



Asia Pacific Newsletter



Dear Members,

Welcome to another bumper edition of the Asia Pacific Newsletter.

From Western Australia to Seoul to Kuala Lumpur catch up on all news from our branches. This edition features a write up by Mrs. Isabel Sinclair from European Africa on the benefits of being part of an international society.

We include again details on how to log in to the IWFS App (do give it a try!) and the IWFS Family Tree which our Chair Michael Tamburri so kindly researched for our benefit.

The Asia Pacific Newsletter will now be released in February and August of each month so as not to clash with the release of The Global Grapevine that is released in January and July.

As always, do send in your news, your ideas and photographs to us at editor.apz@iwfs.org. We love hearing from you. Meanwhile, wishing all a fantastic summer/winter season and for those coming, see you all in Malaysia for our annual Asia Pacific Festival.

Best Regards,

The Editorial Team



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A Message from the Asia Pacific Chair

It's exciting to see the increased activities within Asia Pacific, and most branches have either expanded their events or seen an increase in their membership. It is encouraging to see that we are entering some form of normalcy.

The Asia Pacific Malaysia Festival is being hosted by our Kuala Lumpur branch from 7–9 November 2025 and there are still limited bookings available at

iwfs.org/festivals/kuala-lumpur-festival-2025

A pre-tour from 3–7 November 2025 to Penang and Ipoh concludes in Kuala Lumpur and is also available at

iwfs.org/festivals/penang-ipoh-pre-tour-2025

If you have any queries regarding the festival/pre-tour please contact our APZ administrator at

administrator.apz@iwfs.org

I participated in the Europe Africa Rioja Festival from 20–25 May 2025 and my sincere congratulations go to the Europe Africa festival committee on staging such an exceptional event.

It was so joyous to attend the festival and to see participation from all three IWFS regions and we experienced exceptional regional wines, food and camaraderie. A highlight was how inclusive the local guides were on showcasing the various parts of their Rioja and Bilbao regions.

I'm pleased with the progress of the Asia Pacific e-newsletter, our editorial team is constantly refining and updating the content and format. I'm thankful for the increased participation in readership with each edition. I encourage all branches to send any branch news to our editorial team at editor.apz@iwfs.org

I note that the IWFS website and control panel have been updated, and I encourage members to utilise this by downloading the webapp and take advantage of its many features. This is also a significant opportunity to regroup and grow and I encourage members to consider inviting other like-minded people to join our IWFS family.

Michael Tamburri

Chair, IWFS Asia Pacific



IWFS Asia Pacific

Malaysia Festival 2025

Penang Ipoh Kuala Lumpur

3 - 7 November 2025 7 - 9 November 2025



IWFS Asia Pacific is excited to remind you of our upcoming IWFS Malaysia Festival scheduled for November 2025. The main festival will be held in the vibrant and exotic city of Kuala Lumpur with a pre-tour to historic Penang & Ipoh. Our wonderful Kuala Lumpur, Penang and Ipoh Branches have worked very hard to put a great programme together. You can choose to attend either the festival or pre-tour as a standalone, or ideally, do both.

Brochures for the Kuala Lumpur Festival can be found by [clicking here](#). Brochures for the Penang & Ipoh pre-tour can be found by [clicking here](#).

There are only few places left for the Kuala Lumpur Festival and the Penang and Ipoh Pre-Tour. So please be quick to book if you would like to attend.

To book for the Kuala Lumpur Festival please [click here](#).

To book for the Penang & Ipoh Pre Tour please [click here](#).

Payment must be received at the time of booking if paying by credit card, or in our account in full (and net of all bank fees) within 14 days of booking. If payment is not received by then, your place will be offered to those on the waitlist.

However, please note that you must book your accommodation at the festival hotel in Kuala Lumpur and the Pre-Tour hotels separately. Notes on how to book your accommodation are included in the Festival and Pre-Tour brochures and the festival and Pre-Tour booking site. We suggest that, once your booking is confirmed, you book your hotel room in Kuala Lumpur and Penang & Ipoh immediately.

We really hope you will join us in November. It will be very special.

If you have any questions or have difficulty booking either festival please email apz@iwfs.org

Warmest regards to you all,

Ajeet Ahluwalia (Kuala Lumpur Branch)

Chair - Malaysia Festival

Michael Tamburri (WA Branch)

Chair - IWFS Asia Pacific

IWFS - Celebrating Wine, Food and Friendship



News from the International Secretariat, London

Dear members,

As I write two international festivals have been held in May – the first in the Napa Valley in May, organised by the Americas team, and a Europe Africa festival in Rioja, Spain. Both are regions renowned for top class wines so they should both be a real treat for those who have signed up. Later in the year, from 7-9 November a festival is being held further east in your Asia Pacific (AP) region in Kuala Lumpur, Malaysia with a pre-tour to Penang and Ipoh (3-7 November). This is a wonderful opportunity to join your fellow AP members and take in the vibrant culture and colour of the region matched with the culinary delights of the Malaysian capital. As mentioned in the outline programme 'This Festival promises an unforgettable blend of cultural immersion, gastronomic delights, paired with fine wines and luxurious accommodation.' A festival not to be missed – visit iwfs.org/asia-pacific/events-and-festivals/festivals to view details. I was lucky enough to go along to the last regional festival held there in 2013 and would thoroughly recommend. For those of you who are staying closer to home hopefully you have been enjoying events with your fellow branch members.

