

Chaine des Rotisseurs Phuket newsletter



Dear Members and Guests,

It is with great joy that we present Volume 11 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 are thrilled to invite you to our upcoming Christmas Brunch at V Villas Phuket on 7th December 2024, where we will gather to celebrate the festive spirit of the season. This elegant event promises delightful holiday-themed dishes, the finest wines, and cherished moments shared with friends and fellow gourmands. Let's raise a toast to the joy of Christmas and the enduring spirit of Chaine des Rôtisseurs together.

Vive la Chaine!
Warm regards,
Kwanchai Aswawongsonti
Bailli du Bailliage de Phuket
Confrérie de la Chaîne des Rôtisseurs





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Gastronomie



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Oh, MY God! There we were, on a tropical island, sipping champagne at the Pine Beach Bar, mesmerized by the rich sunset, enjoying interesting conversations with returning members and guests. This started an ‘evening of elegance’ at the Intercontinental Kamala. Viva La Chaine!

Bjorn Courage and his team created a delicious menu for this magnificent setting. We enjoyed the spectacular setting awaiting the arrival of the twenty members and guests travelling from all parts of the island.

It was a progressive evening with two locations in the spacious resort, starting at the beach. The sommelier poured glasses of Palao Grimani Prosecco DOC Extra Dry 2021 and Champagne de Vonge Cordon Blue Brut n.v. The immaculate staff served canapés of Yellowfin Surgeonfish with fish liver mousse, wood sorrel oil, and pickled turnip. The flatbread cracker, charred okra, burnt onion cream, and duck egg emulsion zucchini flower were favourites.





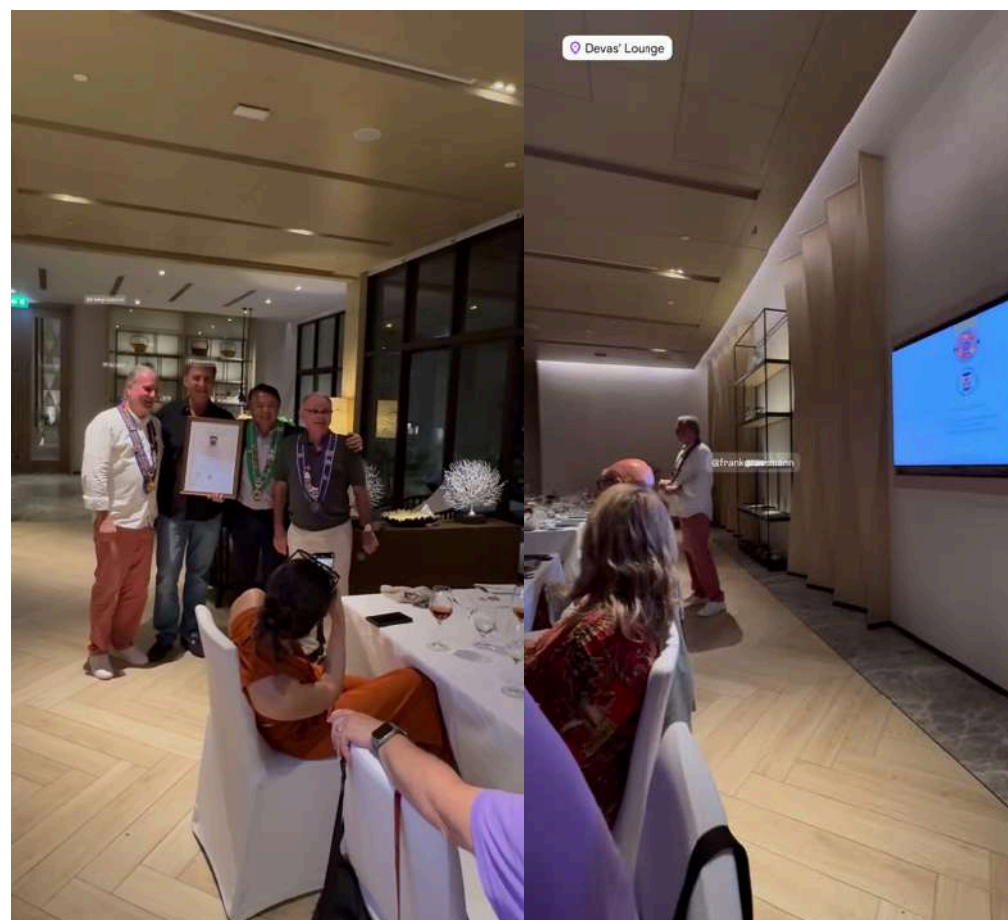
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Our esteemed Bailli du Bailliage de Phuket, Kwanchai Asawongsonti announced it was time to move to the resort's mountainside to our private dining room, the Devas' Lounge. Buggies awaited to shuttle us, while the more adventurist one walked the maze to the lounge. Not a simple task, but thankfully, Bjorn led the way.

