine from one of our favourite wineries from Martinborough, New Zealand, Ata Rangi. The 2008 Sauvignon Blanc had a nice melody of tropical fruits, passion fruit, citrus, elderflower and pear. The first course was followed by Essence of Tomato Consommé while we continued with our Sauvignon Blanc.

Perhaps even better than the Ata Rangi's



Wen Dee, Allie, Yin-How, Y. Suzuki, M. Jayabalan, Fukuo Narita, Tony Narisawa, guest, Getha Jayabalan

Sauvignon Blanc is their Craighall Chardonnay. The gold medal winner from the UK International Wine Challenge didn't disappoint. The perfectly French oaked wine exhibited focused fruit flavours of nectarine and white peach. The wine nicely accompanied the Gratinated Vol-au-Vent of Suateed Grass Praws

Next up was a choice of either the Pan Fried Wagyu Beef Tenderloin with Foie Gras or Baked Fillet of Kurau. Given this was our one black tie event of the year we dug a little deeper in our cellar and came up with the 1996 Clos Du Marquis and some magnums of 1994 Chateau Angelus.

The Clos Du Marquis had a deep ruby core with spice, gravel and, dark cassis fruit on the nose. Medium-bodied, notes of black berries, subtle oak and herb. The Angelus was drinking perfectly and lived up to its reputation. A dark brooding garnet color, classic old bordeaux nose, pure dark fruits, tobacco and leather.

We finished this special evening with Lemon Posset with Berries accompanied by the second wine from the famous Chateau Suduiraut. The 2001 Castelnau de Suduiraut was one of their better vintages. It displayed intense and complex ripe apricots, honey, orange peel, floral notes.

IWFS Thanksgiving and Induction

Circulo, 24 November 2009

MANILA LADIES



Myrna Segismundo, Katrina Limcaoco-Alcuaz (Treasurer), new member Bunny Fabella and Nana Ozaeta (Corporate Secretary)



My eating buddy and honorary IWFS-MLB member Shahid Zahid awarding the last prize for the evening to Manila Lady Mary Garlicki, one of the very few remaining bottles of the Casa Lapostolle's Clos Apalta 2006, Wine Spectator Wine of the Year for 2008, no longer available in the vineyard or local wine stores.



Apple Wood Smoke Roasted Turkey. Chef Jay Gamboa brined, smoked and roasted this turkey! A winner specially after Jay's drunken cranberries.



New Member Arlene Keh, Cyrene de la Rosa w/ guests Attys Vic Macasaet, Vicki Sarmiento, New Member Lindy Castillo and CJ Juntereal

PHILIPPINES

Kaiseki Dinner

17 September 2009

September's function saw members of the Society converge on the venerable Furusato Japanese Restaurant on Roxas Boulevard. IWFS member Atsukuni Munetomo, is upgrading the facilities and food to give it a more contemporary and authentic feel.

Those who arrived early were treated to a very refreshing, light, and subtly sweet Gekkeikan Zipang sparkling sake and pickled vegetables as cocktails.

Kaiseki is the formal Japanese banquet of many small dishes, usually using ingredients in season.

The first course was Furofuki Daikon Miso Dengaku or boiled radish with miso sauce. A very simple but aesthetically pleasing dish to serve as a background for the first sake. This was followed by a large, futomaki-sized roll of rice wrapped in salmon and topped by a generous serving of ikura or salmon roe. The saltiness of the fish roe played wonderfully against the sweetness of the Gekkeikan Nigori sake. This is not a style one sees often as it is milky white. Rice solids are permitted to remain with the finished sake.

The third dish was a sashimi of hamachi and amaebi or Alaskan Pink Shrimp. Paired with this dish was sake most of us are familiar with, Kan or warm sake. Next came a clear soup with meatball, called Iwashi Tsumire. The warm sake continued to do service as accompaniment to this dish.

The fifth course was the popular Unagi Kabayaki or grilled eel, partnered by a very special Horin Junmai Daiginjo sake. The rice for this sake is polished to such an extent that the resulting grain is only half its original size. The sake is fermented slowly in low temperatures to develop flavor.

Next on the menu was wagyu roast beef served quite rare in a light piquant sauce. Complementing this dish was a light, mellow, smooth and rather fruity nama-chozou sake.

Then we were treated to a flavored rice wrapped in a thin omelet, accompanied by the unpasteurized nama-chozou sake.