Members of the International Council of Management met online in March to review the upcoming matters needing addressing affecting all members of the Society, globally. Projects being worked on for all IWFS members are:

IWFS Monograph - Sparkling Wines from Around the World

This has now been written and is currently in the final stages of editing and design and should be with you along with the Autumn edition of Food & Wine. What a timely commission for IWFS members as the author, Essi Avellan MW, highlights that over the past 20 years, the sparkling wine category 'has emerged as the fastest-growing segment in the wine industry'. Essi identifies the countries and producers you need to seek out. India and China are mentioned in the countries to watch out for. She also highlights the country that now leads the table by volume in the production of fine sparkling wine around the world. You might not be surprised to find out which it is but she includes the regions which are now serious players. This monograph really does provide you with an update on this truly 'fizzing' wine category and one which hopefully you and your branch will begin to explore more with this to hand.



IWFS Branding Essentials Guide

Are you planning a branch event? If so this Branding Essentials Guide has been designed to assist you. The IWFS logo is very distinctive and helps us to promote this very special Society to the world. It is therefore important that where possible, we use the IWFS logo and branding in a uniform way. These guidelines are now available for branch administrators to download via the IWFS website, Resources and we do hope you find them useful when promoting your branch or event.



New merchandise for 2025 – IWFS Apron

These quality aprons are now available to purchase either for yourself when prepping in the kitchen or if your branch wishes to present them to restaurant staff who have been working on your behalf for an event. The IWFS logo has been sewn onto each apron bib putting the IWFS literally centre stage, with a pencil pocket alongside the large front pocket. These are priced as follows:

- 1 to 4 aprons AU\$60* each
- 5+ aprons £42* each

** including postage*



Blind tasting bottle kits

These have now arrived and are available to order. They proved popular and are the ideal way to help you to present a blind tasting - professionally. Each kit comes neatly packed in a carry bag and comprises 10 bottle bags with the embroidered IWFS logo, numbered 1 to 10.



IWFS merchandise is available from the Asia Pacific pages of the website: iwfs.org/asia-pacific/for-members/merchandise

Until next time.

Andrea

Andrea Warren

International Secretariat

The Benefits of an international society

by Mrs. Isabel Sinclair, Independent Member, Europe Africa

The International Wine & Food Society with over 120 branches worldwide makes us a special organisation, run by volunteers with a love for food and wine, each branch offers its own unique culture and character. Isabel Price shares her journey with being part of an international organisation.

When my husband Price and I joined the society in 2013, it was for many wine related reasons but the main reason was the international aspect. We travel a great deal and could see the benefits of meeting other members with the same interests while we were away.

The first opportunity to use our new connections came when we were due to visit our daughter and her husband who live near Toronto in Canada and we wanted to find somewhere good to take them out for a meal. I contacted the Toronto branch and they kindly sent me a list of members' suggestions. One was in the next town to my daughter and we booked there – a wonderful evening was had by all and it is now a favourite place for the family.

The next opportunity came in 2017 when we heard about the visit to the Baltics with a three-day stopover in Stockholm, Sweden at the end. During this trip which we did as a cruise, we were honoured to be hosted by the Malmo branch, the Helsinki branch, the Moscow branch, and the Tallin branch with some amazing meals and wines (as well as beers in Estonia). What a wonderful opportunity to experience the different ways in which their members experience the joys of food and wine in their own countries. During the cruise, we also did some wine tastings run by our blogger Sid Cross from Canada and had some very special dinners on board, once again getting the chance to meet up with every member on the trip.

Then came the opportunity to join the Zurich branch at their visit to the Valais region in 2018 for a weekend – we joined in with many friends from that branch who had an affiliation with our Wessex branch and learned about many new grape varieties and food that are indigenous to that area.

Following this, we booked on the Americas visit to Portugal in 2019. Spending 10 days in both Lisbon and on the Douro and sitting at a different table each night, we made many new contacts in the USA and learned much about their pleasure in the society. This trip also introduced us to 63 different Portuguese wines!

Covid then got in the way, cancelling our next trip to Madeira but we finally got there in 2021 and really enjoyed the opportunity to get back together with old friends and learn about a wine that I had only used previously for cooking!

Price and I started our wine journey originally in South Africa and have always been very fond of their wines so we jumped at the chance to visit that country as well as Zimbabwe and Zambia in 2023. This time we were hosted by the Cape Town branch as well as the Lusaka branch with some wonderful opportunities to experience the food and wines in all three countries. There we also met up with two Singapore members and as we were due to visit the South Pacific and New Zealand in 2025, they suggested that we call in to Singapore on our way home. Naturally, we said Yes please!!

So, we come to our latest international experience where we have recently been so well looked after by Nicola and Marise Lee and Angela Leong from the Singapore branch.

Price had been stationed in Singapore in the 60s, during his Army career and very much wanted to visit the area where he had spent much of his time. Marise researched this for us and discovered that the area is now known as Labrador Park. Off we went to visit and found the old landing ramp in the water – very little else to see – Singapore has gone through many many changes since those days. However, it was a very special time for memories.



Isabel and Price Sinclair with Michael and Grace Tamburri in Rioja

The Benefits of an international society

by Mrs. Isabel Sinclair, Independent Member, Europe Africa

Our luck was in – the branch had organised a Japanese dinner at a restaurant called Sushi Moka whilst we were there and as our next trip is to Japan, we were thrilled to be able to experience a style of food about which we know nothing as well as to meet some of the Singapore branch members. It was also very helpful to learn about the Japanese customs – i.e. you don't use the tray in front of you to put any food on as I did!!

We were made to feel very welcome by the President of the branch Lau Huan Yeong and had a fascinating meal prepared in front of us. We started with the most beautiful bowl of salmon which was then followed by about seven different dishes – mostly raw tuna, cod and salmon but from various parts of the fish and each getting richer as we progressed. This was followed by three pieces of Wagyu beef and we were invited to eat each one dipped into a different sauce. The dessert was an ice cream sandwich known as monaka.