I had to stop and take a photo from the lobby of their stunning white temple which houses the HOM restaurant.



The Sommelier and staff greeted in the Deva's Lounge with a choice of Ca Dei Frati Lugana COC 2022, Bourgogne Chardonnay 2020, Domaine Pigneret Fils or Pascal Jolivet Attitude Rose 2021.

A tough choice, but the Bourgogne was mine. A stunning white wine starter until we were seated. The first course was a tasty Fresh Burrata with spicy vine tomatoes, butternut squash puree & crisps, and zero-waste vegetable caramel. A mouth-watering blend of tastes while sipping choices of Dr Burklin Wolf Estate Riesling dry 2022, Gevrey Chambertin En Champs 2013, my personal favourite. Wow!

Next, we were served Fusillone. Big buffalo pasta, white pork ragu, black garlic, fermented small onion, and black mustard leaves were flavorful. My choice was the Pascal Rose.

During a short interlude before the main course, it was time for musical chairs. The new guests, Mr., and Mrs. Nick Christine Roadnight formerly of Bahrain, Saudi Arabia and Dubai have recently moved to Phuket as have Chef extraordinaire Mr. Jean Michel and Mrs. Young Jasserand. An eclectic group of new friends and old. It was one of the happiest and most interesting dinners I have attended. This is what the Chaine is about camaraderie, great food, and special wine and this dinner was the finest example of why we joined.





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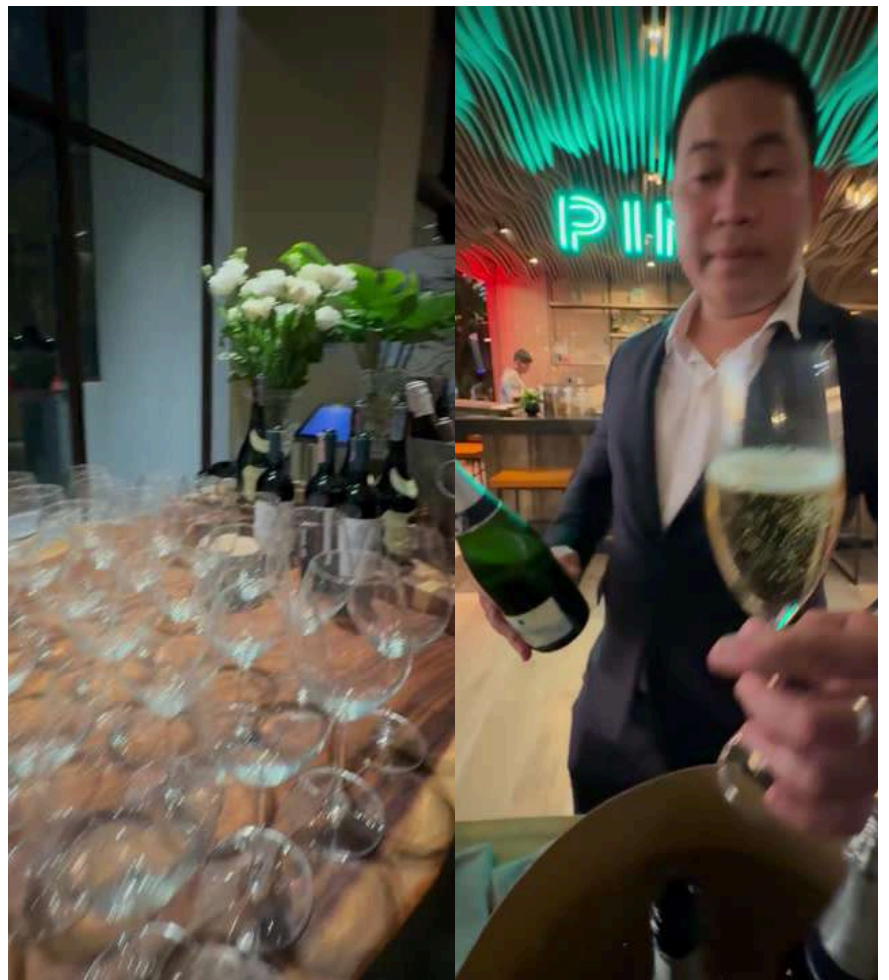


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The adorned plates of Filete De Ternera, dry-aged Wagyu rib eye, roasted cauliflower, and fermented vegetable BBQ lettuceheart were accompanied by several glasses of Philippe Leclerc Second de Pez Chateau De Pez St.-Estephe. A stunning wine.

