

WINE DINNER ■ PAMELA TAN

Riesling stars at Okura 'Food Is Art'

Two young and innovative German culinary ambassadors were in Bangkok recently. Two-star Michelin chef Tim Raue and superstar winemaker Markus Schneider were here as part of the Okura Prestige Hotel's "Food Is Art", a series of dining and wining events featuring guest chefs and fine wines from around the world.

In the *Michelin Guide 2013*, Germany is now second to France in Europe for top restaurants, with its top chefs producing extraordinarily varied and

experimental food. Berlin's Tim Raue, famed for his masterful blends of Western and Asian cuisine, ranks among them.

Raue was long associated with the gourmet cooking of Hotel Adlon in Berlin but left the prestigious hotel in September 2010 to open his own restaurant with his wife. The Asian-inspired Restaurant Tim Raue in the district of Kreuzberg, just around the corner from Checkpoint Charlie, quickly become the talk of the town and earned its first Michelin star, followed by a second one.

Raue combines the best of three worlds — Japanese product perfection, Thai aromas and Chinese kitchen philosophy. As a result, his dishes are light and healthy and diners can find many exotic fragrances and ingredients, but with no sugar, dairy products, gluten or carbs like rice, bread, or pasta on the plate.

Raue's complex cuisine is a unique dining experience.

Raue loves the wines of Markus Schneider, his favourite winemaker. Schneider is one of the most successful young German winemakers. He is a superstar in wine circles as he is living proof that Germany can produce unique reds besides fabulous whites.

The young Schneider took over the winery from his father and only a few years later came up with his first wines. He was voted "Newcomer of the Year" in 2003 and "Discovery of the Year" in 2006 by *Gault Millau* guidebook.

Schneider's role models are the great chateaux in the Bordeaux region. His wines are poured today at the best places in Germany like Hotel Adlon and in many posh restaurants like Sansibar on the German hi-so island Sylt. The "Art of Dining" evening took place at the



From left are Jan Ganser, fin wine consultant, Samir Wildemann, general manager of the Okura Prestige Hotel, Marie Anne Raue, chef Tim Raue, winemaker Markus Schneider and Benjawan Wisootsat, managing director of the Optimum Group.

Okura's Elements restaurant where a superb six-course menu was designed by chef Tim Raue and complimented with Schneider's fine German wines.

The first dish was Japanese radish with scallops, sweet mustard and coriander, paired with a 2010 Riesling.

It was followed by three creative dishes — hamachi ceviche with elderflower, green melon, green apple and lemon-grass, paired with the 2011 Kaitui Sauvignon Blanc; Perigord truffles with Jerusalem artichoke, spinach and red wine egg served with the 2009 Ursprung; and suckling pig belly with dried Chinese

mandarins, Sichuan pepper and salt and choi sum, best complimented by the 2008 M Spatburgunder Pinot Noir.

The main course was Cantonese black pepper beef with pickled onions and leek blossom, paired with the 2005 Black Print Rotwein Cuvee QbA Trocken. The evening ended beautifully with a delicious dessert — plum porcelana chocolate ganache with orange ice cream and almond tapioca, paired with the 2008 Tohuwabohu Cabernet Sauvignon.

For more information about the wines, contact fin at 02-635-0154.



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