Where the best of two worlds tickle your senses in ‘s-thai-lish’ flair At Dusit Thani Bangkok

As part of our continuous journey to define extensively what is Thai Heritage and as a pioneer of Thai hospitality, Dusit Thani Bangkok is immensely proud to invite you to two exceptional evenings where we have asked two wonderful but humble minds, Chef Chalong Sakkapalangkul from dusitD2 and Dusit Princess Chiang Mai who has more knowledge on flavors, ingredients, cooking styles throughout his peregrinations from the United States, to Europe, the Mediterranean and passing through China, Japan and the Pacific and Viravat Cholvanich from Village Farm Winery who is pursuing a lifelong dream in achieving to bring to the Kingdom of Thailand a wine of the finest quality.

They are perpetual scholars in their own specialty to come together and create for you a perfect marriage of Modern Thai cuisine and delicate wines from Korat on 24-25 August 2017 at Champagnes Bar and 22 Kitchen & Bar. They have put together a menu of Modern Thai Cuisine cooking style dishes such as spicy duck sausage or slow-cooked lamb shank in hin lay curry marry perfectly with outstanding boutique wines such as Village Cellar Syrah or Chenin blanc, or Château des Brumes Le Prestige 2013 or Château des Brumes La Fleur 2006.

24 August 2017: Modern Thai Bites Live Stations with Wine Pairing at Champagnes Bar such as Hand cut yellowfin tuna fish finished with kaffir lime essence and coconut lime fish sauce, Slow-cooked bresse chicken in Northern Thai curry, Roasted Australian striploin wagyu beef clothed with hinlay spice, and more at THB 1,500++ per person. Dusit Gold members at THB 1,200++ per person.

25 August 2017: Village Farm Wine Maker Dinner – 6 Course Set Dinner at 22 Kitchen & Bar such as Seared Hokkaido scallops with lemon grass and coconut foam Fish salad with Northern spices, eggplant salad with prawns; Clear yellow chicken soup with ma-khaen; Spicy duck sausage, and more at THB 2,800++ per person. Dusit Gold members at THB 2,500++ per person.

Notes to Editors
About Chef Chalong Sakkapalangkul
Chef Chalong Sakkapalangkul continues to relentlessly seek for more knowledge on flavors, ingredients, cooking styles throughout his peregrinations from the United States, to Europe, the Mediterranean and passing through China, Japan and the Pacific. Although this pursuit for knowledge stays close to his heart, his real passion is to further transmit this knowledge and eagerness for cooking to young aspiring chefs that he takes under his wing and in his numerous brigades during the course of his exciting career. Chef Chalong has honed his skills in various types of cuisines, but always comes back to his first love of Thai dishes. He particularly likes to give his own little twist and enhance flavors on his favorite Thai food. Chef Chalong is now Executive Chef at dusit D2 and Dusit Princess Chiang Mai and will always be welcoming you to taste his culinary delights in both hotels on your next visit to the North.

About Khun Viravat Cholvanich

Khun Viravat Cholvanich is pursuing a lifelong dream in achieving to bring to the Kingdom of Thailand a wine of the finest quality. After a successful career in the steel and energy industries, Khun Viravat started his quest by searching for a place with the perfect soil, weather and sunny conditions and found the ideal terroir in the district of Wang Nam Keaw. The Village Farm and Winery was born. Since 2003, with the collaboration of the French maître de chai Jacques Bacou and the irreplaceable help of his daughter Khun Nu, he has produced two ranges of fines wines: Village Cellar red white and rosé, and the critically acclaimed, both nationally and internationally, Château des Brumes range. The Château des Brumes La Fleur is a true keeper as it will gain further complexity with careful cellaring.

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