



CONRAD'S FIRST OF MANY



Starting off February with a bang, the Conrad Koh Samui came together with reputable, luxury wine distributor, FIN (an acronym for Fabulous is Needed), to showcase the select wines of both the highly regarded Australia's Salomon Estate and Austria's Salomon Undhof and the masterminds behind the successful operation, Dr. Bertold and Gertrud Salomon. As the seventh generation to oversee the wine production, Dr. Bertold Salomon took on sole responsibility of the label in 2002. Fin, a supplier of high-quality boutique wines unavailable on a retail level, and the Conrad invited a handful of publications and influential island figures to dine in the expansive new property's contemporary Thai eatery, Jahn. Upon entrance into the neo-chic restaurant, the Salomons, as well as Jan Ganser and Benjawan Wisootsat of Fin guided the group through a tour of innovative dishes aimed to pay homage to traditional Thai cuisine with a modern approach meticulously paired with the Salomon labels' most unique wines.

Upon arrival to Jahn's outdoor reception area, guests shared conversation and laughs in between sips of the dry and biting 2009 Ultra Brut Rosé Sekt – sekt being German sparkling wine. Existing as one of the best of Austria, as well as the Salomon Undhof itself, this sparkling wine is 100% comprised of zweigelt, an increasing in popularity red wine grape. With Chef de Cuisine of Jahn restaurant, Joe Diaz presenting a king scallop tartar equipped with Thai red chilli, coriander, shallots, Avruga caviar, and cucumber, the team of wine savants off-set the heat of this succulent yet light fare with an equally as succulent and light 2010 Riesling Undhof Kögl DAC. With notes of lime and tangerine just ever so slightly present in each glass, the tartars combination of Thai ingredients prove to be complemented ideally with the citrus touches of this creamy white wine. The 2010 Sauvignon Blanc, Salomon & Andrew, directly out of New Zealand, came to the tables alongside a rich in color petit tomato salad with red chilli, coriander, puff pastry, lemongrass and a remarkably delicious tomato sorbet. As a wine created by great friends Dr. Bertold Salomon and New Zealand winemaker Christopher Andrew, this crisp and fruity creation embraced vibrant characteristics, much like the flavorful salad served by Jahn's exquisite kitchen.

Standing as a longtime Thailand favorite, the spicy seafood soup *tom yam talay* arrived paired with a newly discovered favorite, the Austrian 2010 Grüner Veltliner Wieden & Berg DAC (88 points from Robert Parker). Scented with the distinct smell of sugar snap peas and lilac, the nutty taste offset with the crispness of cucumber mellowed the spices added to the dish through gelatinous cubes of chilli-packed *tom yam*. Guests' palates were then provided with the ultimate cool-down in a well-appointed cleanly flavored celery sorbet.

With such a bold dish as the creamy massaman wagyu beef came the need for a full-bodied red wine. The 2007 Fleurieu Peninsula Syrah Viognier from Australia's Salomon Estate offered the necessary spicy notes of fruit to make a well-rounded course in this undoubtedly sensational dinner. As the diners buzzed with delight through every bite and tannin-filled sip, it was a wonder as to what Jahn, the Salomons, and FIN could possibly serve next. Though likely a challenging feat to do so, the dessert course managed to act as one of the many highlights of the evening. As a variation of the concept of *crème brûlée*, Chef de Cuisine of Jahn restaurant, Joe Diaz presented a sweet dish of thick slivers of young coconut meat, coconut custard, and coconut ice cream accompanied by the gorgeous texture of a crumble. The 2006 Riesling Undhof Auslese, a light wine capable of standing on its own at the end of a meal, acted as the ideal way to leave all palates present with the sweetness of fresh fruits alongside an elusive acidity.

With the flawless efforts of Jan Ganser, Benjawan Wisootsat, Dr. Bertold and Gertrud Salomon, Chef de Cuisine of Jahn restaurant Joe Diaz, Conrad General Manager Justin Phillips and Conrad's Food & Beverage Manager Roman Nieschlag, those in attendance are still aglow.

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