

Chaine des Rotisseurs Phuket newsletter



Dear Members and Guests,

It is with great joy that we present Volume 12 of the Chaine des Rôtisseurs Phuket newsletter, a celebration of our shared love for fine dining and exceptional camaraderie. This edition captures the highlights of our recent gatherings, reflecting the culinary excellence and warmth that define our Chaine community.

We extend our heartfelt thanks to everyone who joined us for the Christmas Brunch at V Villas Phuket on 7th December 2024. It was a pleasure celebrating the festive season with you amidst delightful holiday-themed dishes, fine wines, and cherished moments of togetherness.

As we approach Christmas and the New Year, we wish all our members and guests happiness and joy during this wonderful time of celebration. We look forward to seeing you again in 2025, continuing our shared journey of camaraderie and the enduring Chaine spirit.

Vive la Chaine!

Warm regards,

Kwanchai Aswawongsonti

Bailli du Bailliage de Phuket

Confrérie de la Chaîne des Rôtisseurs





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This event was truly a wonderful and rare Chaîne des Rôtisseurs experience in every way.

V Villas is a six-star boutique resort on a cliff overlooking the secluded Ao Yon Bay, Cape Panwa.

It was a pleasant surprise to many of the 24 members and guests who attended.

We were welcomed with champagne glasses of limited edition Chaîne, Phuket Bailliage, and Billecart-Salmon Inspiration 1818 Brut NV. Hats off to the committee for arranging the fifty special bottles with Billecart, and yes, it was free-flowing all afternoon.

Bailli du Bailliage de Phuket, Kwanchai Asawongsonti announced it was time to move into the Seaview dining room for the group photo. We walked along the main table with a lavish line of flowers running from one end to the other to assemble in front of a huge Chaîne emblem. After we moved to our designated seating Vice Echanson Frank Grassman spoke about each wine we were about to taste during the luncheon. Only a passionate man, like Frank, could give such a tantalising, in-depth explanation of his pairing choice for each dish.



Kwanchai invited Chef Khun Pisut to say a few words about his menu. His brief description of each dish was mouth-watering. On queue 24 precision staff entered the room, each carrying our first dish. A stunning presentation





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The first was a plate of three delicate treats, visually teasing and a perfect pairing with the champagne. The foie gras terrine was decorated with champagne passion jelly topped with mulberry jam, pistachio crumble, green apple gel, figs, and brioche.

The second flavorful delight was a mouth-watering Creamy Chicken Croquette with garlic aioli. The third was a mushroom Tart with a dollop of Hua-Hin farm caviar. I noticed everyone savoring each taste.



Verget Pouilly-Fuisse “Grand Terroirs Oublies 2021” was poured into each glass around the table for the second dish—Crue Tuna Carpaccio with ponzu glaze and wasabi ice cream. I watched the serving staff present each plate and saw the recipient smile.





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Following we were served a Phuket Andaman Lobster Bisque soup. The hand-made Tortellini was light with a spooned-on creamy foam. This became my favourite dish. Sipping the soup and tortellini peaked my tastebuds and a sip of Pouilly-Fuisse completed the sensation. Many of us were taking our time savoring this dish.



After a short break, we tasted a sorbet of Phuket Pineapple with salt and a dash of chilli. Spectacular? Main course. La Dinde Turkey Roulade smoked leek, cranberry jam, pressed potato, butternut puree, delicate brussel sprouts and turkey jus, which was artistically presented on the scalloped plate. This was a sensation and caused a voluminous “Viva La Chaîne.”

After tasting a few morsels of this dish, I decided to try the white burgundy, Pouilly-Fuisse which paired exquisitely. The Billecart went perfectly with this dish too. That’s when I decided to slow down my drinking as there were still two more courses.



By now everyone was singing praises to the Chef, and V Villas. People began moving around the room meeting new and old friends which to me is what the Chaîne is all about, camaraderie.

We were all waiting to sip the wine paired with the Fromage platter, a ROAGNA Langhe Rosso 2018 from Piemonte. This wine aging process is lengthy until it spends five years in neutral oak barrels and concrete tanks with a production of only 10,000 bottles per year.

