

“FLAVORS IN FAVOR” Wine Dinner

Taste 251



7-courses of essentially unique flavors of the orient favored with western culinary classics by Chef Jutamas Theantae (Som) enhanced with boutique wines selected by Benjawan from Fin Wine at **KarmakametDiner restaurant in Bangkok.**



Bangkok's dining and lifestyle enthusiasts, leading corporate executives (Mr. Bjorn Antonsson, CEO of BMW Financial Services) and diplomats (H.E. Christian Rehren, Chilean Ambassador; Dr. Robert Wein, Executive Director German-Thai Chamber of Commerce & Mr. Daniel Zawarczynski, Commercial Attaché Austrian Embassy) were in for a feast when Karmakamet Diner, an institution for the Capital's foodies and Thailand's pioneer boutique wine distributor Fin Wine - **Fabulous is Needed** hosted a memorable 7-course degustation paired with exceptional sustainable, organic wines in **Karmakamet Dinner's** Private Dining Room.

Not to be confused with fusion! The dinner was 7-courses of essentially unique flavors of the orient favored with western culinary classics by Chef Jutamas Theantae (Som) a culinarian known for her creativity in bringing elements from her travels and her past as inspiration for her unparalleled recipes.



The gastronomic highlights for the evening is the hearty yet refined “Mud Crab” meat mixed with confit apple, Chef Som's secret blend of spices inspired from the years she spent living in India stuffed in it own shell, paired with the aromatic rich yet dry 2016 MORIZ Pinot Bianco by Cantina Tramin, a world-class organic wine cooperative from Italy's Alto Adige. Followed by the “Hand-rolled Pici Noodles” that were pan-fried Manchurian-style with fried pomfret, smoke dried shrimps, garlic chives, and the unconventional and tastebud-kicking mustard oil that resembled the freshness that of grated horseradish. Topped with house made crisp baby shrimp pancake “goong pae” and paired with the 2013 FORADORI Teroldego Rotaliano, from legendary female biodynamic winemaker Elisabetta Foradori, a red that appears dark and powerful on the nose but surprises the palate with its elegance and overall balance.

Amuse Bouche

Tartlet of salt cod and liver

NV Blanquette de Limoux, Bernard Delmas, Limoux, France

Clean, fresh and elegant, very lively with a dry creamy texture and notes of green apple and lemon complemented by floral aromas, wonderful nutty flavors and a fine yeasty character in the bouquet. A dry, refreshing sparkler, very classy with persistent, regular and fine bubbles which finishes wonderfully

Wine & Spirits: 90 points

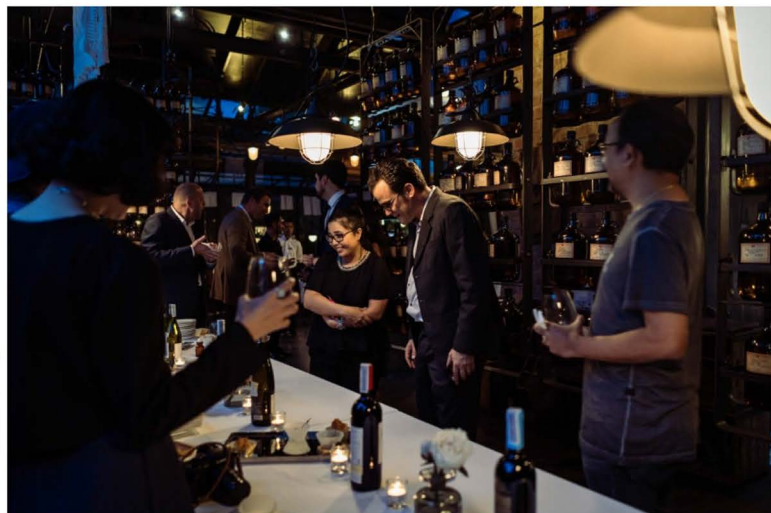


1st Cold Explosion Terrine of fish roe variation, melon pearls, iced avocado cream, oba-infused oyster mayo

2015 GABA DO XIL Godello Valdeorras, Galicia, Spain

Fresh and accessible, but with grip and even some tannins, and a subtle minerality that would stand to white meat dishes. Aromatic nose of green and yellow apples, apple skin and some ethereal cream notes. Tangerine acidity holds this together, while soft spice and vanilla details linger. Full body, a round and silky texture and bright acidity.

James Suckling: 93 Points, Robert Parker: 90 points, Wine Enthusiast: 88 points, Wine Spectator: 87 points



2nd A Complexion of Tastes Cold lobster bisque emulsion with sea urchin, salmon roe, cultured cream, spiny coriander

2013 Chardonnay Leithaberg DAC, Gernot Heinrich, Burgenland, Austria

Bright yellow gold, in the nose dry steppe grass, yellow apples, slightly toasted hazelnuts and vanilla, juicy on the palate, subtle elegance, delicate supporting acidity, apricot and pear fruit, very intense in the finish. **Furore & RotWeissrot: 17 Points, Falstaff: 91 Points**



3rd Mud Crab with sensational spices baked in its own shell

2016 MORIZ Pinot Bianco DOC, Cantina Tramin, Alto Adige, Italy

Pinot Blanc feels fresh and rich yet dry. It has a greenish yellow to light yellow color and light scents of green apple. The wine also shows a complex nutty flavor and hints of green leaves. It feels balanced between richness of texture

