



“Taste the Mystery” Wine Dinner

The World is full of secrets and mysteries making it a sensual and alluring place. The same goes for the world of food and wine that continues to provide mystical experiences to all of one's senses. Open eyes to flavor combinations made from truly organic products that develop our senses, and allow you to indulge truly unique organic wines.



At special dinner, guests have the opportunity to discover Chef Jutamas Theantae's secrets and sample fin's mystical wines selected by Khun Benjawan Wisootsat at “Taste the Mystery” around a wine dinner by Karmakamet Diner and fin.



Aperitif – Parmigiano tartlet with goat cheese mousse and Shrimp and avocado salsa



Blanquette de Limoux CUVÉE TRADITION, Bernard Delmas, Limoux, France

A fabulous organic French Sparkling wine, clean, fresh and elegant, very lively with a dry creamy texture and notes of green apple and lemon. With floral aromas, wonderful nutty flavors and a fine yeasty character in the bouquet. It is a dry, refreshing sparkler, very classy with persistent, regular and fine bubbles which finishes wonderfully.

It comes from a small single estate belonging to Bernard Delmas

Wine & Spirits: 90 points



Pickle Oyster – Japanese cucumber, dill, rice wine vinegar, white wine vinegar

2013 Gelber Muskateller, Franz Taferner, Carnuntum, Austria

Bright yellow, intense grapey Muscat fruit on the nose, on the palate elderflower and nutmeg, lively and very juicy, spicy, elegant acidity, beautifully structured, very harmonious and refreshing.

Creamy lobster broth – Luxurious creamy lobster broth cooked with gewürztraminer and garden herbs fume

2012 CHARDONNAY, Gernot Heinrich, Burgenland, Austria

Light yellow green hue. The bouquet reveals dried herbs and fresh walnuts along with nuances of stone fruit. The multi-faceted palate delivers and elegant creaminess and the finish exposed understated acidity. Overall, this is a fine, smooth Chardonnay with herbal flavours a wine with authentic Pannonian character

Blue crab – Salad of blue crab meat, Dijon mustard, Japanese melon, crisp fried soft-shell crab, tomato tartar and chive oil



2011 Malterdinger Bienenberg Auxerrois Kabinett Trocken, Huber, Baden, Germany

This is a delicate white wine from Baden with great finesse. The grape is Auxerrois presents a bright, friendly, fruity scent of ripe yellow fruits like peach, honeydew melon and yellow plum.

Linguini white clam sauce – Refined clam sauce, fresh manila clams, handmade linguini

2013 K Blend, Gerhard Kracher, Burgenland, Austria

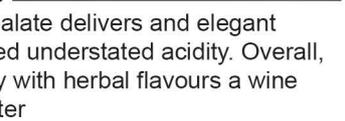
A semi dry Blend of Scheurebe, Chardonnay and Welschriesling. Attractive aromas of dried apricots over fresh raisins and orange peel. Orange and yellow greengage fruit characters on the palate with pleasant citrus aftertaste. Perfect with Asian dishes, fried seafood and rich hard cheeses.



2014 ROSÉ Saigner, Markus Schneider, Pfalz, Germany

Saigner is the French word for bleeding, Rich with a very fruity aroma, especially bromine, cassis, raspberries. On the palate, it is

intense with juicy berry wine aromas. It finishes with a fresh acidity which holds the wine for a long time on the tongue.





Petit quail stuffed with artichoke, baby spinach, garnished with beef cheek.
2014 DURIF, GranMonte Vineyards, Khao Yai, Thailand
Wow! What a gorgeous wine! Unique in Thailand! Durif is eastern-France-originated and is also known as Petite Sirah in the USA. This is the lighter style of Durif. It has pure, fresh, lively fruit aromas of red berries, fig, and blueberry and a palate which is zesty, lively and elegant. It lingers on the palate for eons after you swallow. It is young yet elegant with bold tannins and long lingering.

Chocolate terrine on layered bread pudding serve with 2010 CAPSTONE, Johan Reyneke, Stellenbosch, South Africa

"This sports a strong, mouthwatering tobacco note backed by dark fig, espresso, bittersweet cocoa and pepper. Long, grippy finish lets a tarry edge hang on. A touch rustic in the end, but has character.

Cabernet Sauvignon, Merlot and Cabernet Franc."

Robert Parker: 90 Points



Mignardises – Chocolate barks
Coconut lavender truffle, Thai banana mash mellow Longan tart
2012 MR Mountain Wine, Telmo Rodriguez, Malaga, Spain
Inspired by wine writer Hugh Johnson's comment that one of the greatest wines he'd ever tried was a Moscatel from the mountains of Malaga, winemaker Telmo Rodriguez found a high-altitude vineyard. This medium sweet wine smells and tastes of spicy apricots, honey, nutmeg, and tropical fruits.

2011 "RAK", Salomon Estate, South Australia

A dark and juicy Australian Red, 95% Shiraz and 5% Merlot grown on the hills southeast of McLaren Vale. Deep ruby red with violet reflections, the delicate fruit nuances of blueberries and blackcurrant are backed with subtle chocolate and pleasant spice, silky tannins on the elegant finish.



2013 "KIDTUENG" Grüner Veltliner Alte Reben ART LABEL, Salomon Undhof, Kremstal DAC, Austria

The ripe peel of yellow pears, luscious peach and yellow Mirabelle plum plus some dried flower notes, balancing acidity, complemented by smoke and peppery spices, which carry through the long finish.
Falstaff: 91-93 Points

Karmakamet

30/1 Sukhumvit Soi 24, Bangkok 10110, Tel +66-2262-0700-1