We drank wine provided from the President Lau's cellar. He served a very interesting Pinot Noir from the Pfalz region in Germany Weingut Friedrich Becker.

The following evening, Marise and Angela treated us to a delightful Asian adventure with Peking Duck. The drama of having it carved at the table was very special – it was wonderful to see the knife skills at work. That night we were treated to a special Bordeaux that Angela supplied and a superb Rioja supplied by Nicola (in honour of our next trip with IWFS next month). Very fitting end to our visit.

This all shows how much we have benefited from the international aspect of the society.

Although sadly my Wessex branch of the IW&FS has had to close down due to lack of interested members, Price and I are as enthusiastic as we were the first day and will continue to reap the benefits of this wonderful international society.



Isabel and Price Sinclair with members of the Singapore branch

A Visit with Shanghai and Huangpu Branches, July 2025

China is home to 4 branches of the IWFS. Beijing, Chaoyang, Shanghai and Huangpu. On a recent visit to Shanghai, Nicola Lee and Eddie Hu caught up with the branch presidents of Shanghai and Huangpu - Mr. Wang Yi, President of the Shanghai Branch and Ms. Fay Sun, President of the Huangpu Branch.

Shanghai Branch

Lunch was at House 102, located along the famous Bund, in a beautiful neo classical building. As it was the season for mushrooms in China, Chef Xu Jingye served a magnificent menu focusing on the varieties of mushrooms in season. As the cuisine was of the Foshan region in Guangdong, other highlights included Chef's signature Sweet & Sour Pork (which uses different vinegars in different seasons) and his dry version of the popular dish Buddha Jumps Over the Wall.



Shanghai branch President Wang Yi with Shanghai member Damien Shee with Chef Xu Jingye and Nicola Lee and Eddie Hu

Huangpu Branch

Founded in 2019 with strong links to the Taiwan branch, Huangpu – so named for the Huangpu river that runs through Shanghai - is led by Fay Sun.

We met at Meet the Bund Skyline located on the 56th floor of the Raffles City West Tower. The restaurant is helmed by Chef Chen Zhipeng. With spectacular views of the city of Shanghai's North Bund, we enjoyed fine cuisine from the Fujian region.

Lunch started with a fine tea tasting experience paired with delicate small bites. Lunch included a wonderful Double boiled Duck Soup and Pickled Cabbage Stewed Snowflake Beef.



Huangpu Branch President Fay Sun with Chef Chen Zhipeng



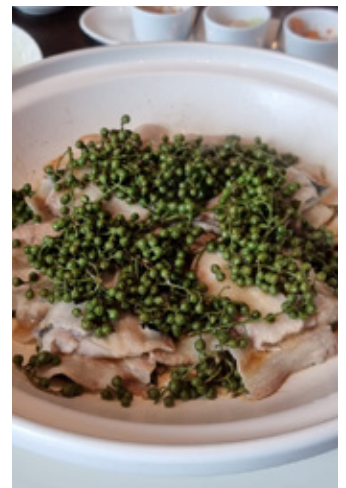
Chef's Signature Sweet & Sour Pork



Seasonal Mushrooms from China, mainly from the Yunan Province



Pickled Cabbage with Snowflake Beef



Braised Mackerel with Sichuan Peppercorn

Branch News

Australia

Australia is home to 3 IWFS branches. Victoria (founded in 1936), New South Wales (founded in 1983) and Western Australia (founded in 2011).



IWFS Victoria

The IWFS Victorian Branch has launched into 2025 with great momentum, delivering a calendar of memorable and well-attended events that have set the tone for a fantastic year ahead. We began with our Food Masterclass, presented by Elliot Maio, a relaxed and informative afternoon that delighted the palate and sparked conversation. This was followed by a refined dinner at Bacash, where members enjoyed beautifully prepared seasonal food and outstanding wines from our cellar.

More recently, we explored the exciting new dining destination Baix – one of Melbourne's most talked-about restaurant openings – in a second-quarter dinner that paired elegance with innovation. Also held a small format dinner for 12 at Auttera with a spectacular Pinot Noir bracket of 1999 Domaine Bruno Clavelier Les Beaux Monts Vieilles Vignes, Vosne-Romanee Premier 2005 Gerard Raphet Les Combottes, Gevrey-Chambertin Premier Cru, France, 2008 Elk Cove Vineyards 'Roosevelt' Pinot Noir, and Willamette Valley, USA.

Rounding out the first six months was an engaging Riesling Masterclass, designed to educate and inspire both younger and seasoned members alike.

We're thrilled with the enthusiasm shown so far and look forward to sharing more exceptional wine and food experiences throughout the year.

1st Qtr Function - Dinner at Bacash, Wednesday March 26, 2025
 Chef: Michael Bacash / Organisers: Elizabeth Peddey & Tracy Dillon

Deep Fried Zucchini Flowers filled with Haloumi and Ricotta, Basil Pesto, Almonds & Currants.

2007 Egon Muller Scharzhofberger Riesling Kabinett
2015 Gaelic cemetery Riesling Premium

John Dory, Beurre Blac, King Prawn & Cucumber.

2015 Golden Ball Chardonnay la-bas

2016 Buisson Charles Meursault Les Tessons

Rare Duck Breast, Sweet Potato, Wilted Spinach & Quince.

2005 Gerard Raphet Morey St Denis 1er Les Millandes

2010 Yabby Lake Pinot Noir single vineyard Block 2

2010 Ata Rangi Pinot Noir

Lemon Curd Cream, Orange Tuile, Passionfruit Sorbet.

2013 Markus Molitor Zeltinger Schlossberg Auslese GK



Branch News

Australia

IWFS Western Australia

Winemaker's Dinner with Laughing Jack Wines, 10 July 2025

Western Australian members gathered at Lulu's Little Bistro to a fun filled dinner. Founding President Ulrich Kunzmann was full of praise, with the Cheese Souffle being his favourite - "to prepare a "risen" souffle for some 30 people is no mean feat". The Salmon (pickled in Pernod) was another favourite.

