



What a view: relaxing with Evason Phuket.



Ann-Kristin Piel, left, and Lisa Ganser from Munich.

Toasting successful yachting week

With the end of the Six Senses Phuket Raceweek, it was time for staff and guests at the Evason Phuket resort in Rawai to relax and toast the success of the regatta.

Visiting German chefs from Michelin star restaurants, Jens Jakob and Peter Wirbel, came to the party and showed their flair in the kitchen in Jen's Jam Session, held at the resort's To the Sea Restaurant last Friday (July 29).

To accompany the six-course dinner, boutique wine supplier FIN, from Bangkok, kept glass after glass filled with organic wines from Greece,

France and Germany.

Successive plates of amuse bouche (tuna), roasted scallops, raw tuna with peas and mint and tender smoked Australian Angus tenderloin, with the good company at the long table, made for quite a memorable evening.

Not much of a hangover the next morning either, thanks to the organic wines that had no preservatives added.

From left: Jinawat Nantiwong, Evason's Sales; Sous Chef Peter Wirbel; Alain Ruffier, Evason's EAM-F&B; Chef Jens Jakob; and Janpen Dechapan, Evason's Sales and Marketing Manager.



Charlie Gore from Melbourne.