



International Wine & Food Society Kuala Lumpur

c/o Lex Legis Sdn Bhd
16th Floor, Menara MIDF, P O Box 27,
82 Jalan Raja Chulan 55200 Kuala Lumpur
MALAYSIA
Tel : 603-2163 2685 Fax : 603-2163 2673

15th April, 2012

Dear Members,

‘Great Italian Creations at iL Lido Restaurant – Wednesday, 25th April 2012’

The dinner at Four Seas was a great success. Good food and wine made for a truly enjoyable evening – there was also much chatter and laughter. That is always a good sign.

Our next venture is to taste some Italian cuisine at iL Lido. It is quite a while ago that we visited this restaurant but since then there has been a change in the management and the chef.

Some of us dined there recently and we think that you will enjoy this dinner.

To note: **There is a main course choice.**

THE RESTAURANT

iL Lido delivers an all-inclusive fine dining experience of great Italian cuisine and personalised service in a convivial and stylish environment.

The rooftop bar is an ideal location to have our pre –dinner drinks and get us in the right mood for the fine dinner to follow.

THE CHEF

Executive Chef is Chef Andrea Zanella who brings to the the restaurant over thirty years of culinary expertise garnered from restaurants in his home country Italy, in London and in Asia.

His passion for cooking commenced when he was very young with apprenticeships in traditional Italian trattorias in his hometown, Vincenzo, in north-eastern Italy. He then progressed to many critically acclaimed restaurants across Italy.

These experiences have helped to perfect his prowess in the impeccable execution of classic Italian cooking techniques and equipped him to be extremely well versed in the various signature cuisines of all the different regions of Italy.

THE WINES

Nino Franco Faive Rose Brut NV

This spumante brut is from Veneto. Perhaps, this is the first time an Italian rose bubbly is being presented at one of our dinners.

Made by the Charmant Method with Merlot (80%) & Cabernet Franc (20%), it has a rose petal like pink robe and an attractive bead. The palate reveals red fruit with hints of pear and a soft creamy texture. It is long and persistent.

This will be very good as our aperitif and will match the cheese & smoked caviar dish.

Malgra Gaiana Barbera d'Asti Superiore 2004

Barbera is one of the classic grapes of Italy's Piedmont region.

Visually arresting with a lively cherry colour, this wine pleases the palate with red fruits, plums, hints of violets and earth. Acidity, a significant trait of barbera, contributes to the liveliness of the wine and a whisper of tannins rounds off this good wine.

It should pair well with the rich offering of goose liver.

Malgra Montebastia Gavi 2006

At this winery, the Cortese grape undergoes fermentation and maturation in temperature controlled steel tanks to preserve its freshness and fragrance.

The palate is zesty, refreshing, crisp and finishes long. It will match the Asparagus and Yabbie Risotto really well.

The mains will be accompanied by two remarkable reds

Le Serre Nuove Vino Rosso Doc Bolgheri 2008

A true second wine of the Super Tuscan, Ornellaia. The 2008 is made of Merlot (30%) and Cabernet Sauvignon (70%).

Though produced primarily from younger vineyards, its intense red colour and lovely nose of violets, black fruit and balsamic notes are very impressive.

The wine combines the pedigree of the flagship wine with freshness, accessibility and softness together with a structure, balance and intensity typical of the great terroir of the Estate. Robert Parker: 93 points.

Domenico Clerico Barolo Pajana 2001

‘It is a deeply coloured effort, with notes of violets, minerals and tar. The lower altitude of the vineyard gives a wine that is perhaps a touch less complex aromatically but that is quite rich, round and soft on the palate, with generous amounts of very ripe black fruit, chocolate and toasted oak flavours supported by notable structure and finishing with excellent length’. Robert Parker: 93 points.

‘Blackberry, spice and chocolate aromas and flavours follow through to a full bodied palate, with chewy tannins and a long finish. A big wine. Solid as a rock’. The Wine Spectator: 95 points.

Good dark red. Super ripe. Slightly reduced aromas of raspberry and mocha. Suave on entry, then musky, mellow and rich; fruity, opulent and stylish. Finishes with big, rich, chewy tannins. Stephen Tanzer: 92 points.

Limen

To accompany the dessert of wild berries in vanilla sauce, we’ll have an Italian lemon based offering with a fair dose of alcohol.

(Thanks to Dr Rajan for selecting the wines and providing the wine write-up)

THE FULL DETAILS

Date : **Wednesday, 25th April 2012**

Time : **7.30 pm aperitif for dinner at 8.00 pm**

Venue : **iL Lido Restaurant**, 183 Jalan Mayang (off Jalan Yap Kwan Seng – opposite the Australian High Commission)
Telephone: 03-21612291

Charge per person : Member – **RM370 nett** (per person)
Guest - **RM400 nett** (per person)

Dress code : **Smart Casual**

Closing date : **Friday, 20th April at 10.00 am**

Contact person : **Jeremy Diamond**
Tel: 012 383 1591

The menu with accompanying wines is appended herewith.

There is space for a maximum **50** pax. As usual, reservations will be on a “*first come, first served*” basis. I am sure that many members will want to attend this event as the cuisine and wines offer a wonderful dining experience at a very attractive price.

Also, for those of you who must pay in cash, kindly put the **exact amount** in an envelope and write your name clearly. **For cheques, please write ‘iL Lido Dinner’ on the reverse.** Many thanks for your cooperation – it will be a great help to the Hon. Treasurer.

Yours sincerely,

Dato’ Jeremy Diamond
Hon. Secretary



International Wine & Food Society Kuala Lumpur

“Great Italian Creations”

RESERVATION REPLY SLIP (Only by members)

FAX : 03-55119006

Please reserve _____ place(s) for me comprising of :

Members place(s) – maximum 2 @ RM370.00 =

Guests place(s) – maximum 2 @ RM400.00 = _____

Total :

=====

Main Course: _____ pax Sea Bream Fish. If no selection is made here, Lamb Loin will automatically be served.

Name : _____

Contact Number : _____

Please note : A member is entitled to bring a spouse, partner or friend at Member’s price. Hence, each Member is entitled to two (2) places at Member’s price.

1. Reservations must be made **via this Reservation Slip or by E-mail, by a member only.**
2. You will receive a confirmation by e-mail by 12 noon the following day after the closing date. If you do not receive your e-mail confirmation, please call the President or the Secretary immediately.
3. Reservation will only be taken for those who have settled their account for the previous event.
4. Cancellation **less than 48 hours** before the event for whatever reason will incur the full dinner cost - please note that if a member so cancels and there is a waiting list, he/she cannot nominate another member to take his/her place.
5. The Society reserves the right to make changes to the menu and accompanying wines.
6. Seating will be allocated.
7. All cheques are to be made payable to **“International Wine & Food Society Kuala Lumpur”** and sent to :

Mr Y. Suzuki,
c/o Tatsumori (M) Sdn Bhd,
Lot 5 & 6, Batu 6,
Jalan Bukit Kemuning,
Seksyen 34,
40470 Shah Alam, Selangor D.E.