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Gourmet events in focus:



Rougié Foie Gras at Bonjour

■ BONJOUR French Restaurant marked the arrival of its new Rougié Foie Gras creations last month with a special 'sneak preview' dinner for VIP guests and media.

A unique five-course menu was served, each course featuring one of the new foie gras dishes from the restaurant's acclaimed a la carte menu. While this might sound like too much foie gras for one person to handle, the meal revealed how foie gras, in the hands of a talented chef, can provide a variety of flavours and textures, with definite highlights being the Sous-vide cooked Foie Gras Coat with Pistachio and Himalayan pink salt; and Vemine of Duck Liver Foie Gras Royal with Morel Cream (whipped in the Thermomix at 50° CC), served with caramelized Hazelnuts. For more info about the restaurant and its promotions see: www.bonjourbangkok.com