

Chaine des Rotisseurs Phuket newsletter



Dear Members and Guests

Welcome to Volume 8 of the Chaine des Rotisseurs Phuket newsletter! We are delighted to share this edition with you, filled with stunning photos and videos, insightful food appreciations, and captivating stories from our recent gatherings.

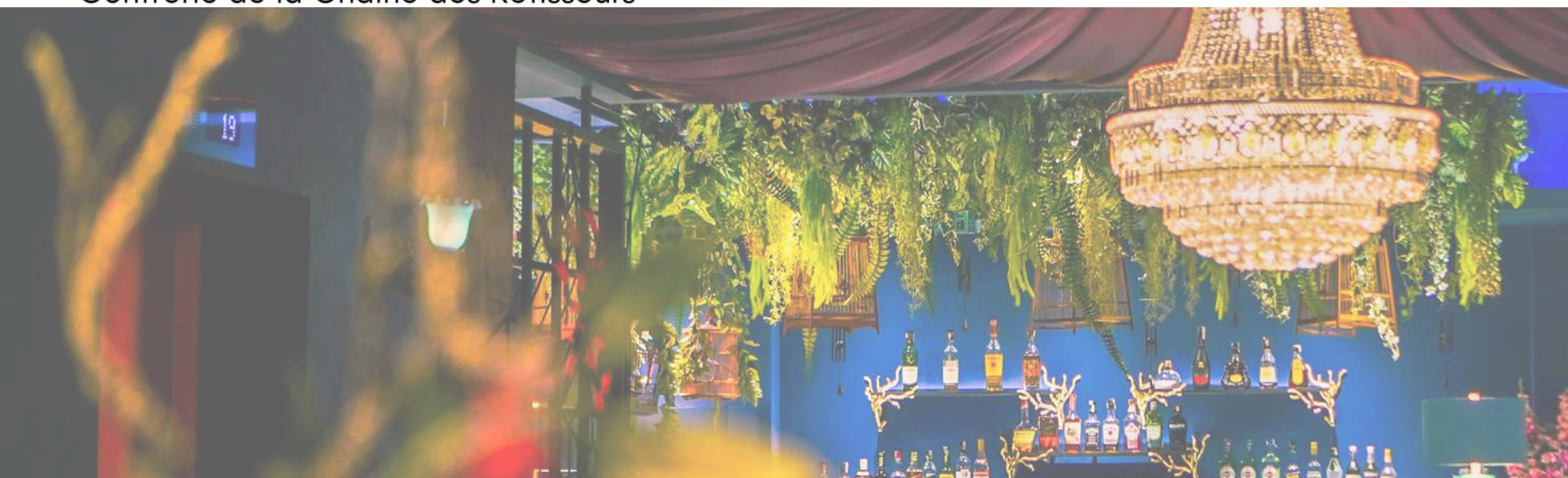
Our heartfelt thanks go out to everyone who joined us for the magical evening of jazz under the stars at Twist Rooftop Restaurant & Bar. It was truly a night to remember, filled with joy, laughter, and a delightful pairing of wine and food that left us all with cherished memories.

We're excited to announce our next event on Thursday, September 5th, 2024, at EDEN BY THE LAKE. Prepare yourself for an extraordinary evening of exquisite culinary creations, fine wines, and captivating music in a truly enchanting setting. As we continue to celebrate the art of fine dining, we invite you to revisit these memorable moments in this newsletter and look forward to many more delightful experiences together.

Viva la Chaine!

Warm regards,

Kwanchai Aswawongsonti
Bailli du Bailliage de Phuket
Confrérie de la Chaîne des Rôtisseurs





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As members started arriving at TWIST, the jazz bar quickly buzzed with energy. The place looked stunning, thanks to the amazing team of staff who decked it out beautifully. The lavish jazz lounge style was on full display, with cozy furniture, stylish decor, and elegant lighting setting the perfect mood.

The air was filled with lively chatter and laughter, perfectly paired with the smooth jazz playing in the background. The dim lighting and relaxing atmosphere made everyone feel right at home. It was clear that the staff had put a lot of effort into creating a fantastic setting for the evening.



"The evening's highlight was the presentation of International Fusion Peranakan Cuisine. Guests were treated to an amuse bouche of stuffed Phuket rice salad with crispy Parmesan cheese ("Kao Yum"), offering a unique twist on a traditional snack.

