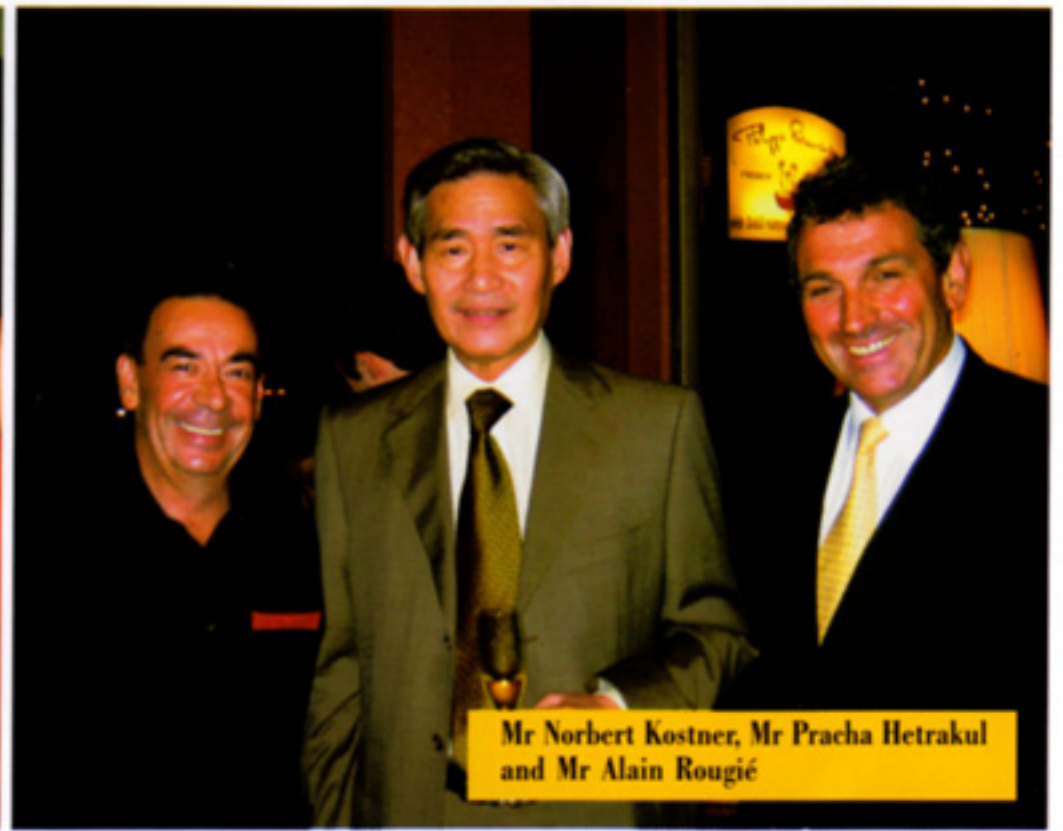




Ms Patcharin Hameungul, Mr Pierre Perri, Ms Flora Stone, Mrs Chistine Perri, Mr Philippe Peretti and Ms Nuntiya Hameungul



Mr Norbert Kostner, Mr Pracha Hetrakul and Mr Alain Rougié



Mr Pierre and Mrs Chistine Perri



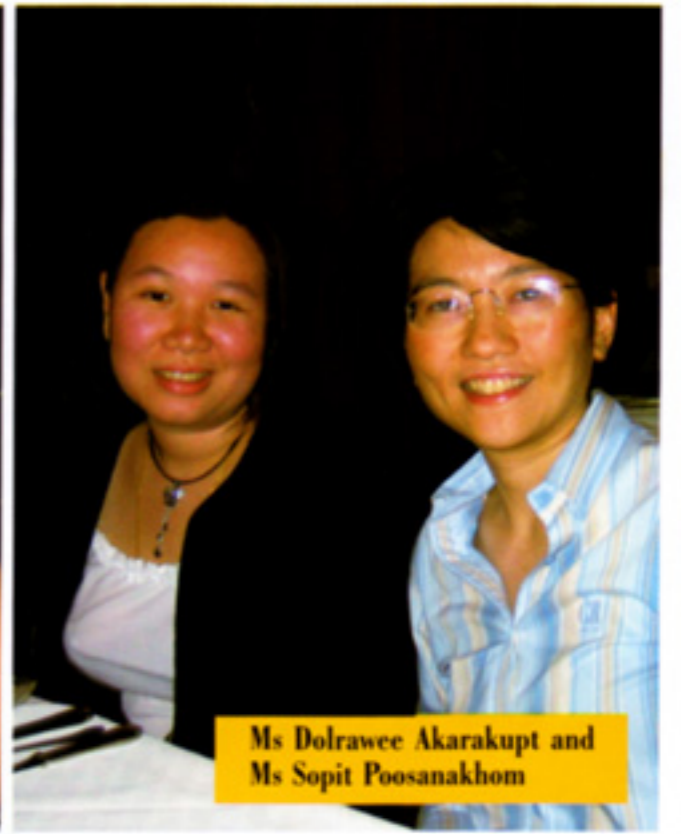
Ms Celine Pestre, Mr Santos Zoppis, Mr Urs Rohabach and Mr Laurant Guillet