The wines received equal praise. The wines were from Laughing Jack Wines from the Barossa. Shawn Kalleske – winemaker and grape grower, presented his family background and the history of the family owned winery in a casual yet enthusiastic way. Founded in 1999 Laughing Jack takes its name from the Kookaburra which is found amongst the winery's blue and red gum trees.

Thank you to Committee members Peter and David and to Michael Tamburri and Ann Marie Muscara for the wine handling and maker promotion.

Wines served:

2023 Jack's Semillon

2022 Laughing Jack's Old Vine Semillon

2022 Jack's GSM

2020 Laughing Jack's Augustus Greenock Shiraz & "surprise back vintage"

2018 Carl Albert Shiraz

2021 Jack's Shiraz

2020 Laughing Jack's Lily Cane Cut Semillon



Salmon pickled in Pernod



The excellent Cheese Souffle



Wines from Laughing Jack Wines

Branch News

Hong Kong

The Hong Kong branch of IWFS was founded on the 30th of March, 1984.

IWFS Hong Kong

A Midsummer's Night Story in Hong Kong, 20 June 2025

Nestled in a less-travelled corner of Hong Kong, the historic Pok Fu Lam Farm opened its doors for our “Hong Kong Story” evening, inviting guests to go on a gastronomy journey through the city’s past. Once the Old Dairy Farm Senior Staff Quarters, this beautifully restored site traces its roots to 1886, when Dr. Patrick Manson and his partners established the Dairy Farm to provide safe, fresh milk for Hong Kong. The city’s floral emblem, the iconic Bauhinia flower was also first discovered in the immediate vicinity. Chef Margaret Xu Yuan, with her legendary DIY Yellow Earth Terracotta stove, presented a menu steeped in the city’s culinary traditions. She revived the tradition of milk-based dishes with her modern take on “Milk Rice,” honoring the farm’s role during the droughts of the 1960s; and her Yellow Earth Chicken was a world-renowned delicacy that was perfectly paired with the earthy red selected by our wine partner, L’Imperatrice. The evening at Pok Fu Lam Farm beautifully wove together past and present, reaffirming its place as a vibrant hub for heritage, community, and innovation.



The former residence of the Farm Manager is a Grade I Historic Building.



Welcoming drinks as we welcome the summer sunset.

When London meets Hong Kong, 6 May 2025

We hosted a special summer kickoff evening featuring vintages from Le Domaine d’Henri, showcasing exquisite Chablis from the Burgundy region. These luminous wines were paired with fine cuisine from Fortnum & Mason. Named in honour of Fortnum & Mason’s address in London’s Piccadilly, 181 Restaurant is a unique dining destination that brings 315 years of food and drink expertise to Hong Kong’s iconic Victoria Harbour. Members also enjoyed the delightful luxury of shopping for gourmet foods & exquisite gifts in the legendary food hall downstairs - a perfect prelude to the event.



Dinner and wine with the spectacular view of Victoria Harbour.



Winemaking masterclass delivered by the owner of Le Domaine d’Henri

Branch News

India

India is home to two branches, Bombay (founded in 2006) and Delhi (founded in 2015).

IWFS Bombay

IWFS President's Dinner, Northern Rhône Icons, Mumbai, 9th May 2025

In July 2006, the IWFS Bombay Branch hosted its inaugural event — a celebration of Syrah. Nineteen years later, we returned to where it all began, but with a deeper lens: an evening dedicated to exploring the great terroirs of the Northern Rhône. This was the Society's first event entirely focused on this region, and it did not disappoint.

While the reds bore the weight of expectation — with wines from Gonon, Graillot, Guigal, and Jean-Louis Chave — it was the whites that caught many by surprise. The Gonon Blanc showed remarkable vibrancy, while the Guigal Ex-Voto Blanc stunned with its layered complexity, holding the room in quiet awe. Long overshadowed by their red counterparts, these whites revealed the Northern Rhône's full spectrum of brilliance.

The setting for the evening was Masque restaurant, which provided a menu to allow each bottle its moment in the spotlight.

To close the night, we shared a spectacular Graham's 20-year aged tawny port—served from a 4.5-litre jeroboam.



IWFS Rhône Dinner, Masque, 09.05.25

Puranpoli Tart with Bandel Custard & Snap Peas (v)
Sevai Basket with Mango & Habanero (v)
Sevai Basket with Mud Crab
Smoked Salmon with Panch Poran Bagel & Kasundi Cream Cheese
Canapes with Champagne Bérèche et Fils Brut Réserve Vieilles Vignes N/V Magnum

Coconut Stew with Crispy Iddiyappam with Scallop Crudo (v)
2020 Gonon Les Oliviers Blanc

Skyu with Lobster & Pecorino (v)
2007 Guigal Ex Voto Ermitage Blanc

Khad Duck with Jicama Kachumber & Pistachio Churma
Khad Sunchoke with Jicama Kachumber & Pistachio Churma (v)
2020 Gonon St. Joseph Rouge
2017 Max Graillot 'Equis' Cornas

Black Onion Sauce with Lamb, Asparagus & Sheermal
Black Onion Sauce with Lamb, Asparagus & Sheermal (v)
2011 J.L Chave L'Hermitage
2013 E.Guigal La Turque Côte Rôtie

Chocolate Custard with Cashew Sorbet & Cashew Cacao Chikki
Graham's 20 Year Old Tawny Port from Jeroboam (4.5 L)



Branch News

Japan

Japan is home to 4 IWFS branches: Tokyo (founded in 1959), Tokyo Bay (founded in 2001), Roppongi (founded in 2013), and Edo (founded in 2019). Sadly, the 5th branch - Nagoya, which was founded in 2019 - recently closed. There are a total of 139 members from Japan.



