

XCEPTIONAL

SIX SENSES COMES THROUGH FOR KIDS

The Samui resort's latest chef's charity dinner will pay for school improvements

MANTA KLANGBOONKONG
THE NATION

Six Senses on Koh Samui has hosted annual dinners for the past four years to raise money for needy folks, and the latest, last Saturday, earned Bt129,500 for the Baan Laem Hoi Primary School.

They did that with the help of the talented chefs from six of the island's best hotels, not to mention generous lashing of win from distributor Fin.

The gathering at the Six Senses Samui restaurant, Dining on the Rocks, will give the school kids a better learning environment. The 50 guests at the dinner, including managers from other inns around the island, can take a bow.

The six-course dinner paired with wines was prepared with love and care by Cyrille from the Zazen Boutique Resort, Rainer from the Banyan Tree Samui, Aziz from Rocky's Boutique Resort, Nick from Sala Samui, Stephen from the Hansar Samui and Six Senses' own Nickolas.

Their Sontom roll and lamb tenderloin skewer went great with 2008 Chardonnay 234 DO from Spain. Scallops made pals with 2010 Sauvignon Blanc from New Zealand. Serrano ham and Saku tuna fell in



love with 2009 Fred Zweigt from Austria.

Slow-cooked Australian beef with a procini-mushroom puree and baby root vegetables got engaged to 2007 Carbernet Sauvignon Armador Valle del Maipo from Chile.

And Chef Nickolas officiated at the wedding of his "Middle East with a Chill" array to 2008 Massaya Classic Red from Lebanon.



SENSE of Smell - chef Aziz



SENSE of Touch - chef Cyrille



SENSE of Taste - chef Nick



SENSE of Beyond - chef Nickolas



SENSE of Sight - chef Stephen



COURTESY OF SIX SENSES SAMUI