The combination of savory salted fish and creamy Parmesan provided a compelling start to the culinary experience."



At 7 pm, Kwanchai, the Bailli, addressed the members, marking the beginning of the formal proceedings. As the jazz music continued to play, its rhythm building in the background, anticipation grew.

Kwanchai delivered a warm welcome speech, introducing new members and distinguished guests. His engaging remarks set a festive tone for the evening.



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Following the introductions, dinner kicked off, and the aroma of the International Fusion Peranakan Cuisine filled the room. The jazz tunes blended perfectly with the dining experience, setting the tone for a night of good food and even better company. Members kept the conversations flowing as each course was served, making it a night to remember.



After dinner, it was clear that everyone was pleased with both the food and the excellent wine pairings provided by TWIST. The jazz music picked up with a faster beat, adding more energy to the atmosphere. As the night went on, some members started requesting their favorite songs, and Bonnie Anderson, the famous jazz singer, graciously obliged. Her performances struck a chord with the audience, leaving everyone in a happy and upbeat mood.





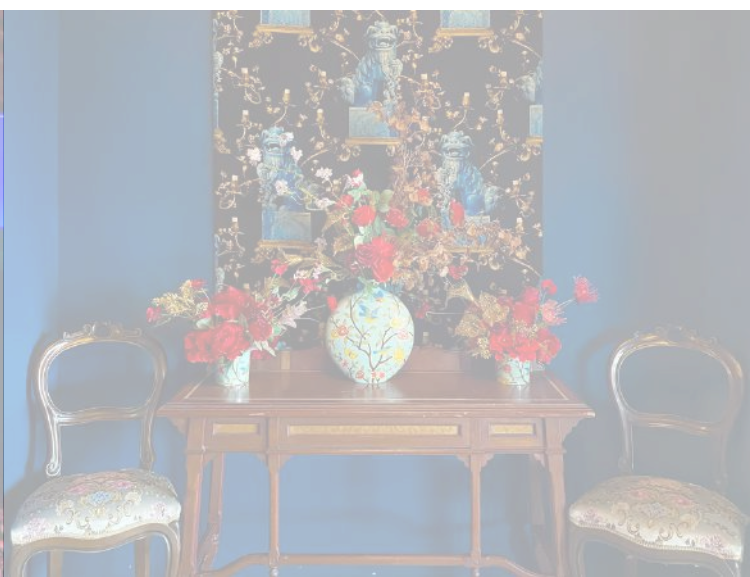
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International Peranakan fusion chef's table





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Julien : International Fusion Peranakan Cuisine - Peranakan cuisine or Nyonya cuisine comes from the Peranakans, descendants of early Chinese migrants who settled in Penang, Malacca, Singapore and Indonesia, inter-marrying with local Malays. The cuisine combines Chinese, Malay, Javanese, South Indian, and other influences.” (Wikipedia)

Amuse bouche, stuffed Phuket rice salad with crispy parmesan cheese (“Kao Yum”) is a traditional snack revisited by the Chef which was perfectly pairing the savor of salted fish with parmesan for a delightful introduction of the menu.



Kwanchai : The pairing of Stuffed Phuket Rice Salad with Crispy Parmesan Cheese and PROSECCO ROSÉ MILLESIMATO BRUT "LELE" V8+ offers an interesting contrast, though it could benefit from a more balanced match. The vibrant, herb-infused salad with its umami-rich Parmesan cheese calls for a wine with greater depth to fully complement its bold flavors. While the Prosecco’s crispness and fruitiness add a refreshing element, a wine with a bit more structure might better highlight the complexity of the dish, ensuring both the salad and the wine shine together.



Julien : Phuket mixed vegetable cream soup with seared scallop and avocado mayo was a very interesting combination of well selected and perfectly cooked scallops served with a vegetables velouté and focaccia bread. Mouthwatering dish opening further our appetite to discover what else the Chef has prepared for us for the evening.

Phuket 5 spices Rock Lobster in Linguini pasta was my personal favorite. The fresh homemade pasta soaked in a light but rich cheese sauce to accompany the rock lobster was a very surprising combination which all guest enjoyed.



