



***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

6<sup>th</sup> July 2012

Dear Members,

***‘Delectable Dishes at Sage Restaurant’ on Friday, 27<sup>th</sup> July, 2012***

Having much enjoyed the Thai dinner at Busaba, we are now reverting to rather more traditional cuisine.

We have dined Sage a few times and it is now a great pleasure to return. K. K. Cheong or ‘Daniel’, as he has been named for some obscure reason, is in command of the kitchen.

The high standard of the cuisine that K.K. provides is now widely known amongst KL diners. Sometimes it is impossible to get a reservation at short notice. He has a special flair and unique twist in the preparation of his dishes. You will surely enjoy this menu.

Every few months, we arrange a really special dinner with great wine pairings. This is clear from the full menu you can see later in this notice.

***Note: There is a Main Course choice available for this dinner – please see the reservation reply slip***

**The Restaurant**

Sage really doesn’t need a long introduction as it is well known to most of our members. We have already enjoyed some fine great dinners there – and it is with great anticipation that we are going to dine there once again.

Just to remind you, Sage is located on the 6<sup>th</sup> Floor of the **Gardens** block at Mid Valley. The best advice I can give you is to park on level 6A or 6C of the Gardens Premier Car Park. The restaurant is at the Isetan department store end of the Gardens Block. Do **not** go to the Robinsons end!

## **The Chef & His Cuisine**

Chef K.K. Cheong - I always call him K.K. – but as I mentioned earlier, the powers that be at IGB have decided to re-name him ‘Daniel’.

Well, the name change hasn't in any way detracted from the fine cuisine that he consistently creates. Over the years, K.K. has learnt a great deal about the preparation and presentation of dishes. He cooks with enthusiasm and has already established himself as a top class chef, having received recognition in the Miele Guide and many other publications. The food we will be served will surely speak for itself.

## **The Wines**

### **Ch. Laurant Perrier Brut Champagne NV**

Wines from more than 55 individual crus or villages with an average cru rating of 94% on the echelle des crus and up to 20% of reserve wines are used, thus ensuring perfect consistency in its style.

Made from Chardonnay 50%, Pinot Noir 35%, Pinot Munier 15%, it has a pale gold robe with a delicate and fine bead. Exhibiting subtle spices, hints of citrus and toasty notes, it is medium bodied and very easy on the palate.

Perfectly balanced: a soft mouth feel belies the strong structure of the wine. Finishes clean yet delicately lingers.

### **St Clair Block 6 Sauvignon Blanc 2009**

The fruit, sourced from a single vineyard, was carefully monitored during ripening and harvested at maximum flavour maturity and physiological ripeness. It has a pale straw colour with intensely concentrated aromas of grapefruit, boxwood, blackcurrant and passion fruit.

The palate is incredibly pungent. There is a mineral note and it ends with a long, lingering finish.

Besides the Trophy (Winestate WOYA 2009 Sauvignon Blanc of the Year), this wine has won several other awards. The winery was voted New World Producer of the Year (Sommelier Wine Awards, UK May, 2012).

‘Bright, tangy and open-textured, brimming with tangerine, key lime and guava flavours that keep sailing through the long, generous finish’ (WS 91pts)

### **Leeuwin Estate Prelude Chardonnay 2008**

The colour is a vibrant, brilliant straw with green edges and the bouquet displays rich fresh apple pie, ripe pear, melon and some lovely brioche characters. A medium to full bodied palate reveals ripe pear skin and custard tart with a silky creaminess.

A tight and long acid structure gives the wine backbone and provides the impeccable length.

‘A second label equal to most producers’ best. With fragrant white peach and grapefruit aromas and flavours, the wine is long, complete and perfectly balanced’ (James Halliday. 94pts)

### **Clos Margalaine 2005**

This is the second wine of Chateau Marojallia, hailing from the commune of Arsac, Margaux. Located between chateaux Le Tertre and Monbrison, Marojallia was founded in 1999 and developed by the team behind Saint Emilion’s Chateau Valandraud. Michel Rolland is retained as oenologist.

It possesses a subtle, pure nose of black fruits, lead pencil shavings and spring flowers, as well as excellent to outstanding concentration, purity and harmony. With a composition of 64% Cabernet Sauvignon and 35% Merlot. Parker gave 89pts.

### **Fuligni Brunello Di Montalcino 2006**

Roberto Guerrini runs the family estate of Fuligni, consistently one of the top names in Brunello di Montalcino.

This very elegany Brunello is all about finesse. A sweet floral nose and pure, rich fruit flavours enhanced by using only a moderate amount of new French oak during aging. The oak also provides a touch of spice and licorice overtones on the finish. (WS 96pts)

(Many thanks to Dr Rajan, Wine sub-committee Chairman, for having selected the wines and provided the write-up)

## THE FULL DETAILS

Date : **Friday, 27<sup>th</sup> July 2012**  
Time: **7.30 pm Aperitif before dinner at 8.00 pm**

Venue : **Sage Restaurant, Gardens, Mid Valley Complex**  
Tel: 03 2268 1328

Charge per person : Member - **RM398.00 nett** (per person)  
Guest - **RM428.00 nett** (per person)

Dress code : **Smart Casual**

Closing date : **Monday, 23<sup>rd</sup> July at 5.00 pm**

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 'Sage 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 @ RM398.00 =

Guests place(s) \_\_\_\_ maximum 2 @ RM428.00 = \_\_\_\_\_

**Total:** \_\_\_\_\_  
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Main Course Selection:

**Roasted Atlantic Cod Fish:** \_\_\_\_\_*pax* (If no selection is made here, Black Angus Tenderloin Beef 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 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 sent to :  
Mr Y. Suzuki,  
c/o Tatsumori (M) Sdn Bhd,  
Lot 5 & 6, Batu ^,  
Jalan Bukit Kemuning,  
Seksyen 34,  
40470 Shah Alam, Selangor D.E,