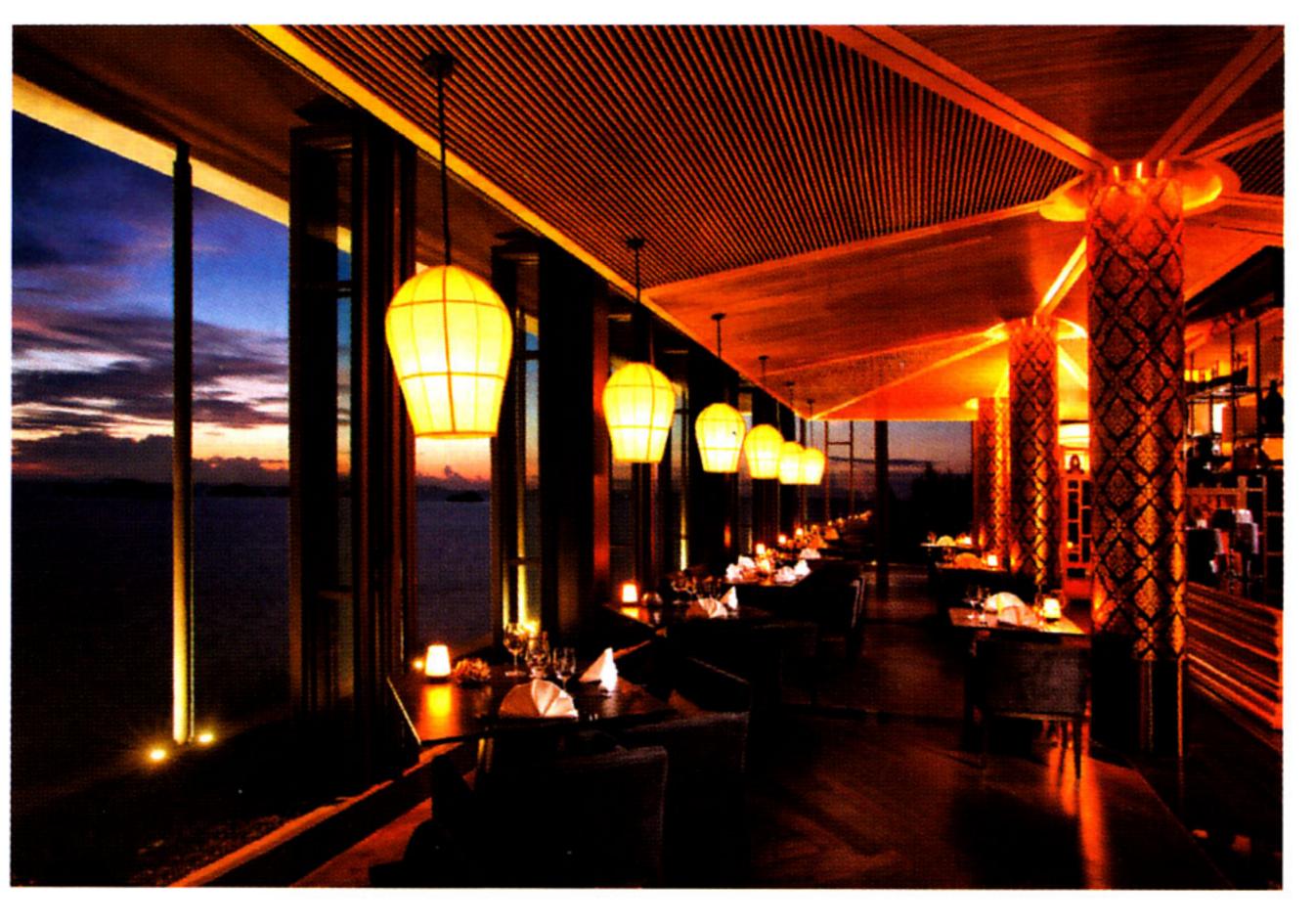


Massaman of Wagyu Beef with Pearl Onions, New Potatoes and Enoki Mushrooms

The talk of the town in Koh Samui is Jahn, the flagship fine dining Thai restaurant of Conrad Koh Samui, where authentic local flavours are reinterpreted in an exciting way and dishes plated so exquisitely that it seems a shame to dig in. Last month, Spanishborn chef de cuisine Joe Diaz had a chance to really show off his stuff when Jahn held its first Gourmet Wine Dinner in collaboration with Salomon Undhof wine estates in Austria, South Australia and New Zealand. Organised by boutique wine importers and event organisers FIN (Fabulous is Needed), the evening saw the cream of the island's foodies turn up for the much-hyped event. And the youthful Chef Joe did not disappoint.

Course after course (five, to be precise) his modern creations, perfectly paired with wines from Salomon Undhof, earned nods of approval all-round from diners enjoying Jahn's opulent surroundings, with the Massaman of Wagyu Beef proving why it's also the restaurant's signature dish. Having received his training from culinary master Thomas Keller of French Laundry fame, and having worked also with Alain Ducasse, Ferran Adrià and Gordon Ramsay on occasion, Chef Joe is destined for great things himself – and is one of Samui's best-kept secrets (until now).

He says: "It was the great passion of Thomas Keller that made me realise I wanted to be a professional chef. It's very important to understand the products we work with, the seasonality, because at the end of the day Mother Nature is the true artist and it is our jobs as chefs to execute those ingredients to perfection. A chef's palate is his greatest asset; the art of tasting is the first thing that anyone should learn before even starting to cook. At a restaurant of this level customers expect cuisine of the finest quality and standard, but at the same time I think my personality shows through all the dishes I create."



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