Dessert was a cube of dark gelatin on a bean paste base. Suspended inside the cube were little gold flakes. Departing from sake, we were served a distilled liquor called shochu.

The entire meal was traditional Japanese, the sole exception being the sparkling sake which was just recently invented by Gekkeikan.

*Julius Labrador Jr.
Philippine Branch*

Annual President's Dinner

15 October 2009

Our President's Dinner was a traditional black-tie event that was held at Old Manila, Peninsula Hotel.

Cocktails were served at the Peninsula's grand lobby, featuring canapés of chilled Fin de Clair Oysters au Naturel, Smoked Salmon Rosette with Crème Fraîche, Gougères (choux pastry puffs flavoured with gruyere) and Lobster Thermidore Vol-au-Vent, all washed down with a seemingly endless stream of crisp and lively Champagne Jacqueson Cuvée 732 NV.

We were then ushered into Old Manila. President and Wine Master, Bernie Sim explained that the point of the evenings pairings were neither competitive nor evaluative, but, rather, for contemplative enjoyment.



Robert Burroughes, Sunny Garcia, David Ong & Kuni Munetomo

The first course of dinner was Crab and Avocado Tian, Organic Leaves and Saffron Crème. The crab was Pacific Coast Dungeness crab, known for its succulent sweetish pinkish flesh. The saffron, cream and white wine reduction painted on the plate. This dish was paired with a 2005 Louis Jadot Pouilly-Fuissé Clos des Prouges. The wine was with lush and open, showing off very ripe, rounded, broad, softly baked apple and pear, leesy, oaky vanilla notes with a finely interwoven, discreet minerality.

The second course was Poached Lapu-Lapu Filet with Asparagus, Slow Oven-Roasted Vine Tomato and Vanilla Beurre Blanc. The bit of tomato added a nice acidic lift to the enriching heft of the vanilla beurre blanc. With this dish we enjoyed 2005 Les Héritiers



Freddy Pio de Roda, Othmar Ober, Johnson and Candy Uy & Eddie Yap.

du Comte Lafon Clos du Four Mâcon-Milly-Lamartine. The wine was firmly structured, lean, edgy, minerally, focused in fruit, with more pronounced drive and acidic lift. It also possessed leesy vanilla/oak notes, but comparatively subtler.

After a Raspberry Sorbet, a Duck Broth followed, scented with Jasmine Tea and Oxtail Raviolini, a clear duck consommé, lightly infused with jasmine tea leaves, with twin, small raviolis stuffed with shredded, braised oxtail, small bits pumpkin and turnips thrown in and garnished with chive. With the soup we had a 2005 Louis Jadot Beaune Clos des Ursules.

While very young and a bit tight, the wine is already charming: raspberries and cherries, with hints of underlying, earthy darker fruit and spicy wood on a shades-over-medium body.

The meat course was a Pepper Roasted Rack of Lamb with Pommes à la Dauphinoise, Ratatouille & Garlic Jus, and, with it, the most anticipated wine of the evening, 1999 Château Palmer.

The '99 Palmer is undeniably a good wine, with well-structured gravel, darkly spiced black currants and cassis, cedar, violets.

The cheese course followed, featuring member Bill Stone's choices of Pont-l'Évêque, Comté and Stilton garnished with parsley coulis, shaved beetroot, a balsamic reduction and toasted bread stick. With the cheeses, we had 1995 Dow's Quinta do Bomfim Vintage Port. Concentrated and broad with medium length, the port discreetly off-dry, a natural pairing with Stilton.



Oscar Ong, Jojo Madrid, Jay Labrador, Christine and Keiichi Miki

Thereafter, dessert was served: Poached Pear and Rhubarb á la Tarte Tatin with Yoghurt Sorbet, paired with 2004 Château Doisy Daëne, a Barsac wine generally known to be less unctuous, rich and opulent than Sauternes, but lighter-footed and with better acidic balance and lift.

A smooth and comfortably warming Tesson Cognac, a double

Syrah-Shiraz Dinner

19 November 2009

November, 2009 saw the year's last formal function of the Philippines Branch at Je Suis Gourmand, an exploration of Syrah (French) and Shiraz (New World) wines. There were two French wines, and a wine each from the US, Australia and South Africa plus a bonus bottle from Paso Robles, California the Esprit de Beaucastel 2005. There was also a sparkling wine and a white.