IWFS Tokyo

**Annual Unagi Dinner, Kameya Issui-tie,
13 July 2025**

These are pictures from our annual July unagi lunch today. Unagi is eel that spawns in the seas off of Guam. The larvae float to the coast of Northeast Asia where they grow to adulthood in estuaries along the coast.

Our unagi lunch a tradition that goes back to our earliest years after our founding in the 1950s. Eating unagi in the summer is a Japanese tradition based on the belief that unagi provides stamina to withstand the heat.

The name of the restaurant is Kameya Issui-tie. It is in Ueno and specializes in unagi dishes. We didn't have wine. We drank sake. The name of the sake was Tokugetsu, which means "special moon" and is inspired by the autumn harvest. Tokugetsu is a junmai daiginjo, which means it is made with pure rice and highly refined. This gives it a fruity, floral flavour. The rice grain is from Niigata, which is famous for the quality of its rice.



Branch News

Japan



IWFS Tokyo Bay

2025 Annual General Meeting & 1st Wine Dinner, 6 June 2025

The 2025 activities of IWFS Tokyo Bay began with our first wine dinner, held in conjunction with the Annual General Meeting (AGM).

At the opening of the event, the Vice President delivered a welcome address, summarising the previous year's activities and outlining plans for the year ahead:

- In 2024, three out of four wine events featured new and innovative concepts, including a Caviar & Champagne Night, a Tokyo Bay Cruise, and a New Year's Sushi Gathering—all of which were very well received by members.
- A slight deficit in the financial report was noted; however, the recovery of outstanding payments is expected, and the organization remains in stable financial condition.
- For 2025, a diverse lineup of wine events is being planned, including French, Chinese, Italian, and Japanese cuisines. Additionally, seasonal events at venues with convenient access, such as directly connected spaces at Tokyo Station, are under consideration.

All participants were encouraged to continue sharing their suggestions and ideas, as the branch aims for another enjoyable and enriching year.

Featured Wines & Culinary Highlights at L'Essor, Tokyo

The evening featured a refined full-course menu crafted by a chef who previously worked at the prestigious Maxim's de Paris Ginza, paired with a thoughtful selection of wines curated by the restaurant.

A special highlight of the evening was a tasting of two iconic Bordeaux wines, graciously provided by IWFS Tokyo Bay Advisor Mr. Dennis Tanaka. The wines were introduced and explained by our Treasurer, a certified Wine Expert, who offered insights into the unique characteristics of both the Right Bank and Left Bank styles.

• Château Angélus 2016 (Right Bank – Saint-Émilion)

Classified as Premier Grand Cru Classé "A", this iconic Right Bank wine showcases rich fruit flavors and a silky texture, led by Merlot.

• Château Pichon Longueville Comtesse de Lalande 2012 (Left Bank – Pauillac)

A distinguished Médoc Second Growth, this Left Bank classic features a structured style driven by Cabernet Sauvignon, with the elegance and depth of bottle aging.

Participants engaged in a lively discussion comparing the two styles. When asked for their personal preference, the Left Bank won with a 7-to-3 margin, making the evening not only delightful but also educational.



Tokyo Bay Members at their AGM dinner



Wines enjoyed by Tokyo Bay Members at their recent AGM dinner

Branch News

Malaysia

Malaysia is home to 3 branches: Kuala Lumpur (founded in 1952), Penang (founded in 1996) and Ipoh (founded in 1997).

IWFS Kuala Lumpur

The Kuala Lumpur branch had a very busy start to the year with 5 events held this year.

Lunar New Year dinner at Elegant Inn Hong Kong Cuisine, 8 January 2025

It is almost a tradition at IWFS Kuala Lumpur to kick-start our events for the year with a Chinese dinner to usher in the Lunar New Year. This year, it was held at the Elegant Inn Hong Kong Cuisine. Our members started with the *yee sang* or “prosperity toss” followed by fine Cantonese cuisine and decorous rounds of *yum seng*!



An Italian night at Nero Nero, 18 February 2025

In February, we decided to re-visit an old favourite Italian restaurant, Nero Nero. Charming to say the least, the restaurant offers Southern Italian fare, specifically Puglia. Handmade pastas, wood-fired pizzas, and fresh seafood dishes were all prepared with authenticity and care – Nero Nero is ideal for everything from casual lunches to special celebrations.



Kura Japanese Restaurant, 13 March 2025

For a culinary change of scene, we went to Kura Japanese Restaurant in March. The menu's highlight for our event was the Grilled Tuna Collar which was specially flown in from Japan. Our Vice President/Cellar Master, Suzuki-san tastefully selected the four different types of sake, including a sparkling one.



Artadi diner at Quin, 29 April 2025

In April, we organised a Wine Maker's dinner with Artadi at Quin, a cosy yet sleek and sophisticated smart casual modern French restaurant. Artadi is recognised as amongst the top tier producers in Rioja, fusing tradition with modernity in their wines. Artadi sells their wines without the Rioja appellation of origin despite owning some of the best sites in the La Rioja region.



Annual General Meeting, 18 May 2025

Similar to last year, our AGM this year took place in May at Sunway Resort Hotel. This year's AGM was almost an hour long as members had a robust discussion about our membership cap at 100. A total of 28 single and 34 joint members attended the AGM. The entire Committee was voted in for another year while Mr David Teh remained as the Society's Advisor. We then proceeded to the Gordon Ramsay Bar & Grill for our scrumptious lunch.



Branch News

Phillipines

The Phillipines are home to 3 branches: Phillipines (founded in 1982), Manila Ladies (founded in 2001) and Cebu (founded in 2008).