Individual plates arrived of Fromage. A delicious selection of international cheese with mixed nuts and crackers on a beautiful turquoise serving plate, which highlighted the Livarot, Brie Truffle, Camembert, Taleggio, Comte and Blue. Sampling this with a sip of ROAGNA was brilliant.



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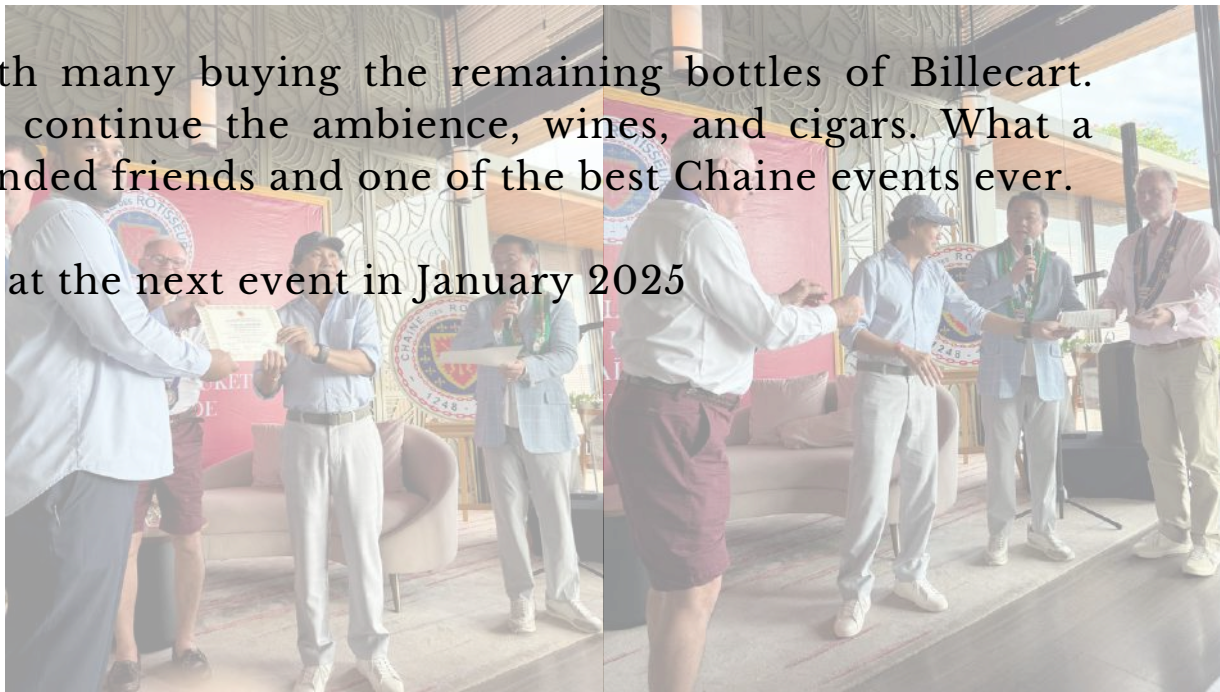


The finale was the dessert. Not that I could fit it in, but I'm partial to Sticky Toffee Christmas Pudding. This was a must-try. Say it slowly and the taste buds start working overtime. Sticky toffee pudding, toffee sponge, almond shortbread crumble, orange caramel sauce, and salted caramel cream. This dish was eye-catching and to make it even better it was served with Niepoort Late Bottled Vintage (LBV) Port 2018. The pudding was amazing and went perfectly with the full-of-character port. Freshly brewed coffee, a selection of teas and mince pies were a nice touch.

This was a phenomenal afternoon, with many buying the remaining bottles of Billecart. Many of us retired to the foredeck to continue the ambience, wines, and cigars. What a venue. A perfect afternoon with like-minded friends and one of the best Chaine events ever.