Ms Prapai Kraisornkovit and Mr Alain Rougié



Above: Ms Patcharin Hameungul and Mr Tobias Gensheimer  
Right: Ms Patcharin and Ms Nuntiya Hameungul



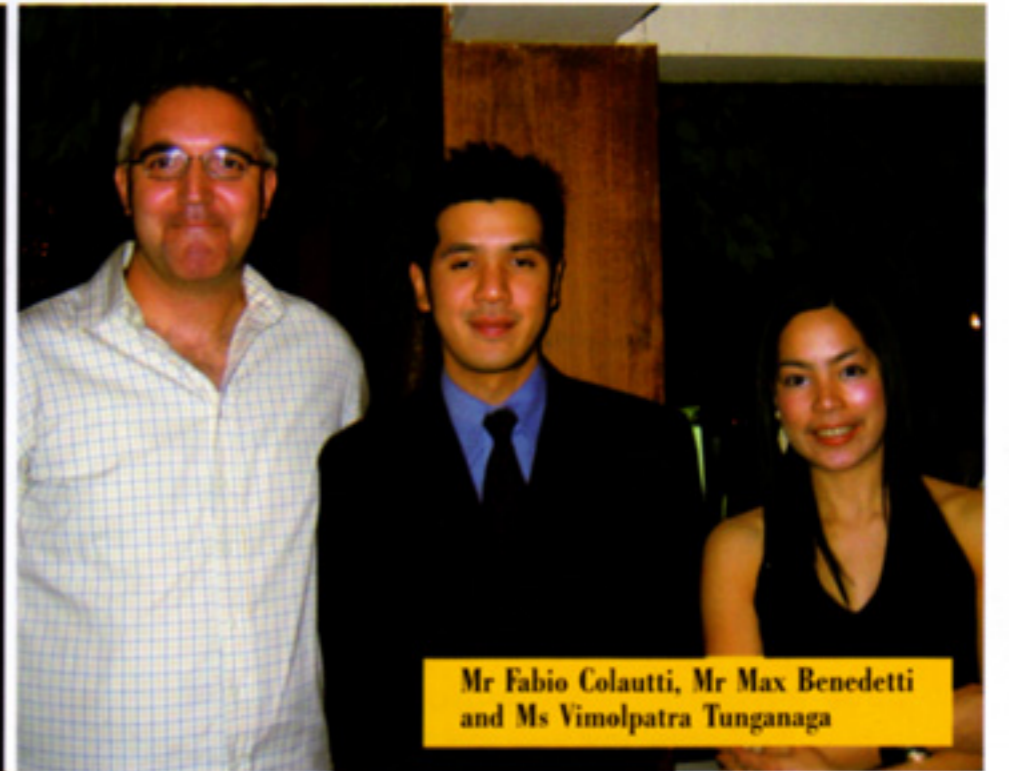
Ms Dolrawee Akarakupt and Ms Sopit Poonanakhom

## FOIE GRAS AND CHAMPAGNE

Last month, Philippe French Restaurant and importer Classic Fine Foods co-operated in a special *foie gras* dinner celebration to mark the arrival in Thailand of Rougié's world famous duck products. Chef (and owner) Philippe Peretti created five exquisite *foie gras* dishes from Rougié ingredients, and guests were also treated to pre-prandial champagne and champagne cocktails, followed by Château La Forêt 2001 and - to round off the evening - Joseph Druhin fine Bourgogne. Sisters Patcharin and Nuntiya Hameungul of Classic Fine Foods and M Alain Rougié from France acted as hosts.



Mr Philippe Gaudal



Mr Fabio Colautti, Mr Max Benedetti and Ms Vimolpatra Tunganaga