

Private dining at its best

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Kata Rocks knows how to throw a shindig. Flown from Austria, Australia and New Zealand, several special ly-selected vintages arrived at the luxurious beach side resort for an exclusive,

one-night private dining experience last Saturday (February 6).

Kata Rocks' Executive Chef Laia, originally from Spain, created six courses of wonderment that went hand-in-hand with the selection of Rose, whites and reds from the cellars of Salomon Wines.

To showcase how private dining was



(From left) Kata Rocks GM Scot Toon, Khun Benjawan of FIN, Jessica and Bert Salomon

meant to be, Kata Rocks General Manager Scot Toon and his team had one of the outstanding Penthouse Villas set to accommodate 12 for the special culinary event.

We arrived a little late (you got to love rain in the Phuket dry season) but just in time for dinner to begin.

Imported Fine de Claire Oysters with black pepper and olive oil were so good I wanted to ask for more. Luckily I resisted the temptation as the next course, Crab Tartare, avocado, green apple and celery arrived without hesitation and was simply mouth-watering and my pick of the night. The next three courses – steamed Foie Gras wrapped in cabbage and ginger, grilled Australian Wagyu Rib Eye and the selection of imported cheese – brought our tongues to the point of exploding in anticipation of the final course.

The end (or a new beginning) brought dessert to a whole new level: the



(Above) Crab Tartare
(Right) vanilla ice cream.

vanilla ice cream sitting on warm brioche with passion fruit blew every diners taste buds clear out the room and left us wanting more! Truly a dessert to have again and again.

Kata Rocks, you sure know how to do private dining.