Happy Christmas everyone and see you at the next event in January 2025

Viva La Chaine.
Ian B Jamieson
Charge de Presse

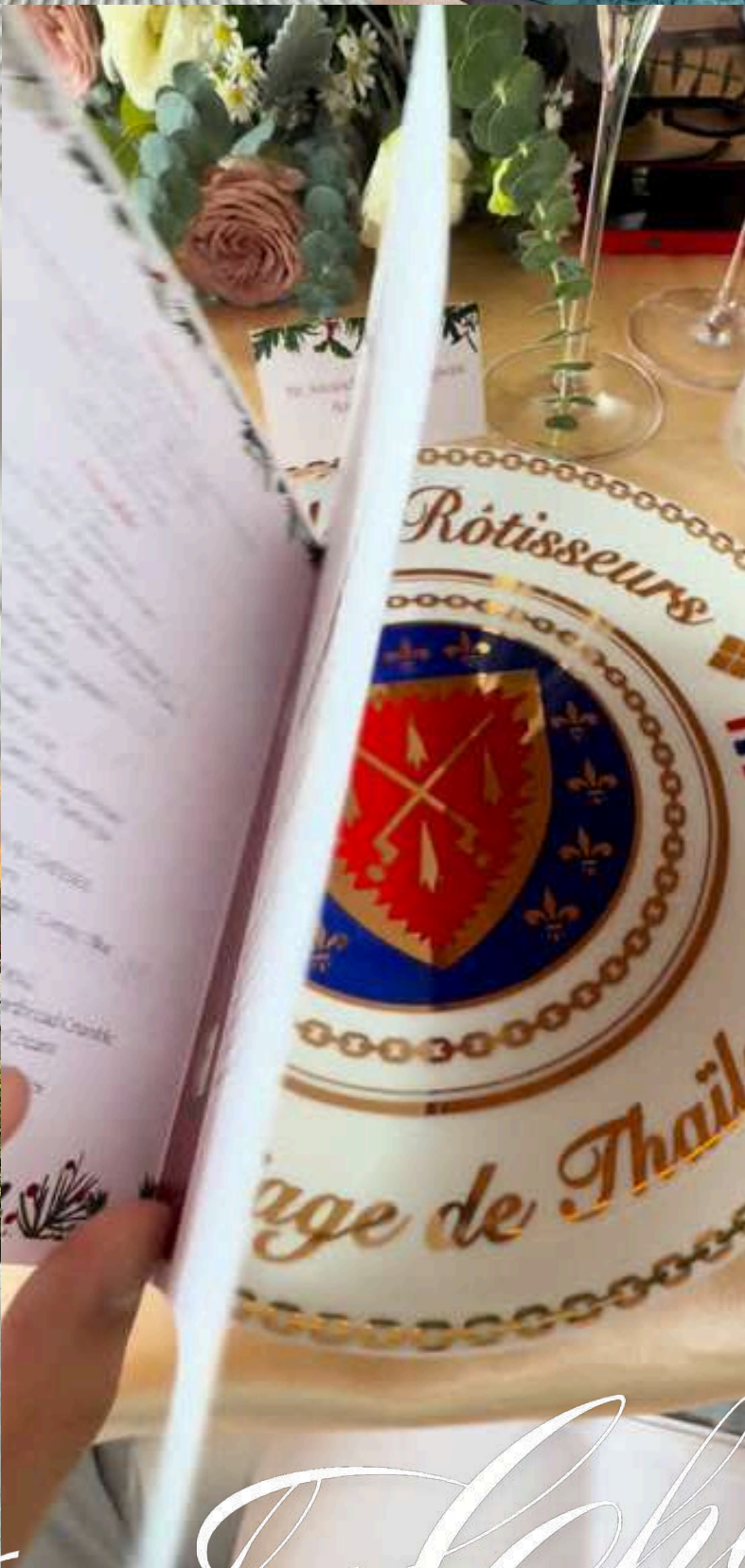




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Vive La Chaîne



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Merry Christmas &

Happy New Year 2025

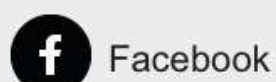


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Conseil Le Bailliage Régional De Phuket En Thaïlande
Association Mondiale de la Gastronomie

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