



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

c/o Lex Legis Sdn Bhd  
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MALAYSIA  
Tel : 603-2163 2685 Fax : 603-2163 2673

5<sup>th</sup> January, 2012

Dear Members,

***‘Interesting Indian Style Cuisine at Royal India Restaurant – Tuesday, 17<sup>th</sup> January 2012’***

First off, please let me wish you all a very ‘Happy New Year’. May it bring not only good health, happiness, prosperity but also great dining with fine wines to imbibe.

This is a wonderful way to commence the 2012 dining programme. We haven’t had a top class Indian style dinner for ages and this one should prove to be a memorable one. A few of the Committee tried it out and were very favourably impressed.

As you can see the pricing is attractive, so we hope that you will support this event.

You will also see that we shall be trying a couple of very tasty Indian wines. A new experience for most of you, I expect.

**THE RESTAURANT**

Royal India is located in The Intermark at 182 Jalan Tun Razak.

It has been conceptualised to bring back the flavours and taste of the Maharajah’s dining from the grand old days. And we know how well the Maharajahs looked after themselves!

This is Indian fine dining at its best. You will be very pleasantly surprised by what dishes they have created

**THE CHEF**

The Head Chef is Rakesh Prasad. He has over a decade in culinary experience having worked in hotels in Mumbai and Jakarta, before joining the team at Spice Of India in 2005. Now he spins his magic at Royal India.

All ingredients are imported to preserve the authenticity of taste.

## **THE WINES**

### **Hugel Gewurztraminer, Alsace 2010**

The grapes come exclusively from estate owned vineyards or from growers surrounding the village of Riquewihr, under long term contracts.

Visually, this wine presents quite a deep pale green, straw yellow colour. It is clear and bright.

The bouquet is very aromatic, perfumed and fruity, but above all, spicy, dominated by saffron. Nutmeg, fresh almond, with lots of dense, oriental rose, frangipani, jasmine and fresh Chinese tea. There is a discernable sensation of softness and harmony that bathes the palate.

It is seductive and flattering yet totally dry, with subtle astringency, the hallmark of a Gewurztraminer with character, from a fine vintage and picked at perfect maturity. A wine to drink now or within 2 or 3 years.

### **Grover's Vineyard - Nandi Hills. Bangalore, India**

Grover's, founded on 1990, is the only family owned winery in the country, headed by Kapil Grover, with 400 acres of vineyards situated on the foothills of the Nandi Hills, on the outskirts of Bangalore. Michel Rolland, acts as the consultant to the winemakers here. They have 6 wines in their portfolio.

We will be having two wines from this vineyard.

### **Grover Art Collection Sauvignon Blanc 2010**

This Sauvignon Blanc has a pleasant refreshing mouth-feel and shows intense floral and grapefruit aromas with a hint of guava and dried fruits that brings complexity. The crisp acidity enhances the lingering taste of a well structured wine.

### **Grover La Reserve Cabernet Shiraz 2010**

La Reserve is created with passion and reverence for tradition. It is produced from hand picked selection from some of the oldest Cabernet Sauvignon and Shiraz vines and is matured six months in French oak barrels.

La Reserve has a powerful bouquet of luscious ripe red and black fruits with an exquisite hint of spice. It combines grace and splendour on the palate with chocolate, coffee beans and vanilla flavours. The finish is long, ample and almost magical (from Winemaker's notes)

Stephen Spurrier, renowned wine expert from Decanter magazine, rated La Reserve as the Best New World wine during a tasting in Germany in August, 2005.

## THE FULL DETAILS

Date : **Tuesday, 17<sup>th</sup> January 2012**

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

Venue : **Royal India, The Intermark, Jalan Tun Razak**  
Telephone: 03-21643280

Charge per person : Member – **RM198 nett** (per person)  
Guest - **RM218 nett** (per person)

Dress code : **Smart Casual**

Closing date : **Friday, 13<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 **40** 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 ‘Royal India 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*

**“Interesting Indian Style Cuisine”**

**RESERVATION REPLY SLIP (Only by members)**

**FAX : 03-55119006**

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

Members place(s) – maximum 2 @ RM198.00 =

Guests place(s) – maximum 2 @ RM218.00 = \_\_\_\_\_

**Total :**

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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,  
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