Kwanchai : POGGIO ARGENTATO IGT, a blend from Fattoria Le Pupille, is an exceptional choice to accompany this dish. With its blend of aromatic white grape varieties, this wine offers a lively acidity and a bright minerality that cuts through the richness of the linguini and lobster. The wine’s notes of citrus, stone fruits, and delicate floral undertones provide a refreshing contrast to the savory and spiced elements of the pasta. The slight hint of salinity in the wine echoes the oceanic flavors of the lobster, creating a harmonious connection between the two.

The pairing works well because the Poggio Argentato’s crispness and vibrancy uplift the dish, preventing the rich and savory components from becoming overwhelming. It also enhances the seafood aspect of the linguini, allowing the rock lobster’s natural sweetness to shine without being overshadowed by the spices.

Julien: The Calamansi Vodka Sherbet served after this dish allowed us to refresh our pallet and further open our appetite for the coming dishes.

For the Main Course we had the choice between a Phuket mild curry with grouper fillet topped with potatoes scales and a grilled rack of Lamb with Phuket all spice flavor.





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The grilled rack of Lamb with Phuket all spice flavor which was a dish inspired by Central and Eastern Cuisines consisted of grilled lamb ribs seasoned with local Phuket spices and garnished with the province's iconic blue butterfly pea flowers. The rich flavor of the seasoning was a mix between Thai and Indian curry which was sweet and spicy at the same time.

Kwanchai : ETNA ROSSO from Tenuta delle Terre Nere is an excellent choice for this dish. This red wine, originating from the volcanic soils of Mount Etna in Sicily, typically features a vibrant acidity, balanced tannins, and a mineral quality. Its flavor profile often includes red fruits, earthy undertones, and subtle spice notes—attributes that complement the lamb and its seasoning beautifully.

The wine's bright acidity cuts through the richness of the grilled lamb, providing a refreshing contrast that balances the fatty elements of the meat. The earthy and spicy notes of ETNA ROSSO resonate with the Phuket all spice, creating a harmonious bridge between the wine and the dish. The subtle fruitiness of the wine enhances the lamb's savory flavors, while its mineral edge aligns well with the grilled character of the meat.



Kwanchai : The Phuket mild curry with grouper fillet topped with potato scales is an innovative dish that combines traditional Thai flavors with a modern twist. The grouper fillet is tender and flaky, offering a delicate base that pairs well with the mild curry. The curry itself is aromatic and flavorful, capturing the essence of Phuket cuisine without overwhelming the palate.

When paired with Etna Rosso, the Phuket mild curry with grouper fillet topped with potato scales creates a dynamic culinary experience. The Etna Rosso, with its bright acidity, earthy undertones, and hints of red fruit, complements the mild curry beautifully. The wine's acidity cuts through the richness of the curry, enhancing its aromatic spices while refreshing the palate.

The earthy and mineral notes of the Etna Rosso also resonate well with the natural flavors of the grouper, providing a balanced contrast to the dish's mild heat and creamy texture. However, the potato scales, while adding an interesting texture, slightly clash with the wine's profile. Their starchy flavor can mute the more delicate aspects of both the curry and the wine, though the overall pairing remains enjoyable. A more seamless harmony might be achieved by either adjusting the topping or selecting a wine with a bit more body to stand up to the potato's presence.

Julien : We closed the evening with a O-Aew Pannacotta, mango cheesecake and matcha green tea red bean mousse presented in a very original way, representing a traditional water well made of chocolate with other backyard accessories all made of comestible product. It was not only beautiful to look at this dessert, but it was also a multi flavor combination of taste and sweetness.

Julien Thomas
Vice-Argentier





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Invitation to the grand feast at Eden by the lake



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BY THE LAKE
THE FINEST METROPOLITAN
RESTAURANT & LOUNGE
IN BOAT AVENUE, PHUKET

E



CHAINE MEMBERS, BAHT 6,900

GUESTS BAHT 7,900

21, Boat Avenue Cherngtalay 17, Lagoon
Rd, Thalang District, Phuket 83110

Thursday, 5 September 2024,
6 PM - 11 PM

Dress code, smart casual
optional lounge jacket
with chaine ribbon



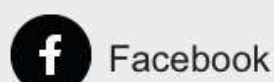
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Conseil Le Bailliage Régional De Phuket En Thaïlande
Association Mondiale de la Gastronomie

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