
The International Wine & Food Society



HONG KONG ISLAND

15 October 2010

Dear Members

The 210th Meeting of the Hong Kong Island Branch
of The International Wine & Food Society

Beef and Bordeaux – Hang Hau Style

Friday 5 November 2010

Champagne Bus

***Rendezvous at 6:45pm on Club Street which is the lane behind the Hong Kong Club
Departure 7pm sharp***

Dinner at Lardos

7:30pm

Hang Hau Village, Tseung Kwan O

Return Bus to the Hong Kong Club

10:45pm departure from Lardo's

We've designed our 210th meeting with the idea of relaxing a bit, having a lot of fun, and also, of course, enjoying a fabulous dinner. Prepared to be thoroughly and deliciously sated.

For our 210th meeting we are taking you off Hong Kong Island and delivering you to Hang Hau village which, about a dozen years ago overlooked the lapping waters of Junk Bay. The bay has since been profitably reclaimed but the village continues and, most importantly, is where our destination restaurant, Lardo's, is located.

Lardo's was established in 2000 by Henry Theil, a great Dane whose main business since 1990 is the provision of the highest quality food products to leading hotels, clubs and restaurants of Hong Kong. Henry also has an excellent retail food outlet in Hang Hau, TC Deli, which we are sure you will be seeking out once you've enjoyed this dinner. Lardo's is Henry's third part of the business: a steak house run under the concept of providing the finest quality 'five-star' restaurant steaks in a laid-back relaxed setting.

You will discover that the restaurant is inconspicuously tucked into a street teeming with Cantonese hotpot restaurants. Overlooking a picture perfect car park filled with mini-buses and racer-boy supped up Subarus, the no-frills shop front and the basic Formica table top interior of Lardo's may initially trigger some concerns but at the IWFS we pride ourselves on the fact that our focus is on the food and the wine. We promise you that the sight of flames licking a 36-ounce rib-steak will assuage your concerns on the food front.

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Lardo's is authentic and we're convinced it's the only place in Hong Kong to enjoy great steak whilst dressing down and not fussing up. This is a no medallions please event.

The setting may be simple but the food will delight. For the first course, expect tables laden with large, luxuriously plump New Zealand mussels in white wine, (delete description of mussels) with sauce to spare for dipping the warm French bread. Garlic prawns, calamari and baked camembert will tempt you as you struggle to hold back for the main course. We will be serving a venison consommé as an interlude before presenting the main course. Three cuts of beef from King Island in Australia and Nebraska in the United States that will, to put it simply, be well marbled and juicy. Traditional trimmings, such as creamed spinach, mushrooms with garlic and butter, and gratin potatoes, will provide solid accompaniment for the steak. Fine cheese and a lovely pudding will finish us off.

Simple the setting may be but the wines will be grand. We will be serving an outstanding champagne on the bus and a fresh Australian chardonnay. With the main course we will be selecting a top Bordeaux. Rumour has it that port will finish off the evening and the guests.

Please note this dinner is limited to 32 maximum as that is the size of the restaurant. Members may bring guests. Reservations confirmed by receipt of cheque, no cancellations entertained less than 5 days prior to the event.

A further date for your diaries: Saturday 4th December 2010, the IWFS Christmas Dinner, at The Grand Hyatt. We are *California Dreaming* by the poolside this year – so one not to miss!

We look forward to seeing you on Friday 5 November, curb-side by the Hong Kong Club at 6:45pm. The bus will depart at 7pm sharp to please do not be late as the bus cannot wait in that location.

You're going to enjoy this event!

With our kind regards,

Suzan Salnikow
Co-Chairman

Bill Ahern
Co-Chairman