Fabulous Gourmet Journey in Phuket

with *FIN Exclusive Event*

"FIN - Fabulous Is Need" is the first lifestyle events company in Thailand creating individual exclusive events, ranging from private parties, corporate events, weddings, wine & dine events and individual luxury travel for exclusive groups. FIN creates the tailor-made concept based on your personal dream & vision.

The most recent FIN deluxe travel featured on exclusive gourmet experience at the luxury resorts; Iniala, Banyan Tree Phuket, and Paresa. Together on this occasion were two world famous winemakers; Philipp Wittmann, the best German winemaker in 2014 from Gault Millau WeinGuide Deutschland 2014 and Gerhard Kracher, the world famous winemaker from Austria. Their presence here enriched these 3 days 2 nights (Feb 3-5, 2015) to be the most memorial one.

The first gastronomic journey commenced with Rheinhessen, Wittmann wines.

At Aziamendi, a gastronomic restaurant at Iniala Beach House, renowned for its exceptional style, originality and finesse, for both food and presentation.

The appetizers were served in the Iniala Gallery, anchovies mille feuilles presented in a basket paired with a 2013 Trittenheimer APOTHEKE Riesling Kabinett, Rheinessen, Germany- fruity with a slight acidity. This wine was from, Weingut Ansgar Clüsserath, Eva Clüsserath-Wittmann Philipp's wife who is also a winemaker in another famous wine region from Mosel in Germany

The table was beautifully set and the first course was "Truffled Egg" which is egg york filled with hot truffle sauce and a sliced truffle on top served beautifully on the chic silver spoon which went well with wine 2013 Gutswein Scheurebe QBA Trocken, Wittmann, Rheinhessen.

Next, 'The Garden' the colourful mixed vegetables that were beautifully plated as the miniature garden was paired with a 2013 Gutswein Scheurebe QbA Trocken, Wittmann, Rheinhessen, Germany

'Foie gras ashes' was one of the signature dishes from 3 Michelin Star Chef "Eneko Atxa" To make it more interesting experience, this course was accompanied with a 2013 Gutsriesling QbA Trocken, Wittmann, Rheinhessen, which is a dry wine; and 2013 Trittenheimer APOTHEKE Riesling Kabinett, Rheinessen, which was more sweet and aromatic. This gives a different experience indeed on how the wines can give different approach to the food.

Japanese Kanpachi fish and red pepper tartar paired perfectly with a 2013 Grüner Silvaner QBA Trocken, Wittmann, Rheinessen. Whilst a delicious duo of half cooked tuna and tartar was washed down with two vintage 2010 & 2013 Westhofener Riesling Trocken, Wittmann, Rheinhessen, such fruity flavours.

Then, a delicious orange duck with foie gras was served with a 2012 Spätburgunder Pinot Noir, Wittmann, Rheinhessen.

And last, but by no means least, a raspberry sorbet with marshmallow and rose perfume paired with a 2013 Westhofener Morstein Riesling Auslese, Wittmann, Rheinhessen. A great fruity and sweet combination.

A quiet, intimate and luxurious venue, and an absolutely amazing gastronomic journey!

However, the evening didn't end there.

We then took the journey back south to the BANYAN TREE Phuket. The location, a restaurant beside a lagoon. A perfect venue, especially as a stunning sunset was the backdrop.

The dinner was held at 'Tre' which is the French Vietnamese restaurant. The Welcome drink was a English 2008 Brut Sparkling Wine, Jenkyn Place Vineyard in Hampshire. This sparkling wine is capable of holding its own against top champagnes because they share similar growing conditions. The wine was served with lobster canapés with a medallion avocado sauce. This was a surprise. A delicious meal in a magnificently warm ambiance.

Feb 4th, another journey. The day started in the afternoon at the Banyan Tree wine cellar. It was also an opportunity for me to mingle with professionals from the industry; sommeliers, F&B, Directors, GMs and wine gurus from Bangkok; and the highlight was the presence of the Austrian winemaker, Gerhard Kracher who presented his wines at his station.

It was so generous from FIN to organise this 'FIN's Fabulous Boutique Wine Tasting Party' featuring 55 of FIN's fabulous handcrafted boutique wines from Austria and from 8 other countries: Germany, Netherlands, Western Australia, France, New Zealand, South Africa, Argentina, Chile and a nice selection of fabulous party food catered by Banyan Tree.

The final chapter was dinner at Paresa Phuket

'Paresa' means heaven of the heavens, and guests would discover this from this evening with stunning views, fine food from the open kitchen from chef Luca Mancini, executive chef of Paresa, and superb wines from Gerhard Kracher.

Weingut Kracher is one of the best known sweet wine producers in the world. Despite Gerhard Kracher's relatively short time as Director and head winemaker of the company, he has continued to showcase the family's legacy that his father Alois Kracher Jr. and grandfather Alois Kracher Sr. built, and has truly made a name for himself in the international wine market.

The evening was well received by Dawid Koegelenberg, GM of Paresa who is passionate about food and wines and personally paired the dishes for this wonderful evening.

It was a really fabulous journey, and you are always welcome to contact FIN for any fabulous journeys that you would like to have and join.

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