



## ***International Wine & Food Society Kuala Lumpur***

c/o Lex Legis Sdn Bhd

16<sup>th</sup> Floor, Menara MIDF, P O Box 27,  
82 Jalan Raja Chulan 55200 Kuala Lumpur  
MALAYSIA  
Tel : 603-2163 2685 Fax : 603-2163 2673

1<sup>st</sup> February, 2012

Dear Members,

### ***‘Enticing Degustation Cuisine by Nathalie’ at Cuisine Gourmet by Nathalie, 16<sup>th</sup> February, 2012’***

After the very successful Indian dinner at Royal Indian, we will be switching over to a high class French style restaurant for the dinner this month.

This restaurant used to be a fish establishment called High Tide, but the tide didn't get high enough and it had to close! Now it has re-opened as the second restaurant in which Nathalie spins her culinary magic.

The dinner is one of the four top end dining experiences that the Committee plan each year. As can be seen from the menu and accompanying wines, we have a great night before us.

***To note: There is a main course choice, so please indicate if you would prefer the Cod Fish rather than the Veal Loin in the reservation form.***

### **THE RESTAURANT**

Nestled in the heart of KL city, Cuisine Gourmet by Nathalie will demonstrate the modern French cooking can be innovative, tasteful and affordable. Based on the same concept that she has created at Nathalie's Gourmet Studio in Solaris Dutamas, with the menu changing every month and dishes made with flair and passion.

The old High Tide set up has been fully refurbished. It is now a reflection of herself: modern, creative and generous. As a perfectionist, Nathalie has insisted that The Team cares about every detail so you can look forward to a memorable evening with each creation done to the highest degree of finesse and subtlety.

## **THE CHEFS**

Nathalie is a self taught cook who was initially inspired as a young girl by her grandmothers and her mother in Angouleme, France, where she grew up. She received training from many great chefs but the one that she learnt most from was chef Anne-Sophie Pic in Valence, France – a three star Michelin chef!

For more than ten years Nathalie organised and prepared dining events and cocktail parties for renowned guests and diplomats in Bangkok and subsequently in Kuala Lumpur. She has been living in KL for six years now.

On 30<sup>th</sup> April, 2010, she opened her first restaurant – Nathalie's Gourmet Studio which has become a great success with many returning diners who enjoy her wonderful dishes.

Mention of Nathalie cannot be complete without highlighting her fantastic macarons. These melt in the mouth and one needs a strong will not to over indulge.

The next step for Nathalie was to open the restaurant that we shall be visiting. For her cooking means sharing and offering amazing dishes.

Nathalie has been voted Outstanding Chef of the Year at the Time Out KL Awards 2011. She also won the Most Creative Cuisine and Best Starter Awards during the Malaysian International Gourmet Festival (MIGF).

The Resident Chef at the restaurant is Philippe Gadon who comes from France. He started out his training at college where he obtained a Professional Degree in French cuisine.

He then worked under Michelin starred chefs in Monaco and Paris before he moved to Tahiti to work in the Hyatt Regency Taharaa. After his spell there he returned to France where he was a cooking teacher for ten years.

In December, 2011, he joined up with Nathalie in order to have a new challenge. It is the first time for him in Malaysia.

## **THE WINES**

### **Faustino Cava Brut**

This Rioja is made from Viura, Parellada and Chardonnay grapes.

A pale, bright straw coloured wine with small enduring bubbles which form a crown. On the nose, this Cava is elegant with a wonderful yeast complexity. With hints of vanilla and lime. On the palate, it is lightly acidic and elegant, revealing fruit in the finish.

This will be a nice way to start the evening.

### **Descentiendes de jose Palacios ‘Petalos del Bierzo’**

From a forgotten black grape , Mencia (believed by some to be the cousin of Cabernet Franc).

Inky ruby in colour. Spicy red and dark berry aromas are complemented by notes of cherry pit, liquorice, black tea and violet. Racy and focused, offering zesty cherry and red berry flavours and a firm mineral spine. It fleshes out with air and finishes on a sweet note of blackberry with very good clarity and spicy persistence. It should match the spicy duck broth perfectly.

### **Bodegas Terras Gauda Abadia de San Campio Albarino, 2010**

Albarino, a thick skinned grape is Spain's most popular white grape. Some sources link the grape to Riesling. It produces wines that are light, high in acid and usually have alcohol levels of between 11% & 13%.

It offers fresh aromas of white peach, apricot, citrus and jasmine, giving way to a dry, lively fruit and mineral finish.

This wine simply calls out for seafood such as scallops.

### **Pintia Toro D.O., 2005**

100% Tinta del Torro (a local clone of Tempranillo). It is aged for one year in new French and American oak barrels.

Opaque purple coloured, it offers a complex perfume of a pin grille, pencil lead, spice box, black cherry and blackberry. This leads to a full bodied, ripe, layered wine with intense flavours, serious complexity and exceptional length.

### **Muga Seleccion Especial Reserva, 2005**

Oozing elegance from the outset, with toasted aromas telling of elegant wood, accompanied by black and red berried fruit, abounding in ripeness and finesse.

A warm attack and a dense supple mouth feel which overflows with plentitude.

(Thanks to Dr Rajan for the wine selection and write up)

## THE FULL DETAILS

Date : **Thursday, 16<sup>th</sup> February, 2012**

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

Venue : **Cuisine Gourmet by Nathalie, Menara Taipan,  
Jalan Punchak,  
off Jalan P. Ramlee  
Telephone: 03-2072 4452**

Charge per person : Member – **RM438 nett** (per person)  
Guest - **RM458 nett** (per person)

Dress code : **Smart Casual**

Closing date : **Sunday, 12<sup>th</sup> January 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 **45** 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 ‘Cuisine Gourmet by Nathalie’ 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*

## **“Enticing Degustation Cuisine By Nathalie”**

**RESERVATION REPLY SLIP (Only by members) FAX : 03-55119006**

Please reserve \_\_\_\_\_ place(s) for me comprising of :

Members place(s) – maximum 2 @ RM438.00 =

Guests place(s) – maximum 2 @ RM458.00 = \_\_\_\_\_

**Total :**

=====

Main Course Selection:\_\_\_\_pax Cod Fish (if no selection is made here, Veal 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.