

Shanghai's golden inspiration

Chinese New Year dinner theme sees guests clad in qipao and traditional suits

Story and photos by VINCENT TAN
vincent.tan@thestar.com.my

IN KEEPING with the glamorous Shanghai of the 1920s, female guests were clad in form-fitting qipao while the men were sporting fedoras and ascots to go with their suits at Pernod-Ricard's Chinese New Year dinner last Friday.

The banquet, which was held at the Bukit Jalil Golf and Country Resort, was attended by more than 400 guests.

A preliminary cocktail session was held outside the banquet hall, where guests were served snacks such as Peking roast duck and guo tie (dumplings) to go with flutes of sparkling wine and still reds.

After being ushered to their seats, dinner started off with a pair of lion dancers going round the room to dispense good fortune to those present.

Pernod-Ricard Malaysia managing director C.K. Tan thanked the guests, many of whom were the company's business and trade partners, for their support.

"Despite the tough economic times, we have cleared sales for the first half of the year, thanks to your support," he said.

Marketing and sales director Terence Ong explained Pernod-Ricard's sales for 2012/2013.

He revealed that Pernod-Ricard Malaysia's spirits and liquors make 58% of the market.

Meanwhile, the evening's menu was created by five chefs, where guests dined on dishes such as braised abalone and steamed cod fish accompanied with Pernod-Ricard's spirits and liquors.

Other dishes included a rich minced fish broth created by group executive chef Lee Wee Hong of the Tai Thong Group, smoked duck breast with lobster by Tanzini's Johnny Fua and TV chef Sherson Lian.

Shanghai chef Wang Duo, who created the evening's noodle dish and desserts, also came onstage to give a live *la mian* (noodle-pulling) demonstration, while songstress Janet Lee and the Shanghai Jazz Band entertained guests with classic pieces from Shanghai's 1920s cabaret.



All smiles: The senior management of Pernod-Ricard Malaysia, led by Tan (second from left), raising their glasses for a toast during the Chinese New Year banquet.



Deft: Fua (left) and Lian give a live-demo preparation of their Smoked Duck Breast, which was served later.



Belting out songs of yesteryear: Lee (above left) and local outfit the Shanghai Jazz Band entertained the guests.



All dolled up: Waitresses at the event were dressed in fitting red qipao evocative of the 1920s when Shanghai was the "Paris of the East".



Smooth moves: Wang demonstrating the art of noodle-pulling.