

## XTRAVAGANCE



Marhor Roseapple and orange



Pla Hang Tangmo



Young mango with crispy fish



DIY rolls



Grilled herb marinated chicken and thai sausage.

MANTA KLANGBOONKONG  
THE NATION

Devotees of food and wine who also care about the environment spent an enlightening Earth Hour in the dark at the Oriental Residence Bangkok last month.

The Thai savouries and sweets from the hotel's kitchen and wines from local distributor Fin were actually served by candlelight, and hopes brightened for Mother Earth's future.

The feast at the restaurant on Wittayu Road began at 7.30 with bubbly, fruity Entre Ciel et Terre Brut champagne from France and helpings of *mahor*, the traditional snacks of minced pork, crispy fish, rose apple, orange and green mango.

Dinner commenced with a variety of appetisers, including DIY rolls – minced pork and edible flowers in a thin rice wrap – and *yum tau plu*, which is a sweet-and-sour wing-bean salad with shredded chicken. There were also deep-fried vegetable spring rolls with passion-fruit dip.

These eclectic flavours were harmoniously accompanied by 2007 Les Vieux Clos, a savage yet balancing wine that



A GENTLE glow from candles highlights the night's environmental goal.

# DELICIOUS IN THE DARK

## Candles guide gourmet morsels to mouths during Earth Hour at the Oriental Residence

brought out even more depth and sensation from the food, even surprisingly adding more flavour.

The electricity was switched off at 8.30, leaving the illumination work to the candles and the task of keeping the air cool to the breezes across the pool while traditional Thai music was played and a classical candle dance performed.

A delectable buffet stretched along the poolside, allowing for mingling amid the choosing. On offer was an array of rare, traditional dishes including *gnog goong* (grilled minced prawn paste in banana leaf), *panaeng* curry with a Japanese scallop, assorted grilled sausages, organic jasmine rice and *khao man* (jasmine rice cooked in coconut milk) and wok-fried vegetables.

With the main dishes, Fin served Sun, a white wine from the Frankland Estate in Western Australia – a unique blend of Riesling, Chardonnay and Sauvignon Blanc – and the same estate's red Moon, a cuvee from Shiraz and Merlot grapes.

The desserts were also

wonderfully varied. With refreshing and vibrant 2008 MR Mountain Wine from

Spain, what little space remained in tummies was filled with jasmine flower flan, coconut ice cream, rainbow rice dumplings and many other delights.

First observed in Sydney in 2007 by the World Wide Fund for Nature, Earth Hour went global the following year, with 35 countries on all seven continents participating.

The idea of turning off all non-essential lights for one hour continues to be more widely adopted. Earth Hour 2011 had the greatest participation to date, reaffirming the annual event as the history's largest voluntary action for the environment.

This year 150 countries and territories and more than 6,525 cities, towns and municipalities took part in "Earth Hour" I Will If You Will". The Metropolitan Electricity Authority estimated that Bangkok reduced its carbon emissions by 817 tonnes during those 60 minutes, saving 1,528 megawatts worth Bt4.37 million.

A traditional Thai dancer entertains.



The night begins with a multitude of appetisers.



Yum Tau Plu



Palm Fruit in Syrup



Paneang Hoi Shell



Rainbow rice dumpling in sweet coconut milk