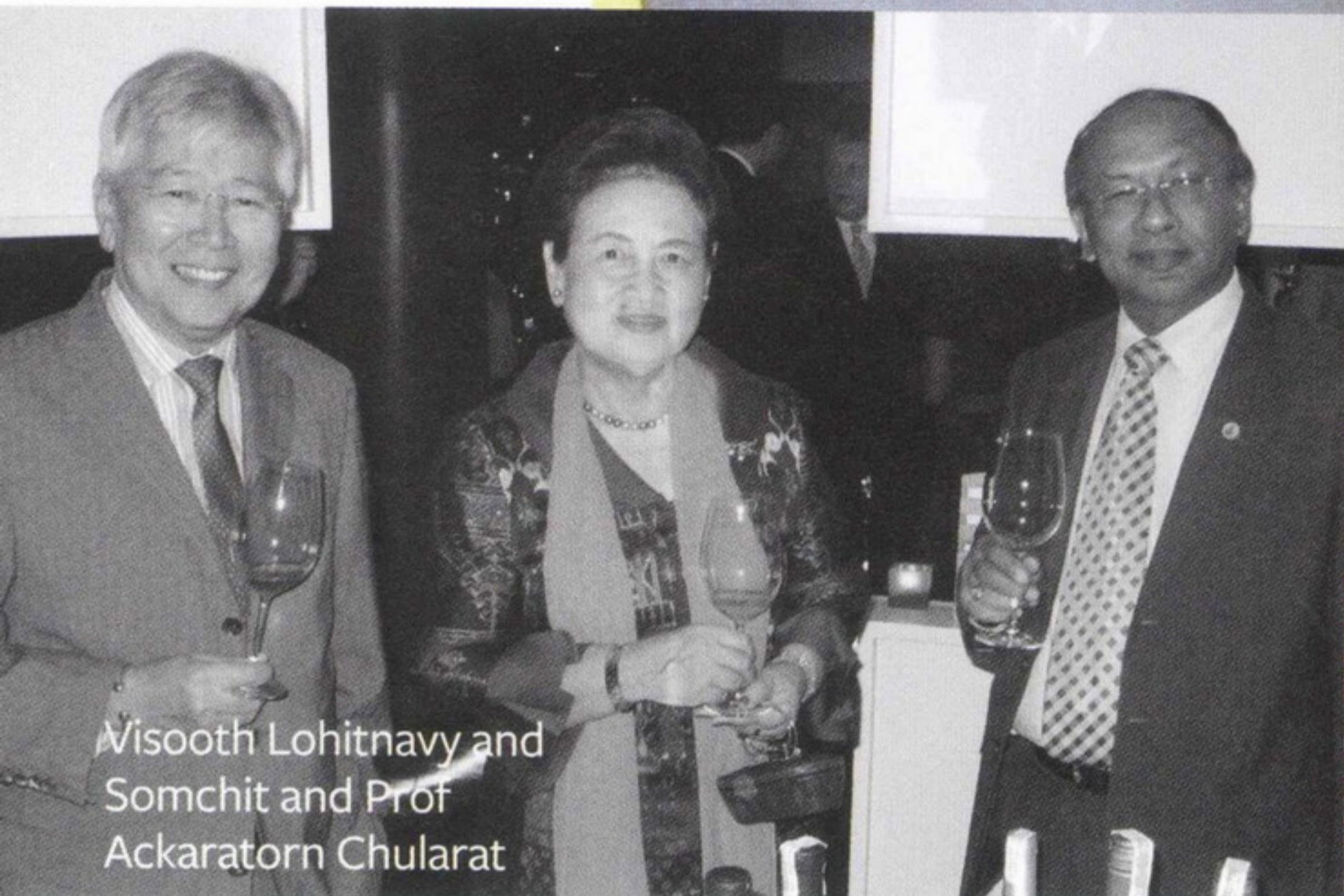


SOIREE
The A-List

LEADERS



Sukanya Thavikulwat, Arunee Srifuengfung, Sirilak Chaipromprasit, Dr Sumet and Suthini Jumsai and Chompoonuch Sae Au



Wisooth Lohitnavy and Somchit and Prof Ackaratorn Chularat



Panjamas Ngamsantikul, Michael Lynden-Bell, Colin Hastings, Hamish Keith and Danny McCafferty

Sakuna and Nikki Lohitnavy with Vipada Donavanik



Manote Tripathi, Panisa Kitjakanyawat and MR Usnisa Sukhsvasti



WINE DINNER

VENUE

D'Sens, Dusit Thani Bangkok

MENU

Crab tartar with avocado salsa, sweet dressing, waffle potato; creamy risotto and white truffle, vegetables, grilled crayfish; white asparagus custard with smoked sturgeon, lemon herb butter; roasted guinea fowl, lentils with bacon, poultry jus; grilled beef tenderloin, braised leeks, horseradish blinis; declinaison of passion fruit and mango

Gallo-Thai Delights

THAI WINES BRING OUT THE BEST OF FRENCH FOOD AT THIS WINE DINNER

FRENCH FOOD AND THAI WINES MAY SEEM LIKE an unusual combination, but the award-winning GranMonte winemaker and D'Sens of the Dusit Thani Bangkok set out to prove that not only is it a good idea but it makes for a very good marriage as well. D'Sens' French chef **JULIEN LAVIGNE** used products from the Royal Project to come up with a six-course menu offering a delicate balance between taste and substance. Each course was paired with a GranMonte wine including the new releases: 2010 Sakuna Rose Syrah and 2009 Special Release Cabernet Sauvignon Syrah. Presenting the wines between courses was GranMonte's **NIKKI LOHITNAVY**. The dinner was also for a good cause as part of the proceeds went to the Operation Smile project.