



International Wine & Food Society Kuala Lumpur

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MALAYSIA
Tel : 603-2163 2685 Fax : 603-2163 2673

3rd August, 2012

Dear Members,

‘Fine Dining Chinese Cuisine’ at Noble House Restaurant, 23rd August 2012

Following on from another exquisite evening at Sage, our next adventure will be a banquet for both the senses and the appetite.

We will be heading for the Noble House Restaurant for an experience of Cantonese style gourmet cuisine.

There will be a pork dish featured, since the Committee felt that to omit such a course would diminish the full experience of Cantonese gourmet cuisine. There will however be a non pork alternative available.

Note: Please indicate on the reservation form if you wish to have the Roasted Crispy Shatin Chicken instead of the pork dish.

The Restaurant

Nestling between Jalan Imbi and Jalan Tun Razak, the Noble House is a member of the Oriental Group of Restaurants serving fine Cantonese gourmet delicacies. Opened in January, 2003 it quickly established a reputation for being one of the top fine dining Chinese restaurants in Kuala Lumpur, serving the finest Chinese gourmet creations and delicacies in a refreshing contemporary setting.

Over the years, it has been twice placed in the Miele Guide for 2008 & 2010.

The Chef & His Cuisine

Perak born Group Executive Chef Justin Hor started as a kitchen apprentice at the age of 15. He learned his craft at the Shanghai Palace before joining the Thai Tong Group and was appointed as a chef within the year.

Following a stint as head of the Chinese kitchen at the six-star Tower Club in Raffles Place in Singapore, Chef Justin returned to Malaysia to help found the Oriental Group.

Winner of a host of awards and creator of many recipes, Chef Justin's creations should make for a highly memorable and enjoyable dinner.

The Wines

Masia Vallfarmaosa Xor del Ray Cava Brut, Macabo, Xarel lo, Parellada NV

Vallfarmaosa Winery Cava Brut is a fresh cava, with a light, long lasting taste and excellent bouquet – the result of two years ageing. Clean clear straw in colour, well integrated bubbles , good yeasty fresh bread aroma with hints of apricot, apples and spice with lemon sherbet on the finish. Rich feel, but elegant and cleansing in the mouth, hinting at the elegant, classical finish to follow.

Paul Mas La Forge Estate Chardonnay, Vin de Pays d'Oc, France 2009

A rich and smoky Chard with nuanaced toasty aromas and flavours of wood-grilled red apples with a caramel drizzle, peach pit and Key lime citrus.

Solidly structured with good heft, a long finish and prominent acidity that keeps the wine from going over the edge and being too flabby. Well balanced and very accessible.

Vina Real Reserva 2005

Indicative blend: 90% Tempranillo, 3% Mazuelo, 3% Graciano, 3% Garnacha tinta.

Area: Rioja Alavesa.

Deep ruby and cherry red, with the lightest hint of a terracotta edge. Good intensity on the nose, with ripe autumn fruits, warm spices and elegant toasty oak. The palate is rich, warming and velvet, with good acidity and noble tannin. The vanilla from the oak is beautifully married with the raspberry fruit of the Tempranillo producing a fine, rich, complex palate and length of finish.

Ravenswood Vintners Blend – Zinfandel 2009

Area: Sonoma, California, USA.

Paspberries, blueberries, black cherries and spicy hints of oak spring forth from the fruit-laden aromas of this wine.

Well balanced with supple tannins and a long, fruit forward but not too jammy finish, make this wine a pleasure to drink now and for the next couple of years. A sophisticated yet easy drinking wine.

Morande Limited Edition Cabernet Franc 2008

Area: Maipo Valley, Chile.

Deep red with shades of purple, dense and shining. Black fruits, coffee and dark chocolate. Spicy, with hints of vanilla and cloves. Fresh, rounded and intense with flavours of chocolate, raspberry and black coffee.

Great tannins and long persistence. A little funky and cheesy on the nose, with leather, olive and leafy berry fruit aromas. The palate feel is staunch and tannic, a little baked with some heat and smoke but also flavourful and generous.

9 Points; Wine Enthusiast, December 2011 USA

(Many thanks to Brian McIntyre, for having selected the wines and provided the write-up)

THE FULL DETAILS

Date : **Thursday, 23rd August 2012**

Time: **7.30 pm Aperitif before dinner at 8.00 pm**

Venue : **Noble House Restaurant. 19 Jalan Delima, off Jalan Imbi, 55100 Kuala Lumpur**

Please note that the area gets very congested. Therefore it is advised that you allow sufficient time to reach the restaurant. Jockey parking is available.

There is a Noble Banquet Restaurant on Jalan Bukit Bintang but our function is at **Noble House**.

Tel: 03 2145 8822

Charge per person : Member - **RM250.00 nett** (per person)
Guest - **RM280.00 nett** (per person)

Dress code : **Smart Casual**

Closing date : **Monday, 20th August at 10.00 am**

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

The restaurant can accommodate 65 diners so there will be space for all who wish to attend. As usual, reservations will be on a "*first come, first served*" basis.

Do not delay in getting your reservation forms either faxed or e-mailed to me.

Also, for those of you who pay in cash, kindly put the **exact** amount in an envelope and write your name clearly on the envelope. No change will be given for cash over payments. For those who pay by cheque, please write your name on the reverse and state 'Noble House dinner'. Thanks for your cooperation as this will greatly assist the Hon. Treasurer.

Yours sincerely,

Dato' Jeremy Diamond
Hon. Secretary

RESERVATION REPLY SLIP (Only by members)

FAX : 03- 55119006

Please reserve _____place(s) for me comprising of:

Members place(s) ____ maximum 2 @ RM250.00 =

Guests place(s) ____ maximum 2 @ RM280.00 = _____

Total:
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Main Course Selection:

Roasted Crispy Shatin Chicken: _____pax (If no selection is made here, Pork Ribs 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 Internet, 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 any 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 at tables will be allocated.
7. All cheques are to be made payable to **“International Wine & Food Society Kuala Lumpur”** and send to :

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