The welcome drink was a very refreshing, lemony and slightly peppery Aimery Grand Cuvee 1531 from the Loire.

The first course was Roasted Stuffed Duck Neck Confit Salad with Foie Gras Vinaigrette. Paired with this dish was Wine A: very dark, hint of barnyard, very dry, light to medium-bodied. Quite good with the duck neck. I guessed either French or Beaucastel because of the barnyard nose but I settled on French. The wine was a Guigal Crozes-Hermitage 2005.

With the second course of Simmered Bone Marrow Vieille France was Wine B: extremely dark. Sweet nose. There is oak and it's only obvious on the finish. It also has quite an acidic bite to it. Spicy and rich. Faint rubber aroma. Meerendal Shiraz 2005 from Durbanville, South Africa.



L-R: Ernie Fajardo, Ramon Diokno, Markus Ruckstuhl and Bernd Schulze Koehling

espresso and another hour's chatting with friends brought the evening to a close.

Luis Manuel D. Ermitaño
Philippine Branch

We took a break from the reds with a Catena Chardonnay 2006 served with the Sauteed Seafood Ravioli with Watercress Sabayon. The wine had a medium-gold color which made it look like a dessert wine. Nose of mandarin orange with nutty, and slightly woody flavors. Quite elegant.

The main course was Braised Veal Cheeks Miroton, with Roasted Root Vegetables.

The Broman Napa Valley Syrah 2002 was very dark, just a little hot on the nose, bright acidity, red fruits, strawberry, raspberry and sour cherry.

The Jaboulet La Petite Chapelle Hermitage 2004 had dried herbs, lovely balance, coarse tannins, everything in the right place with ripe plummy fruit.

Lastly, a Warm Livarot Tart was served with two wines--Woodstock The Stocks Shiraz 2006 (cola, oak, coffee. Good balance) and Tablas Creek Esprit de Beaucastel 2005 (lots of barnyard on the nose, a convincing copy of Beaucastel, medium to full-bodied wine). The palate is still pretty tight and with tannins on the finish. This wine was not served blind and the wine from Chateau de Beacastel in Chateaneuf du Pape.

We ended with an excellent dessert of whole wheat crepes with homemade cassis preserves and spiced ice cream.

Julius Labrador, Jr.
Philippine Branch

Board Meeting

17 November 2009

The Philippines Branch has suggested we feature the food and wine at one of their recent Board Meetings. It appears there are times when a lesser number of guests, and the flexibility this affords, gives the host a chance to trot out his best wines and serve the freshest food that available ingredients will allow.

Here's one example, the recent Board meeting of the Philippines Branch at the newly-renovated house of its President Bernie Sim.

Perhaps other Branches may have similar experiences. If so, we would be happy

to print your menus and *cartes du vin*. The chef of the Philippines Branch Board Meeting, was Member Markus Ruckstuhl. The Wine Master was no less than Bernie Sim, the host for the evening.

MENU

Rillettes de Saumon
With a Mesclun & Balsamico Dressing
Salt & Pepper Prawns
Pumpkin Cream Soup
Crispy Duck Breast with Soy Sauce Vinaigrette
Baby Potatoes, Shitake Mushrooms & Duck Liver
Cheese Platter
Honey Parfait with Mango Coulis
Ginger Bread

WINE LIST

Billecart Salmon Brute Rosé
Taittinger Comtes de Champagne
Rosé 1996
Domaine Leflaive Puligny Montrachet
Clavoillon 2002
Château Pavillon Rouge du Margaux 1995
Château Rausan Segla 1990
Château Palmer 1990
Scharzhofberger Riesling Auslese 2005
Egon Muller
Mosel – Saar – Ruwer
Château D' Yquem 1998 (½ bottle)
Warre Tercentenary 1970 Port
Yvan Auban Bas Armagnac 1979

Ricardo V. Puno, Jr.
APZ Committee Chairman
and Newsletter Editor

SAIGON

La Camargue

8 September 2009

The Branch tasted an impressive variety of old and new world wines at its dinner at Restaurant La Camargue located in downtown Ho Chi Minh City. Twelve members attended the dinner, along with 12 guests, including Hon. Jos Schellaars, Netherlands Counsel General and his wife Heleen.



JB Baudron Dominique Lampell Francis Lampell.

