

# The Mayflower partners with Handpicked Wines, Australia, to host special six-course wine dinner At Dusit Thani Bangkok



Dusit Thani Bangkok's award-winning Chinese restaurant, The Mayflower, is partnering with Australian wine company, Handpicked Wines, to host a six-course wine dinner on Tuesday 22 May 2018, from 18:00 hrs. onwards.

Designed to celebrate the Mayflower's exquisite signature dishes, and highlight the quality and character of Handpicked Wines' global portfolio of distinctive wines, the dinner promises to present unique pairings for diners to enjoy, starting with Chinese canapés paired with Italian Prosecco.

The dining journey will then continue with Delicate Avocado Salad with Assorted Seafood and Roasted Scallop paired with Australian Chardonnay, followed by White Eggs Soup with Shimeji Mushroom.

The pleasant spice of the restaurant's succulent Chili Crab will be complemented by Australian Riesling for the third course. The fourth course will feature the Mayflower's famously crispy Peking Duck served alongside New Zealand Pinot Noir.

For mains, diners can choose from Grilled Rack of Lamb or Braised Beef Cheek accompanied by Cabernet Sauvignon from South Australia.

The dinner will end on a sweet note with refreshing Mango Pudding and Banana Ball topped with Tropical Fruit Sauce, served with Italian Moscato d'Asti.

Throughout the meal, Mr. Peter Dillon, Director of Winemaking, Handpicked Wines, will be on hand to explain more about the wines being served, and a talented guzheng player will create an atmospheric soundscape inspired by China.

The wine dinner is priced as follows:

- THB 3,200++ per person for Dusit Gold members (membership is available for free online at [www.dusitgold.com](http://www.dusitgold.com)).
- THB 3,500++ per person for non-members.

For more information, please call Dusit Thani Bangkok at: +66 (0) 2200 9000 ext. 2345  
E-mail [dtbkdining@dusit.com](mailto:dtbkdining@dusit.com) Website: [www.dusit.com/dtbk](http://www.dusit.com/dtbk), [www.facebook.com/dusitthani](https://www.facebook.com/dusitthani)

## About Handpicked Wines

Handpicked is a contemporary and dynamic Australian wine company with a unique business model. Unlike most wineries, the company does not limit itself to one region or style. Instead, it aims to lead wine lovers on a journey through the world's fine wine regions. The company achieves its diverse portfolio through its vineyards in Mornington Peninsula, Yarra Valley, Margaret River and Barossa

Valley, and through established partnerships with vigneron in other regions.

#### About Handpicked Winemaker

Peter Dillon

Peter undertook training at the University of Adelaide, receiving an Honours degree in Oenology.

He was a member of the senior winemaking team for Accolade Wines/Constellation Wines, one of Australia's most successful wine corporations.

At present, he is Director of Winemaking of Handpicked Wines, a red 5 Star rated winery which was awarded 'Best New Winery' by James Halliday Wine Companion in 2015.