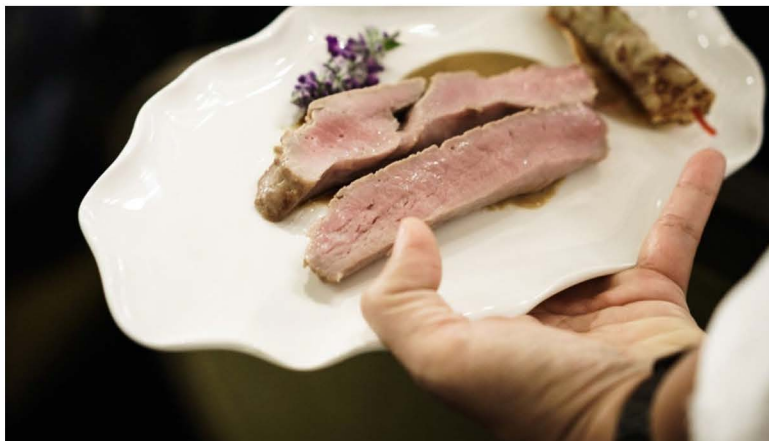


4th Hand-Rolled Pici Noodles Manchurian style pan-fried pici noodles, fried pomfret, smoked air dried shrimps, garlic leaves, egg glaze, crisp baby shrimp pancake.

2013 FORADORI Teroldego Rotaliano, Elisabetta Foradori, Trentino, Italy

Loads of bright red fruit that comes bursting from the glass. Sour cherry and blackberry are followed by lighter tones of crushed mineral, ash and grilled herb. Zesty accents of dried thyme, ground white pepper and citrus. Lightly chewy and medium-bodied, with a mineral finish Teroldego with impeccable overall balance.

James Suckling: 92 points, Robert Parker: 89 Points, Wine Spectator: 89 points

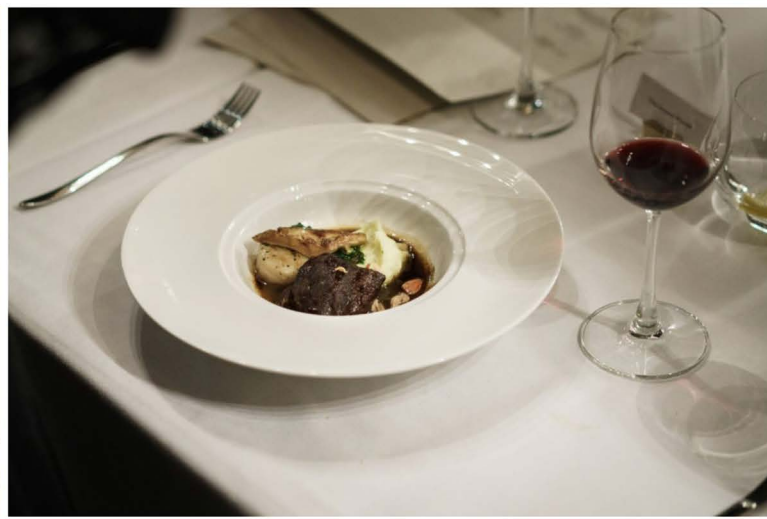


5th House Smoked Duck Breast rice cake, crisp sprouts, orange sugar, chilis

2014 Cabernet Sauvignon DOC, Prelusi Castelpile, Tuscany, Italy

A rich style, exhibiting cedar and chocolate aromas and flavors. Touted as a natural wine, this shows very pretty currant, plum and berry notes on the nose and palate. Medium-bodied, with polished tannins and a fresh finish.

James Suckling: 90 points



6th Beef Tongue, Seared Foie Gras, Seared Scallop spicy lime-garlic glaze, garlic potato purée

2009 Syrah ARMADOR, Odfjell Vineyards, Valle del Maipo, Chile

Intense deep red, with violet and blue reflections. Aromas of plums, vanilla, raspberries, and dried figs lead the way, together with caramel, chocolate, coffee and floral notes of roses, jasmine and violets. Added complexity from hints of mineral, graphite and "tar". Full bodied and broad in the mouth, it is also fresh, chewy, with soft tannins and a long finish.



7th Camembert Éclair Lavender ice cream

2012 Brauneberger Juffer Sonnenuhr Riesling Auslese, Fritz Haag, Mosel, Germany

Lively notes of dried mint and savory herb accent the fresh, crunchy flavors of Golden Delicious apple, pear sauce and ripe gooseberry. Cream and honey hints fill the rich and well-spiced finish.

Robert Parker: 95 points, Wine Spectator: 94 points, Wine Enthusiast: 91 points, Jancis Robinson 17/20 points

Mignardises rose kanom ping, sommanas, alua, orange tuile



Fin - Fabulous is Needed is the only lifestyle company in Thailand specializing in exclusive food, wine, and traveling experiences. Created in 2004 by Khun Benjawan Wisootsat who believes that people have higher demands for personalized experiences and are constantly looking for more fabulous alternatives.

Fin Wine is the exclusive distributor for over 300 artisanal and handcrafted wines from over 80 small boutique wineries around the world all under our Fin Naturally Wine Collection. The wines available are pieces of art in itself, and the true expression of its maker. They are all natural: sustainable, organic and bio-dynamic. The company's philosophy leads to a sustainable planet and honest relationships with its customers.

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