



## WINE DINNER WITH TWO STAR MICHELIN CHEF TIM RAUE

Wine importers [fin-fabulous is needed](#), recently hosted a unique wine dinner with two-star Michelin Chef Tim Raue and winemaker Markus Schneider. The idea behind the event was to 'Change the way people think of German cuisine and German wine'. The dinner was at Elements restaurant of Okura Hotel Bangkok. For this 'Food is Art' presentation Chef Tim Raue, famous for his masterful blend of Western and Asian flavours, created a special six-course set menu paired with wines from the Markus Schneider estate in Germany. On the menu was: Japanese radish with scallops in sweet mustard, Hamachi ceviche with lemongrass, Perigord truffle with Jerusalem artichoke, spinach in a red wine egg, Suckling pork belly with Sichuan pepper and more. 🍷

