

SOIREE
The A-List

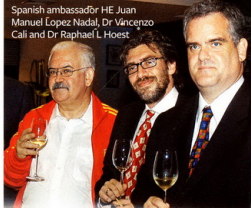
FACES

Portuguese
ambassador
HE Antonio de
Faria e MayaHE Cinar Aldemir,
ambassador of Turkey
and his wife, Tansel, and
Georges BaurinHE Arno Riedel,
ambassador of
AustriaQuentin
DanteJan Ganser, Stephan
Moebius and his wife,
and Patrick SchaubBenjawan
Wisootsat

Wine Matches

THE EURO 2008 WINE DINNER COMBINES
SPORT WITH A DINING EXPERIENCE

FOOTBALL AND WINE, CONTRARY TO WHAT SOME may think, can go together. **JAN GANSER** and **BENJAWAN WISOOTSAT** of Fin wine distributor and The Reflexions at Plaza Athenee demonstrated this at a wine dinner held to celebrate the UEFA Euro 2008 football championship. Whites and reds from eight European countries were presented to a group of connoisseurs, which included EU diplomats who took turns to talk about the football clubs and wines of their countries. Rather than present a menu with several courses and wines to match, the restaurant's The Table concept works the other way round. The novel approach has the guest choose only the wines for each course; chef **THIBAUT CHUMENTI** then creates the dishes to compliment them, resulting in delectably pleasant surprises for the diners.

Spanish ambassador HE Juan
Manuel Lopez Nadal, Dr Vincenzo
Cali and Dr Raphael L HoestAnn Liu and
Rapee Sucharitkul

BALL FEVER

VENUE The Reflexions, Plaza Athenee Bangkok

MENU 2002

Langerloiser

Zweigelt Pinot

Noir, Loimer,

Austria: foie gras

terrine, fig with

shallots compote;

2004 Roero

Arneis DOC

Castiglione

Failetto, Italy:

pan-seared

scallops and king

oyster mush-

rooms, sauteed

leeks with truffle

and almond

emulsion; 2001

Tinto Reserva

DOC, Marques de

Murrieta, Spain:

roasted pigeon

breast and leg in

duck liver pastilla,

and black truffle;

2002 Tinto

Grande Escolha

Douro DOC,

Lavradores de

Feitoria, Portugal:

rack of lamb and

vegetable mille-

feuille; 2002

Chateau

Charmail Cru

Bourgeois,

France: choco-

late pepper cake

and ice cream