IWFS Phillipines

Celebrating uncommon grapes at Paolo's L'Opera, 19 June 2025

Thursday, 19th June 2025 was the International Wine & Food Society Philippines Branch's June event - an excellent dinner at Paolo's L'Opera, featuring wines made of grapes with which we members are not very familiar. Always good to try "new" things.

Some nice Laudemio extra virgin olive oil (made by Frescobaldi) & balsamic vinegar was provided by Mono Life+Style. This was not the ubiquitous run-of-the-mill commercial stuff available at supermarkets.

Assorted Carpaccio & Tartare of line-caught tuna, Tasmanian salmon, Rougié duck breast, and Black Angus ribeye; paired with 2007 Duval-Leroy Précieuses Parcelles Petit Meslier Champagne. This first course was love and paired very well with the bubbly.



Tajerini Cacio e Pepe, executed table-side in a wheel of 36 months aged Parmigiano Reggiano - a dish enjoyed many, many times in L'Opera and never tired of having it. The plumpish, citrus-laced 2023 Marco Felluga Collio Amani Friulano displayed round, ripe fruit and bright acidity, which have good cut and lift to this decidedly indulgent pasta dish.

Perfectly grilled, smoke-touched Dry-Aged Black Angus Tomahawk with assorted grilled vegetables - one can see how juicy and tender it is. The 2018 Renardiere Arbois-Pupillin Trousseau's brisk freshness of fruit and bright lifting acidity stood and paired well.

Phillippines branch members enjoyed its ripe, game-nuanced red berry profile which possessed enough heft/gravitas for the beef, yet still came off as light-footed.

The cheese platter, particularly featuring the award winning Il Fiorino Pecorino Toscano with fruit compote & creamy n'duja; paired with the velvety, suave, deep 1988 D'Olivieras Terrantez Madeira.

Dessert was L'Opera's signature Panna Cotta al Tartufo with Aged Balsamic Vinegar; paired with the sweetly sublime 2008 Pendits Tokaj Aszú Essencia. Wonderful.



Branch News

Phillipines

IWFS Manila Ladies

Manila Ladies brunch at Automat, 16 August 2025

It was a great turnout for the Manila Ladies branch at their recent gathering on 16 August. 22 members enjoyed brunch at Chef Stephan Duhesme's Automat. Over Deviled Eggs, Snake River Farm Beef Cheeks, Caramelised Pandesal and Bisol Jeio Prosecco di Valdobbiadene wine, food and friendship was celebrated.



Branch News

Singapore

In 1965, a branch was opened. Members decided to cease affiliation with IWFS in 2006. The existing branch started in 2003 and remains active with 27 members.



IWFS Singapore

Annual General Meeting and Dinner, 10 June 2025

The Singapore branch held its Annual General Meeting in June, marking a significant leadership transition. After five years of dedicated service, Lau Huan Yeong stepped down as branch president, passing the torch to Lee How Sheng. Members warmly toasted Huan Yeong, expressing their appreciation for his leadership and contributions over the years.

After the meeting, members gathered to enjoy a delightful Teochew meal at San Shu Gong's new branch in New Bahru. Named after the owner's late father, San Shu Gong serves traditional Teochew food.

The Menu

Teochew style Chilled Prawn Marinated with ShaoXing Wine
 Deep fried Ngoh Hiang
 Pan fried Oyster Omelette
 Roasted Suckling Pig
 Chicken Stuffed Pig Stomach Soup
 Tianjin Cabbage Roll with Yellow Crab Roe & Meat stuffing in spinach broth
 Deep fried Sea Cucumber with Superior Abalone Sauce
 Wok fried Cai Por Kway Teow with homemade XO Sauce
 Tao Suan & Deep fried Water Chestnuts

Wines (selected by the new President, from the Society's cellar)

Louis Roederer Brut Nature 2012
 FX Pichler Gruner Vetliner Federspiel Klostersatz 2010
 FX Pichler Riesling Burgstall Federspiel 2010
 Roc des Cambes 2007, 2008 and 2009



Branch News

Seoul, South Korea

Seoul is home to two branches, Seoul (founded in 2011) and Decanting Seoul (founded in 2016).



IWFS Seoul

A Gathering of friends at JS Garden, Apujeong, 5 March 2025

Members of the Seoul branch gathered for a small dinner at celebrated Chinese restaurant JS Garden in the Apgujeong district to celebrate wine, food and friendship. JS Garden is a premium Chinese restaurant launched in 2012 with several branches throughout Seoul.

Wines enjoyed included:

2022 Koehler - Ruprecht Kallstadter Saumagen Riesling Kabinett Dry, Pfalz, Germany (100% Riesling)

2019 Argiano Brunello di Montalcino, Toscana, Italy (100% Sangiovese Grosso)

2021 Weingut Hans Johann Schwarz 'Schwarz Rot', Burgenland, Austria (100% Zweigelt)



Wine served at dinner at JS Garden



Delicious Korean japchae

Celebrating Korean Wines, 19 June 2025

Members gathered at the traditional Korean restaurant Yongsusan Biwon for dinner.

Sirim Menu

Porridge & Water Kimchi

Mung Bean Jelly Salad

Seasonal Seafood

Seasonal Pan-fried

Steamed Pork with Vegetables in Gaesong Style

Gaesong Style Wrapped Kimchi

Seasonal Specials

Grilled or Steamed Abalone

Steamed Dumpling with Beef Consomme

Grilled Short Rib Patties

Bibimbap Rice or Cold Buckwheat Noodles

Dessert

Wines selected included a Korean wine made from the indigenous Korean grape Sanmeoru (also known as Meoru). This wine is known for its sweet and sour taste. Another wine served was the Bokbunja wine which is made from black raspberries. Deep purple in colour, this wine is produced in the regions of Gochang County and Damyang.