After the table was cleared of the debris and much gesticulating and laughter and quaffing of endless wines, the dessert was served. Apple Crostata, Caramelized apple, almond cream and vanilla gelato. This was complimented by two sweet unusual wines. Royal Tokaji Szamarodni 2018 from Hungary. This had a long-lasting, clean finish and was not as sweet as some.



The second dessert choice is well-known, the Australian Noble One Botrytis Sémillon De Bertoli 2019. Slightly richer in taste, but complimented the Apple Crostata.

Our Vice Echanson Frank Grassman had chosen amazing wines during his time and this mix was truly “A world journey across the old world with a surprising finish.” It doesn’t get any better!

The presentation of certificates of excellence to our Vice Counciller Gastronomique Honoraire and the GM, Born Courage and his sommelier, serving staff and kitchen team was well deserved. Thank you, Bjorn, for hosting this magnificent event in true Intercontinental style.

VIVA Le Chaîne
Ian B. Jamieson
Vice Charge de Presse





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NEW MEMBER INTRODUCTIONS

Chaîne des Rôtisseurs
Association Mondiale de la Gastronomie



Nick Roadnight and his wife, Christine, who have recently settled into their new home in Phuket. Nick is a seasoned professional whose expertise and background are Architect, Design consultancy and Construction consultancy. Both Nick and Christine are enthusiastic about becoming active members of our community, bringing with them their experiences from attending multiple events in Saudi Arabia.

We look forward to welcoming Nick and Christine to our upcoming events, where they will undoubtedly contribute to the conviviality and camaraderie of our gatherings.



Vive La Chaîne





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Invitation to upcoming Christmas brunch 7th December 2024



INVITATION
TO
CHAINE DES ROTISSEURS



CHRISTMAS BRUNCH

V VILLAS PHUKET
M GALLERY COLLECTION
39/39 MOO 8 WICHIT, AO YON ROAD, AMPHOE MUANG PHUKET 83000
SATURDAY, 7 DECEMBER 2024,
12.00 PM - 5 PM
DRESS CODE, SMART CASUAL FESTIVE ATTIRE WITH CHAINE REGALIA.

[BOOK NOW](#)

CHAINE MEMBER, BAHT 8,500
GUESTS BAHT 9,500





Chaîne des Rôtisseurs
Bailliage de Phuket
Déjeuner de Noël
7 Décembre 2024

[À l'arrivée](#)

FOIE GRAS TERRINE
Champagne Passion Jelly | Mulberry Jam | Pistachio Crumble | Green Apple Gel | Figs | Brioche

CREAMY CHICKEN CROQUETTES
Garlic Aioli | Mushroom Tart | Hua-Hin Farm Caviar

[À la table](#)

Crue
TUNA CARPACCIO
Ponzu Glaze | Wasabi Ice Cream

Potage
PHUKET ANDAMAN LOBSTER BISQUE SOUP
Phuket Andaman Lobster Tortellini | Creamy Foam

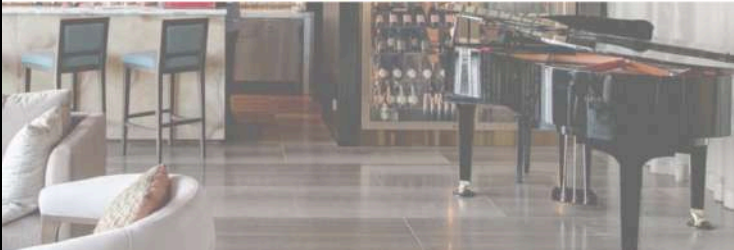
Sorbet
PHUKET PINEAPPLE SORBET
Salt & Chili

La Dinde
TURKEY ROULADE
Smoked Leek Honey with Cranberry Jam | Pressed Potato | Butternut Purée
Brussel Sprouts | Turkey Jus

Fromage
SELECTION OF INTERNATIONAL CHEESES
Mixed Nuts & Crackers

Dessert
STICKY TOFFEE CHRISTMAS PUDDING
Sticky Toffee Pudding | Toffee Sponge | Almond Shortbread Crumble
Orange Caramel Sauce | Salted Caramel Ice Cream

Freshly brewed coffee and complimentary mince pies.



[BOOK NOW](#)



V Villas Phuket M Gallery Collection

39/39 Moo 8 Wichit, Ao Yon Road, Amphoe Muang
Phuket 83000

Saturday, 7 DECEMBER 2024,
12.00 PM - 5 PM

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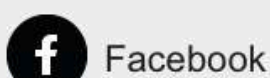


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Bailli de Phuket

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

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