

Distinction rewarded

Creative French restaurant hosts grand wine dinner to celebrate award of excellence

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The Reflexions, a modern French restaurant of the Plaza Athenee Bangkok, has been chosen as this year's recipient of *Wine Spectator's* 2010 Award of Excellence. The award recognises the restaurant for its excellent cuisine and well-chosen selection of quality wines, along with a thematic match to the menu in both price and style.

The hotel's general manager, Choo-Leng Goh, in conjunction with boutique wine distributor Fin — Fabulous Is Needed, held a grand wine dinner to celebrate the occasion last week. The evening featured a 10-course gourmet menu created by Thibault Chiumenti and his team, paired with boutique wines chosen by Fin.

It was attended by distinguished guests, including Portuguese ambassador Antonio Felix Machado de Faria e Maya and his wife, Benjawan Wisootsat and Jan Ganser of Fin, and members of the press.

The Reflexions is known for its creative fine French cuisine prepared by resident French chef Thibault Chiumenti in refreshing new ways and it is significantly acclaimed for its wide wine selections.

Over the years, The Reflexions has been developing its wine and food programmes through various creative initiatives, including the popular monthly charity wine-tasting.

The Wine Boutique selection is another reputable aspect of the restaurant. Every quarter, 16 to 20 labels of fine wines from lesser-known producers around the world are on offer at the restaurant. The selection is always launched by a small, unique and conceptual wine dinner where these wines are paired with the fine cuisine.



Joining the unveiling of *Wine Spectator's* 2010 Award of Excellence are, from left, Simon Cote, Food and Beverage manager, Plaza Athenee Bangkok; Maria da Piedade de Abreu Mena Ferreira Martins, wife of the Portuguese ambassador; HE Antonio Felix Machado de Faria e Maya, Portuguese ambassador to Thailand; Choo-Leng Goh, general manager, Plaza Athenee Bangkok; Benjawan Wisootsat, director of Fin — Fabulous Is Needed Co; Jan Ganser, managing director of Fin; Prapai Kraisoronkovit, and Naphalai Areesorn.

The 10-course menu and wines

■ Aperitif cocktail

Champagne Rose Extra Brut 1er Cru, Gonet-Medeville, France: an elegant style of rose with lean and dry finishes.

■ Marinated salmon with spices and herbs, sliced baby vegetables and lemon sauce

2008 Riesling Qualitatswein Trocken Kamptal, Fred Loimer, Austria: firm and fresh, with crisp, crunchy flavours of apple, grapefruit and kiwi and a vibrant finish.

■ Caviar and parmesan scrambled egg with green asparagus, Maine lobster on fresh tomato jelly

2005 Gruner Veltliner Lindberg Reserve, Salomon-Undhof, Kremstal, Austria: very pure with intensity to the peach and apricot, powerful and impressively structured.

■ Duo de foie gras

2007 Norheimer Kirschheck Riesling Spatlese,

Herrmann, Donnhoff, Nahe, Germany: refined with a long, grapefruit, peach and mineral finish.

■ Pan-seared scallops with black truffle, endive wrap with Paris ham, spring salad and almond emulsion

2009 Gaba Do XII Godello Valdeorras, Galicia, Telmo Rodriguez, Spain: with melon, almond and bitter herb flavours, crisp and clean through the finish.

■ Green bean puree and vegetables mel-melo

2009 Tavel Rose AOC, Chateau d'Aqueria, Southern Rhone, France: juicy and nicely rounded, with delicious red and black cherry fruit.

■ Wild mushroom consomme soup, crunchy baby vegetables and white truffle oil

2008 Urban Uco Malbec, Bodegas y Vinedos O. Fournier, Mendoza, Argentina: ripe and friendly,

with a mix of raspberry and blueberry.

■ Hazelnut crust and raw sliced vegetables

2005 Nebbiolo DOC Langhe Perbacco, Vietti, Piedmont, Italy: full-bodied, dark ruby colour with aromas of raspberry tart and dried flowers.

■ Spicy cucumber caviar

■ Pyrenees lamb rack roasted with garlic, Maxim potato and paysanne fricassee

2004 Bandol, Domaine de Terrebrune, France: a big red with a meaty aroma, and flavours of dark plum, mineral and dried raspberry.

■ Chocolate box of mascarpone and peach, frozen peach pearl and balsamic marmalade

2007 Westhofener Morstein Riesling Auslese, Wittmann, Rheinhessen, Germany: graceful notes of honey and spice with plenty of structure and fine length.



One of chef Thibault Chiumenti's creations for the evening — pan-seared scallops with black truffle, endive wrap with Paris ham, spring salad and almond emulsion.