

# Gourmet scrapbook

Last month's foodie functions in focus



## Indian wine showcase at Maya

■ INDIAN wines arrived in Bangkok in style with an exclusive pairing dinner jointly hosted by H.E. Mr. Anil Wadhwa, ambassador of India to the Kingdom of Thailand, and Mr. Harry Thaliwal, General Manager of Holiday Inn Bangkok Sukhumvit 22, at the hotel's Maya Restaurant. A five-course menu featured dishes from Maya's 'Inspired' selection, with highlights such as Tandoor glazed duck tikka with crispy rocket and mesclun greens; and Mustard marinated salmon with prawn pickle, radish salad and olive naan crisp; alongside wines from India's Sula Wines, Reveilo Wines, Renaissance Winery, and Grover Vineyards. The dinner was attended by editors and writers from Thailand's leading magazines and newspapers.



## Culinary accolades for Novotel

■ NOVOTEL Bangkok Platinum Pratunam's culinary team scooped four medals and one certificate at "Thailand's International Culinary Cup in Food & Hotel 2013." Led by Executive Chef Somkiat Buranachakorn, the team included Watcharee Anukhorwittaya, who received the Bronze Medal for "Pasta Cooking Style;" Pastry Chef Anutin Trivutti, who received the Bronze Medal for "Free Style Pastry Showpiece Display;" Kittima Watket and Sittisak Chatpharakowit, who both received Bronze Medals for "Dress the Cake Live" (Cake Decoration); and Sompong Wisunray, who received a certificate for "Meat Cooking Style."



## Beers with an Asian twist

■ BANGKOK'S new-found love for craft beers came to the fore in a superb beer dinner held at Sra Bua by Kiin Kiin, Siam Kempinski Hotel, where visiting Chef Henrik Yde-Andersen (founder of the Michelin Starred Kiin Kiin Restaurant in Copenhagen) presented a series of innovative Thai dishes paired with a new range of craft beers made exclusively for Sra Bua by the famed Mikkeller brewery. A feast for all the senses, the six-course menu was simply stunning, wowing diners with unique creations such as Egg Kiin Kiin (mushrooms fried with holy basil garlic and chilli, served in an egg shell) and Soy-glazed sweet pork ribs (served with ginger and caramelized cauliflower and five-spice fermented cabbage). The beers went down a treat too, especially the Thailand-inspired Kiin Kiin (lemon and lime), Dimsum (lemongrass and coriander) and Ricemarket (ginger and honey), which are now sold exclusively at Sra Bua. The dinner was attended by H.E. Mikael Hemniti Winther, Danish Ambassador to Thailand, and his wife, Ratanawadee, as well as media representatives and many food enthusiasts.