

# a cut above

*It was night of culinary and wine indulgence for exclusive guests of Citigold Private Client at Forest restaurant*

The leading wealth management entity Citigold Private Client hosted their most exclusive clients to an evening with a difference and a meal they will not forget at the much vaunted Forest restaurant at Resorts World Sentosa recently.

As guests arrived, they were ushered into the contemporary Chinese restaurant to enjoy canapes and sparkling wine. Many who were coming to Forest for the first time marvelled aloud at the luxuriant interiors which emulates the lush tropical rainforests of Singapore with a canopy centrepiece reminiscent of interlocking branches and leaves supported by magnificent tree columns. Many more were keen to meet celebrity chef Sam Leong, who helms the restaurant and who has infused Chinese-style dishes with Thai influences and Western cooking techniques to create dishes that are unheard of in other Chinese restaurants.

The evening kicked off with a unique glass-testing session led by wine veteran John Chua. While most people are merely concerned with selecting the best wines, few are aware of the importance of selecting the right stemware to enjoy their wines to the fullest. Through the course of the brief session, guests were enlightened on the different influences of a glass on the enjoyment of a wine by testing several luxury lead-free Lucaris crystal wine glasses — which are designed by the multi-award-winning German designer Martin Ballendat, and produced with the glassmaking expertise of Toyo-Sasaki Glass of Japan and Ocean Glass of Thailand — alongside other brands in the market using the same wine. Chua also invited guests to vote for their favourite wine glass, and the results revealed that Lucaris' Tokyo Temptation crystal glass was a big hit for its ability to balance the tastes between food and wine, underscoring the brand's mission to create stemware specially for wines to complement the flavours and spices of Asian cuisines.

Victor Diel from Germany's renowned Schlossgut Diel was a special guest that evening. Schlossgut Diel's reputation as one of Germany's leading wine estates was reinforced by Diel's father, Armin — an influential wine writer in Germany and Schlossgut's owner and winemaker. A family-owned business — Diel is in charge of sales and exports, while his sister, Caroline, is responsible for the winemaking, and their mother, Monica, is the matronly soul who keeps the whole effort together — Schlossgut Diel's blue-chip

estate on the lower Nahe produces scintillating terroir-driven wines that are coupled with attentive viticulture and intelligent craftsmanship.

For the evening's special dinner, Diel selected to showcase a sparkling wine, a flagship white wine which his father named after him, and four different styles of Rieslings from one of the family's trio of Grand Crus vineyards, Goldloch. With a unique and refreshing approach, Diel took the guests through a variety of themes to refine their knowledge of German wines. Sharing his secrets to taste wine, he expertly guided the attentive diners through the main wine regions of Germany, explained how to read a German label, and how to pair wine with food.

The evening's gastronomic indulgence was off to a good start as guests partook in the refreshing starter of cool Japanese ramen with garden greens, accompanied by the wonderfully aromatic and crisp Diel Victor Cuvee 2007. This was followed with the beef carpaccio that was given a lovely lift by the toothsome ginger dressing. The melt-in-the-mouth carpaccio with a hint of ginger was the perfect foil for the slightly spritzzy Goldloch Riesling Grosses Gewachs 2009. As the guests chatted away happily, the Thai-style hot and sour consommé with steamed scallop dumpling was served together with the Goldloch Riesling Kabinett 2008. With its sweet-sour nuances and a low alcohol level of only 7.5%, the Kabinett was a good match for the spicy consommé and quickly became the favourite wine for many guests. The next dish of wok-fried crispy pressed duck confit and yam is one of the signature dishes of Forest, and it was not hard to see why. Chef Sam had taken the local favourite of braised duck and yam and reinterpreted it with modern cooking techniques to create a wondrous marvel of taste and texture, which paired well with the Goldloch Riesling Spatlese 2007. Equally arresting for the palate was the bold and innovative charcoal-grilled Chilean seabass with sautéed spicy eggplant, which reached all the high notes for guests together with the creamily-rich Goldloch Auslese 2009.

Not a few guests lingered on after dessert to have their photographs taken with chef Sam and have their wine queries answered by Diel. As they departed, Citigold presented their guests with a set of wine books and a pair of Lucaris glasses, courtesy of Wine & Dine, ensuring that everyone left with big smiles on their faces.



<p>Citigold Private Client 'An Epicurean Wine Pairing Experience' Forest, 15 June 2012</p>
<p><b>MENU</b></p>
<p><b>CANAPES</b></p> <p>Tempura Prawn With Spicy Yellow Bean Chilli Mayonnaise Accompanied With Seared Fresh Watermelon</p> <p>Wok-fried Smoked Duck Served With Crispy Tofu Basket <i>Schlossgut Diel Riesling Dorsheim 2010</i></p>
<p><b>MAINS</b></p> <p>Garden Greens With Japanese Cooling Ramen <i>Schlossgut Diel Cuvee Victor 2007</i></p> <p>Beef Carpaccio With Ginger Dressing <i>Schlossgut Diel Goldloch Riesling Grosses Gewachs 2009</i></p> <p>Steamed Home-made Scallop Dumpling On Thai Style, Hot And Sour Consomme <i>Schlossgut Diel Goldloch Riesling Kabinett 2008</i></p> <p>Wok-fried Crispy Duck Pressed Confit And Yam Served With Mushroom Sauce <i>Schlossgut Diel Goldloch Riesling Spatlese 2007</i></p> <p>Charcoal-grilled Chilean Seabass With Sautéed Spicy Eggplant <i>Schlossgut Diel Goldloch Riesling Auslese 2009</i></p>
<p><b>SWEET ENDING</b></p> <p>Siam Chocolate Banana Ganache Served With Thai-teh Ice Cream</p>

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