Exploring Korean wines



Enjoying the cuisine from Yongsusan Biwon restaurant

Branch News

Seoul, South Korea

IWFS Decanting Seoul

We have held two events so far this year that beautifully explored the harmony between fine wine and exceptional cuisine.

Dinner at Ondal, 12 March 2025

Our first gathering in 2025 took place 12 March at Ondal, one of Korea's most renowned restaurants for modern interpretations of traditional Korean cuisine. Members enjoyed an elegant pairing of refined Alsace and Burgundy wines with creatively reimagined Korean dishes. The evening highlighted how beautifully Korean flavors can complement some of the finest wines of France, offering a memorable culinary experience.



Decanting Seoul welcomes members from Hong Kong and Taipei, 13 June 2025

While not an official event, we also had the pleasure of welcoming Karen Leung, Chair of IWFS Hong Kong, and her friend Christine Ku, a member of IWFS Taipei, during their recent visit to Korea.

IWFS Decanting Seoul board members and past participants of the Hong Kong Festival gathered for a small and intimate welcome party. It was a warm reunion that celebrated our shared passion for wine, food, and friendship across regions.



Dinner with Master Chef Hyonam Park, 22 May 2025

On 22 May, we hosted a French fine dining wine dinner in collaboration with Master Chef Hyonam Park, a nationally honored culinary artisan.

The menu featured meticulously crafted French cuisine, which was paired with a curated selection of Burgundy wines. The chef's deep philosophy and craftsmanship shone through every course, and our members were deeply impressed by both the food and the thoughtful pairings. As the restaurant located in branch Chairman Song's building (where the IWFS Decanting Seoul branch is also based) was temporarily closed, Chef Hyonam Park and his kitchen team took over the space for the evening for a private chef experience.



Branch News

Taiwan R.O.C.

Taiwan is home to 6 IWFS branches: Chungnan (founded in 2019), Kaohsiung (founded in 2016), Taichung (founded in 2014), Taipei (founded in 1997), Taiwan Belle (founded in 2016) and the newest branch Taochumiao (founded in 2023). There are a total of 119 members.



IWFS Taipei

New World Wine Dinner, 23 June 2025

The Taipei Branch is pleased to share the success of its June IWFS dinner. The dinner showcased an exceptional line-up of New World wines made from Pinot Noir and Chardonnay grapes. Sincere thanks go to branch member Howard Chen for curating this outstanding selection and for his informative and engaging presentation.

After many years of exploring wineries across the New World, Howard has found that the finest expressions of the Pinot Noir and Chardonnay now rival those of Burgundy in both terroir expression and winemaking excellence.

A diverse range of wines was chosen to allow members to appreciate the extraordinary potential and craftsmanship emerging from New World producers.

Howard's expertise and passion for wine contributed greatly to an evening that was both educational and thoroughly enjoyable.

Wines Served:

Lingua Franca AVNI Chardonnay 2022

Tolpuddle Chardonnay 2019

Kistler Vineyards Les Noisetiers Chardonnay 2023

Tolpuddle Pinot Noir 2022

The Hilt Estate Pinot Noir 2019

Occidental Freestone-Occidental Pinot Noir 2023

Dinner was held at Brasserie Bonne Récolte in Taipei. Located in the city's historic old town, the restaurant celebrates Taiwanese produce and evokes the charm and ambience of a bygone era.



Branch News

Taiwan R.O.C.

IWFS Taiwan Belle

An Italian affair at Bencotto the Mandarin Oriental Hotel, 15 February 2025

With a dress code of Hat/Hat Ornament the ladies from Taiwan Belle gathered at the Mandarin Oriental in Taipei's Bencotto which is helmed by Chef Emanuele Bergamo.



Members at Bencotto enjoying dinner at Bencotto



Songkran Festival, 12 April 2025

Celebrating the Songkran festival, Taiwan Belle had Thai cuisine at the Thai Heart Original Restaurant with the dress code Tropical Flair.



Members celebrating Songkran Festival at Thai Heart Original Restaurant

Taiwan Belle's visit Taichung, 8 June 2025

Last but not the least, the ladies of Taiwan Belle had a very special gathering in Taichung (a 1.5 hour high speed train ride from Taipei). Held at a renovated traditional Taiwanese house, Chris Chien, the President of the Taichung Branch, prepared a fantastic dinner for his guests. Cooking himself, everyone was impressed by his excellent culinary skills and had the most hearty dinner ever.



Taiwan Belle members with Taichung Branch President Chris Chien

THE BRANCHES OF ASIA PACIFIC

IWFS EST. IN LONDON ON 20TH OCTOBER 1933

1930'S -1950'S

VICTORIA
5TH AUGUST 1936

KUALA LUMPUR
21ST JANUARY 1954

AUCKLAND
8TH FEBRUARY 1954

TOKYO
31ST MARCH 1956

1960'S - 1990'S

PHILIPPINES
20TH OCTOBER 1982

NSW
14TH NOVEMBER 1983

HONG KONG
30TH MARCH 1984

PENANG
8TH SEPT 1996

IPOH
15TH FEB 1997

TAIPEI
12TH MAY 1997

2000'S

TOKYO BAY
26TH JULY 2001

MANILA LADIES
29TH SEPT 2001

SINGAPORE
6TH JUNE 2003

BOMBAY
25TH JULY 2006

CEBU
5TH SEPT 2008

SAIGON
7TH NOV 2008

2010'S

SHANGHAI
19TH JAN 2011

SEOUL
20TH SEPT 2011

WESTERN AUSTRALIA
20TH OCT 2011

CHAOYANG DISTRICT
27TH APRIL 2012

ROPPONGI
20TH JUNE 2013

BEIJING CITY
20TH OCT 2012

TAICHUNG
28TH JUNE 2014

DELHI
2ND AUG 2015

KAOHSIUNG
12TH JUNE 2016

DECANTING SOUL
17TH NOV 2016

TAIWAN BELLE
5TH JAN 2016

HUANGPU
16TH APRIL 2019

CHUNGAN
12TH MAY 2019

EDO
17TH SEPT 2019

2020'S

TAOCHUMIAO

14TH JAN 2023



Asia Pacific Board

Chairman: Michael Tamburri (Western Australia)