The elegant outdoor seating offered by La Camargue provided a relaxed backdrop as IWFS Saigon Wine Master and Sommelier, Mr. Jean-Bernard Baudran, presented the evening's wines along with each course. The

evening began with a Bulle de Blanquette Brut aperitif. The oldest Brut in the world,--"actually predating Champagne," explained Baudran,--the Blanquette was a wonderful accompaniment to canapés of prosciutto,

salmon and olive tapenade.

The first course included a delicate vegetable terrine with Provencal herbs, served with a mixed green salad and basil vinaigrette, and appropriately matched with the gentle citrus bouquet and crisp freshness of the Sauvignon Pascal Jolivet, New Zealand, Hawkes Bay 2008.

The terrine was followed by grouper baked with mozzarella, black olives and dill, and served with hummus with lemon zest, and finished with a balsamic and red wine reduction. Along with the grouper, we enjoyed the Chateau Carbonnieux Blanc, Pessac Leognan, Grand Cru Classe 1997.

The Larose de Gruaud Larose, St. Julien 1997, perhaps the best received wine of the evening, accompanied a delicious braised beef cheek, served mashed potatoes with olives and mushrooms.

As the evening drew to a close, we enjoyed crispy chocolate and almond flavored cake with a passion fruit sauce and vanilla ice cream. La Camargue Chef Stephane Courtin, graciously accepted our highest compliments, as we finished our desserts.

Heike Restaurant

13 October 2009

The October dinner was held at the Heike Japanese restaurant in the New World Hotel in Saigon. The theme of the dinner was Kobe beef with good matching wine. Kobe beef is raised in Hyogo Prefecture, Japan. It is famous for its flavor tenderness and fatty well-marbled texture. The Hotel has more Kobe Beef than is raised in Hyogo Japan. The myth of the beef is that the animal eats beer residue and the handler massages the animal to make the well-marbled fat.

For the first three dishes, we had three different kinds of Sake, starting with Nigori Sake, non-filtered, sweet Sake. Nigori Sake is produced in small quantities in Japan. It is a special drink, especially in Vietnam. The appetizer was marvelously presented in individual boxes. The raw fish was fresh and we felt like being in Japan!

Selecting the red wine match with the Kobe beef was not easy. The Kobe beef was cooked Sukiyaki style. Sukiyaki is a popular one-pot meal in Japan. The main ingredient is the thinly sliced beef in the Sukiyaki sauce with many vegetables and other ingredients. The quality of the beef used in Sukiyaki is very important and the best beef to use for Sukiyaki is one with fat, as it gives tenderness. We wanted a good Merlot, and selected a smooth and silky, Ch. De Valois Pomerol, 1992.



The board members and their spouses.



Three couples.

Skewers Mediterranean Restaurant

10 November 2009

SAIGON

Our November Dinner was held at Skewers Mediterranean Restaurant, and sponsored by Metro Cash & Carry Vietnam. This was the first time we had anyone sponsor a function, so we were a bit unsure as to what to expect when the food materials and wine were donated.

During the reception, canapés were served with Moët & Chandon Champaign, while the members gathered.

The first course was Boston Lobster which Tristan Ngo, the Chef, said was very easy to work with especially when it was a nice fresh product. The lobster was first marinated with mango, avocado, lemon and olive oil, then everything was pan fried and served with two kinds of curry mayonnaise sauce. An excellent arrangement that was light and full of flavor.

We then had Bouillabaisse which is a traditional Provençal stew. What makes white bouillabaisse different from other soups is the selection of Provençal herbs and spices in the broth. Similar to Marseille, the broth is served in a bowl containing the bread, seafood and rouille.

Both courses were served with Saxenburg, Private Collection, Sauvignon Blanc Stellenbosch 2008.

The main course was a Brine Cured Pork Chop with balsamic glaze. It had one day in brine, to let the thick chops season all the way through. Served with rosemary, garlic wedge potatoes and sautéed spinach. This was enjoyed with Saxenburg, Private Collection Caber-



Anongnat and Randy Guttery, Cherie and Graeme Swift



The Boys Table

net Sauvignon, Stellenbosch 2005.

We ended the meal with a cheese, served with drizzle of truffle oil, golden raisin and apricot, along with Ramos Pinto Collector Port.

Le Bordeaux Restaurant

8 December 2009

The December Dinner was held at Le Bordeaux Restaurant in Ho Chi Minh City, a formal Christmas event hosted by the Committee. Twenty five members and guests attended the dinner, including member Hon. Graeme Smith, Australia Counsel General, and his wife Cherie.

