

WINE DINNERS

■ PAMELA TAN

Michelin-star chef and boutique wines

Evason Phuket & Bon Island once again welcomes the return of Germany's rising Michelin-star chef Jens Jakob to showcase his style of modern French-infused cuisine with molecular techniques during a wine dinner on Friday, July 22.

Chef Jens Jakob will create a seafood menu using fresh ingredients from the Andaman Sea. The dinner menu will be paired with selected wines provided by Fin (Fabulous is Needed), Thailand's leading boutique wine supplier. The price for the wine dinner is 1,900 baht net.

Meanwhile, on Sunday, July 24, the chef will demonstrate how to prepare a few of his signature dishes at

the hotel's herb and vegetable garden. The demonstration will follow by lunch, to be accompanied by a selection of organic and

bio-dynamic wines, also provided by Fin. The price for this afternoon session of food and wine is 950 baht net.

Jens was trained in the kitchen of Klaus Erfort, a three-Michelin-star chef whose restaurant is among the world's 100 best restaurants. Jens opened his own restaurant, Le Noir, in

2008 in Saarbrücken, where shortly after, through dedication and passion, he received his first Michelin star.

● For reservations, call 076-381-010 ext 1501 or email paeamfb-phuket@evasonresorts.com



Michelin-star chef Jens Jakob.