

Tittle Tattle

PEOPLE WHO MAKE THE TOWN TICK

Fabulous Indeed

PLAZA ATHENEE AND FIN CREATE A MOLECULAR DINNER AT POP-UP RESTAURANTS



Benjawan
Wisootsat

WHEN YOUR COMPANY IS NAMED FIN, AN abbreviation of fabulous is needed, you need to make sure you know what fabulous is all about. **BENJAWAN WISOOTSAT** does. The managing director of fin wines and lifestyle event company has been involved in the organisation of some exclusive events, especially those with a focus on wine, art and music. Together with her partner, **JAN GANSER**, they are the first specialty wine distributor in Thailand, working with handcrafted boutique wineries that produce just five percent of the world's total production. As a result, fin wines can be found only at leading hotels, restaurants and resorts and are not carried by supermarkets or retail shops. Benjawan works closely with top hotels to produce unique experiences, one of which was The Progressive Wine Dinner with Plaza Athenee Bangkok. With the support of general

manager **CHOLENG GOH**, Benjawan organised with executive chef **MARTIN FAIST**, visiting molecular chef **DANIEL BUCHER** and molecular mixologist **AXEL HERZ** an evening where food did not look like food, plus none of which was eaten in a normal restaurant. From the pool deck and squash court to the kitchen, streetside, freezer, bedroom and bathroom, a small group of invited guests put aside conventionality to brave new tastes at these pop-up "restaurants". Molecular gastronomy turned everyday ingredients into an edible "garden", while "blood" and "plasma" in syringes became noodles when squeezed into a hot, clear soup. Poached trout lavender was served under a glass cover which, when removed, filled the air with smoke from juniper berries. The piece de resistance was the edible bathroom amenities: flavoured mousse and gels from tubes and bottles.