It was the Saigon Society's first anniversary event. For this festive occasion Le Bordeaux offered exclusive use of their beautiful restaurant, decorated especially for our event with holiday-inspired flowers and lighting. Wine Master Mr. Jean-Bernard Baudron presented the evening's wines along with each course.



Jean-Bernard Baudron and Jim Echle



Philippe Serene, Dee Riedel, Michael Riedel and Michiyo Echle

The evening began in the elegant downstairs bar with a Pol Roger aperitif served with an amuse bouche de bienvenue of assorted canapés.

The guests were then directed upstairs, for the four course dinner. The first course was a delightful fresh sliced scallops with truffle oil on a lettuce bed. The second course was a Nha Trang half Langouste, grilled in Virgin olive oil served with light green salad. Both courses were served with Hermitage Change Alouette Chapoutier 2004.

Lobster was followed by the main course, a delicious Wagyu beef filet in a red wine sauce and served with a Chateau Pichon-Longueville-Comtesse De Lalande 1993. This was a special wine in Magnum and the first we used from our own cellars.

As the festivities came to a close, we enjoyed puff pastry with apples dressed in a Lillet custard sauce and served with Banyuls Chapoutier 2007, donated from the Warehouse Wine Shop.



Duyen Khanh, Francis Lampel, Joke Otter.

VICTORIA

The Deanery

13 September 2009

In mid-September, the Victoria Branch headed off to a swanky city restaurant/bar in the heart of Melbourne for a Sunday luncheon. We were privileged to have the exclusive use of the restaurant for the day, as the Deanery does not open to the public on Sundays.

Chef Robin Wickens is capable of producing some of the most exciting and innovative food in Melbourne. His modern Australian food has been described as adventurous (hints of 'El Bulli' style molecular gastronomy and texture modification), highly expressive but well balanced. Presentation on the plate is often spectacular. He is a passionate chef who enjoys pushing the boundaries.



Scott Reinke, Patrick Gates, Benal Gates, Nicole Highet, Lesley Hoy, Linda Manos, Fi Reinke, Rene Highet, Wayne Panton

The canapés were a delightful indulgence to his playful style – a Pimms cocktail/cucumber sandwich that did not look at all like a cucumber sandwich, but if you closed your eyes and concentrated on the flavours – there they were!

Then, on a spoon his 'crab and sweetcorn salad' was a very special mouthful that left one wanting more and well able to realise why this was a signature dish. This was a terrific start and a fabulous match with the 2000 Dom Perignon Champagne.

Upping the ante even further, the entrée of Salmon 'mi cuit', spiced apple puree, and seared foie gras' was easily the dish of the day. This was definitely Wickens at his best.

Opinion was divided on whether the 2006 Voyager Estate Chardonnay from Margaret River, or the 2005 Buisson-Charles Meursault was a better match. The Voyager, which had been nominated Australia's white wine of the year, showed well but the Meursault was probably a better match with the food.

Few chefs can cook squab as well as Wickens. It can sometimes be a little tough and short on flavour, so we were looking forward to Wicken's 'warm squab salad with deep fried truffled egg'. We

weren't disappointed, though I have seen him do even better with squab.

With this dish, we compared an Oregon Pinot with a French Burgundy. The 99 Charmes from Pierre Amiot is not a particularly complex wine but was just delicious (Amiot's 99s seem to seldom disappoint and they are drinking so beautifully 10 years on). The 2001 Christolm 'Louise' from Oregon was also impressive, though I found myself thinking that the more fruit forward 2002 might have been a better match.

Somewhat out of his typical style, the entrées were followed by Wicken's take on a Sunday Roast. This was a great idea that didn't entirely translate. It was just a bit too much, whereas expectations were set on a quirkier and more innovative dish. But the wines were great. 1994 was not a strong year in many wine-producing areas but in the Southern Rhone, there were some great treats. Out of magnitude, the Vieux Telegraphe was marvelous and still relatively youthful. From bottle, the Beaucastel was perhaps a little more refined but



Ray Foley, Janet Barton, Lou Foley, Michael Troy, Daryl Davies, Shirley Anderson, Neil Harrison, Peter Milington

clearly showed as a 'drink now' proposition.