Vice Chairman: Nicola Lee (Singapore)

Junior Vice Chairman: Dennis Tanaka (Tokyo Bay)

Treasure/Secretary: Erik Lehnacker (Victoria)

Asia Pacific Executive Committee Members

Eddie Hu (Taipei)

Karen Leung (Hong Kong)

David Teh (Kuala Lumpur)

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We couldn't have done it without you

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Western Australia:
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Hong Kong:
Fritz Chen

Bombay:
Sameer Hiremath

Tokyo:
Allan Smith

Tokyo Bay:
Hideyuki Kyle Kaizuka

Kuala Lumpur:
Ajeet Ahluwalia

Philippines:
Nole Ermitaño &
Jay Labrador

Manila Ladies:
Cyrene de la Rosa

Singapore:
Nicola Lee

Seoul:
Jung Jinhwan

Decanting Seoul:
Hye Jin Park

Taipei:
Dominique Levy

Taiwan Belle:
Veronica Hsiung

Mrs. Isabel Sinclair

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by Entity design studio,
Australia*



*If you have any questions please feel free to contact
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INTERNATIONAL WINE
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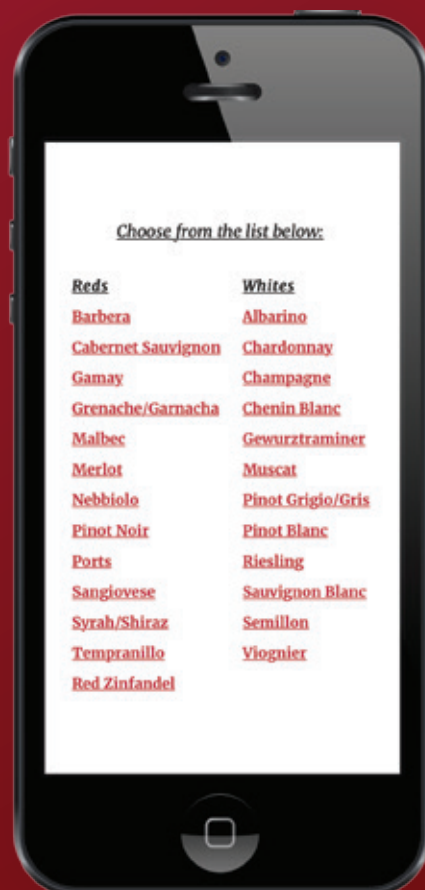
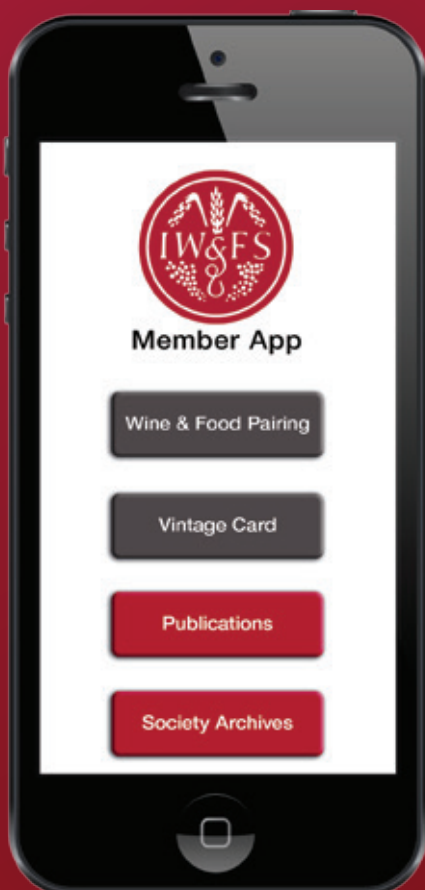
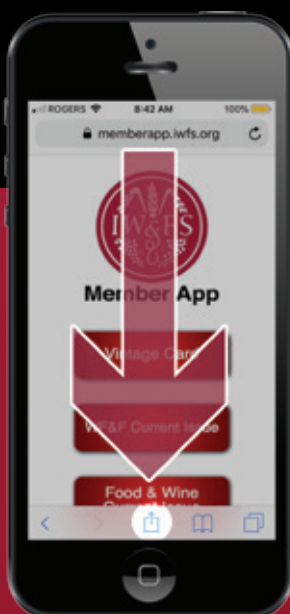
Free Wine & Food Pairing APP

The IWFS introduces the latest member benefit—the Wine & Food Pairing App. Available on your smartphone using the IWFS Member App.



memberapp.iwfs.org

Use the QR code or the link provided above to download the APP onto your smartphone.



Choose from the list below:

<u>Reds</u>	<u>Whites</u>
Barbera	Albarino
Cabernet Sauvignon	Chardonnay
Gamay	Champagne
Grenache/Garnacha	Chenin Blanc
Malbec	Gewurztraminer
Merlot	Muscat
Nebbiolo	Pinot Grigio/Gris
Pinot Noir	Pinot Blanc
Ports	Riesling
Sangiovese	Sauvignon Blanc
Syrah/Shiraz	Semillon
Tempranillo	Viognier
Red Zinfandel	