

# ไวน์ดินเนอร์คืนพิเศษกับเชฟชาตรี แปงศิลป์ และ เชฟ Markus Dybwad



Two great seafood-faring nations fuse their culinary visions for a night of remarkable international wining + dining at Kisso Japanese restaurant on Wednesday, May 30, 2018.

In a first for Kisso, its latest distinguished guest chef, Michelin-starred Markus Dybwad, isn't from the Land of the Rising Sun but from Norway, where the surrounding icy seas are equally well-stocked with culinary-friendly marine creatures.

Moreover, his gastro-foil is Kisso's very own Master of Japanese Cuisine Chatree Pangsilp, who has perfected his craft and cultivated his creativity working alongside top Japanese chefs in Bangkok, not least the award-winning Japanese chefs who have commanded Kisso's kitchens, coupled with a succession of celebrated Japanese guest chefs.

Either way, many of Markus's culinary creations are as appealing to palates attuned to Japanese cuisine as they are to those that feast in the restaurants he has honed his versatile skills at such as 2-Michelin Star "Bagatelle" in Norway and Heston Blumenthal's 3-Michelin Star "The Fat Duck" in UK. Not to mention Iggy's and Equinox Restaurant in Singapore, and, most recently, FiSK Seafoodbar & Market right here in Asia.

Indeed, Markus's seafood philosophy could be torn from a classic Japanese seafood cookbook: "When it comes to seafood," he says, "there are endless ways of preparation. However we do very little to these high quality ingredients. We never underestimate the ingredient in its raw and freshest form."

By not restricting himself to dogma, but drawing inspiration from the endless sources that the world provides, he's crafted a highly personal cuisine that awes and delights true seafood connoisseurs.

Chef Markus and Chef Chatree prepare 3 courses each of the "East Meets West" 6-course wine tasting menu.

Chef Markus's creations include: Charred Mackerel with lemon crème fraiche and dill; Halibut broth with shitake and foie gras; Salmon with savoy cabbage, tapioca and mussel emulsion.

Chef Chatree complements and enhances those inspirations with: Korubuta belly pork wrapped in tofu skin on potato mash, soy sauce; Japanese wagyu tenderloin with garlic and mayonnaise sauce; Hojicha pudding with berries.

Priced at THB 2,900++ per person the fun starts at 6pm.

Reservations are essential.