The day finished with a selection of traditional Sunday desserts, matched with a 1981 Chateau Climens. 1981 may not be one of the top vintages for Climens, but this wine was simply gorgeous and for many was the wine of the lunch.

This was a function where we not only enjoyed some fabulous wine and food, but we had a huge amount of fun. I guess that's what it's all about.

Lake House

29 November 2009

An hour and a half from Melbourne is one of Victoria's most enchanting destination restaurants, the Lake House at Daylesford. A little like the Waterside Inn at Bray, it has withstood the test of time. Now 20 years on, Chef Alla Wolf Tasker continues to deliver at a seriously high level.

We were in good spirits when our bus hit the freeway. We had some special guests on board. Visiting from Sydney was the intrepid President of the NSW Branch, Andrew Fegent, and his wife Shayne. As convener of the Sydney Festival in October 2010, it was also an excellent opportunity to have Andrew talk to us about



Rachel Wellam, Erik Lehnacker, Leona Edwards, Fi Reinke, Anthony Jones, Jan Holzer, Graeme Edwards, Adam Foster



Judy Crittenden, Nick Galante, Gay Rosen



Andrew Fegent - Special Guest

the latest plans for the festival.

Doug Crittenden gave us a chuckle when he offered to say grace: 'He who doth not enjoy wine, woman and song, remains a fool his whole life long'.

There's nothing ordinary about Alla's presentation on the plate. We began with a sashimi of kingfish and tuna, sliced thinly and constructed as a chequer board. An Asian salad with fresh wasabi was added to counter balance the residual

sugar in the German and Austrian Rieslings both from the lovely 2001 vintage. FX Pichler's Steinertal from Austria was a stand-out.

A signature dish of smoked eel followed. Fillets of eel had been placed around a stuffing of confit shallots to form a roll, wrapped in pancetta, pan seared and then sliced to represent a wheel. This was placed over reduced beetroot jus that had been painted onto the plate, along with a scatter of the prettiest seasonal shoots and flowers. It was the dish of the day.

The dish was a great match with a pair of 2002 Pinots. The silkiness of the Burgundy may well have given it the edge. By contrast, the Mt Difficulty was surprisingly closed when first opened. Several hours of breathing saw it finally open up and blossom in the glass.

The main course of spring lamb showed three different cuts, each prepared in a different way. An exquisite morsel of slow roasted shoulder was hard to beat while the farro pilaf was an unusual and inspired choice to accompany the lamb. We matched the dish with wines from the Rhone valley, Syrah from the north in Syrah from the south and the traditional Grenache blend from the south. The Grenache blend was the marginal favourite overall.

Sommelier Adam Foster did an excellent job to ensure that we saw the wines at their best. You don't always find that!

*Yvonne Wallis
President, Victoria Branch*

VICTORIA

Canapés

2000 Franck Bonville
Blanc de Blancs Avize
Grand Cru Champagne, France

First entrée

Kingfish and tuna sashimi, Asian salad, fresh wasabi
2001 Heymann-Lowenstein Riesling, Uhlen Roth Lay, Mosel,
Germany

2001 FX Pichler Riesling, Steinertal, Wachau, Austria

Second entrée

Smoked Skipton eel in Istra pancetta, shallot confit,
beet 'remoulade', seasoned shoots and flowers
2002 Hudelot-Noellat Les Suchots, 1er Cru,
Vosne Romanee, Burgundy, France
2002 Mt Difficulty, Pinot Noir, Central Otago, New Zealand
Amuse – Bouche
Alla's chicken soup

Main course

Assiette of Spring lamb - breast, shoulder, loin,
farro pilaf, curd fondue, wild nettle puree
1994 Chateau Rayas, Fonsalette Cotes-du-Rhone Reserve
(Grenache Blend), Southern Rhone, France
1994 Chateau Rayas, Fonsalette Cotes-du-Rhone Reserve (Cu-
vee Syrah), Southern Rhone, France
1994 Alain Graillot, Crozes-Hermitage 'La Guiraudes', (Syrah)
Northern Rhone, France, en magnum

Dessert

Rosemary goat's milk gelato, orange marmalade,
olive oil orange cake
2001 Chateau Fayau, Cadillac, Bordeaux, France
Coffee and Petit Fours



Kerry Galante, Paul Rosen, Barbara Tomkins, Peter Millington.



The end of a good day! The Victoria Branch arrives back in Melbourne Group photo of the Victoria Branch after disembarking from the bus.



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