


**hip HANGOUT**
**JC EVERSOLE**
**BOTTLES & BANQUETS**
**STARS ARE  
HAPPY AT THIS  
NEW HOTEL**

Make a note of the latest five-star destination for wining-and-dining: the new Hansar Hotel directly behind the Four Seasons. The name means "happy", and it's an oasis of calm in Bangkok's frenetic metropolitan centre.

Subtly modern with dark warm colours, the sumptuous 94-suite sister hotel of the Hansar Samui is officially open following a few months of fine-tuning.

"Our concept in décor and amenities is to appeal to a woman, who will in turn be very supportive of the man who brings her here," explains manager Jeerasak Loturit.

While the results aren't guaranteed, the overall luxury of the site seems to reinforce a happy outcome.

Playing off recent praise in the *New York Times* for Hansar Samui's executive chef Stephen Jean Dion, the Bangkok branch brought Dion in to join Chatree Wongsripaisan for an inaugural one-week wine-dinner promotion.

A preview last week portends culinary excellence paired with collector-quality boutique wines for all who partake.

Known for eclectic taste and extraordinary ability at melding international cooking styles, Dion proved deft at pairing his multiple-course French Mediterranean menu with small production French wines supplied by Fin.

Palates were whetted prior to dinner with a vibrant *methode champenoise* Cremant Limoux by Bernard Delmas. Made from white mauzac grapes with some chardonnay added, it proved a welcome treat for wine aficionados.

Ever-popular Wagyu beef, chopped and served as tartar with porcini mushrooms, was superb with an unusual rosé of cabernet sauvignon from Chateau Despagne.

Dry with cherry and raspberry aromas, this was an optimal tartar companion. The ravioli with sea prawn and smoked eel couldn't have been better, but Domaine Ricard sauvignon blanc from Loire Valley lacked the acidity and herbal typicity required to harmonise with the dish.

No harm, no foul, as the Maine lobster and Hokkaido scallop, followed by breast of duck confit with black truffle risotto, drew raves. Matched perfectly, '08 Bourgogne pinot noir from Domaine Lecheneaut, redolent in berry, liquorice and earthy complexity, suited both dishes to a tee.

An evening at "Eve" is not to be missed, from April 1 to 6. Make reservations at (02) 209 1234.