



A Vintage Feast

Innovative monthly wine tasting parties at the Decanter wine bar in partnership with boutique wine importers 'fin', Gavin Nazareth tells us, are just part of what's on offer at St Regis Bangkok

DELICIOUS THINGS ARE afoot at the St Regis Bangkok. For one, Viu, their international grill, will be tweaked into a New York-style bistro. "The food will be French with a New York twist and Asian flair," reveals the hotel's general manager, Krister Svensson, adding that they felt there was a need for a good bistro and, while the menu will be new French, it will "not be nouvelle cuisine-orientated."

Also on the cards are the innovative monthly wine tasting parties at the Decanter wine bar in partnership with boutique wine importers 'fin'. The first one in the series kicked off in the month of April, with a 'Vive La France' wine & dine event featuring the French wine-making couple Xavier and Julie Gonet-Medeville. The couple specialise in making small quantities of their excellent Champagne Rose Extra Brut 1er Cru Aoc and

Champagne Blanc de Noir Brut 1er Cru AOC, with both vintages rated at 89 points on the Wine Spectator's 100-Point Scale. As fin's Jan Ganser says, "These events will offer fabulous Champagne and wine, very good food and fabulous entertainment."

The hotel's Italian restaurant JoJo's will also take centre-stage, with an eight-course Italian wine dinner that will be matched with several of fin's handcrafted small production wines from the various regions of Italy. "This special menu will be an exciting journey through Italy matched with some of our wines from Umbria, Alto Adige, Piedmont, Chianti and Sicily," says Jan.

"St Regis is a hot and not-to-be-missed fine dining destination in town," says Jan, "It's not just a place for classic food, but it is also now home to very high-end creative cuisine."



TO SHOWCASE THE VENUE'S HIGH-END CREATIVE FARE, THE WINE IMPORTERS AND THE HOTEL'S EXECUTIVE CHEFS SAT DOWN TOGETHER TO PLAN A FABULOUS CHEF'S TABLE



JAN GANSER FROM FIN

A BLEND OF FLAVOURS

To showcase this, the wine importers and the hotel's executive chef sat down together to plan a fabulous chef's table. Chef Leonardo Concezzi, who was once head toque at Gordon Ramsay, Forte Village Sardinia, has created a fantastic 10-course tasting menu that was paired by fin's Benjawan Wisootsat to a selection of boutique wines from a wine collection that was sourced from 18 countries.

Our small gathering sits at a long table set in front of the Viu's open-plan kitchen area, allowing us to watch the preparation of what we were to about to sample. Leonardo starts the feast with two entrées: The first one, served in a martini glass, is a chilled chawanmushi of Alaskan crab. The creaminess of the savoury steamed custard is tempered by the rich sweetness of the goose liver sauce, while the light strawberry, berry and mineral notes of the Champagne Blanc de Noir Brut 1er Cru AOC, Gonet-Medeville is the perfect foil to each mouthful. Entrée number two is paired with the citrus zest, herbs and pepper of the 2010 Terrassen Gruner Veltliner DAC, Fred Loimer, Kamptal, Austria. The yellow-fin tuna micuit (semi-cooked), covered in a ponzu foam, is accompanied



GM OF ST REGIS
KRISTER SVENSSON



by balsamic caviar, Japanese paprika, dehydrated squid and apple-mango-miso chutney for an explosion of flavour on the palate.

Krister says the chef's table can be booked "with 48-hours notice and would cost between approximately 4,000-6,000 baht per person, depending on the dishes and wine chosen."

A TASTY TRIO

Our feast continues with a trio of hot entrées that display Leonardo's passion for the sous vide style of cooking. Succulent Boston lobster is cooked at 52 degrees for 12 minutes and served with DOP Burrata cheese and ponzu spuma with a slight bite of wasabi and the subtle sweetness of vanilla. The sous vide monk fish, marinated in Asian herbs and topped with a saffron foam, is accompanied by a delightful taro dim sum filled with liquid foie gras. Then there is a sumptuous lobe of 56 degree sous vide Rougie foie gras married to 74 percent dark Valrhona chocolate and mango jam. Benjawan has paired these dishes with a viognier from Umbria, Italy, a 2007 Clos de la Coulee de Serrant, from the Loire Valley, France, and a 2009 Gewurztraminer from Alsace, France that has a Robert Parker rating of 88 points.

It is mid-menu now and our palates are suitably refreshed through the clean and refreshing flavours of a mango, lemongrass

and Gonet Medeville Blanc de Noir Champagne sorbet.

BITE TO EAT

The mains are a selection of "Meat Bites." The duck rillettes in a flaky pithivier (or pie) are surrounded by a salad wreath of artichoke and cepe mushrooms; a moreish veal chorizo and oxtail pastilla, vegetable pave and a sumptuous port wine reduction; tender slow-cooked lamb loin in chicken stock, wrapped in pork net and covered with gold leaf; and cubes of New York prime rib cooked at 52 degrees with roasted garlic and creamy mashed potato. These are paired to more of fin's top drops, the 2005 Pinot Noir Cuvée Apolline AOC, Domaine Bott Geyl, Alsace, France; the 2004 Alfa Spiga DO, Bodegas O Fournier, Ribera del Duero, Spain; the 2008 Sucano Cabernet Franc, Azienda Madonna Del Latte Orvieto, Umbria, Italy; and the 2007 Granato, Elisabetta Foradori, Trentino, Italy.

Leonardo's sweet ending to the meal is light and perfect: crepe au gratin, orange compote, and a rum and raisin ice cream paired with a sublime 2006 Rigoletto "Santa Christina" IGT, Zenato, Veneto, Italy, that provides an aroma of ripe fruit and preserves, nuts, especially hazelnut, and the scent of honey and vanilla.

The meal is a perfect example of what Leonardo Concezzi has in store for Bangkok's epicurean community. **P**

