

Chaine des Rotisseurs Phuket newsletter



Dear Members and Guests

It is with great excitement that we welcome you to Volume 10 of the Chaine des Rotisseurs Phuket newsletter! This latest edition captures the spirit of our recent events and showcases the culinary adventures we've enjoyed together. We are delighted to share these experiences with you.

A sincere thank you to all who attended the exceptional dinner at L'Arôme By The Sea. The breathtaking ocean views paired with the artistry of the menu provided an unforgettable evening of refined dining. Your participation made the night even more special, and we are deeply grateful for your ongoing enthusiasm and support.

As always, we look forward to many more elegant gatherings where we can celebrate fine cuisine and great company. Please enjoy this edition as we relive some of the highlights from our most recent event, and stay tuned for more exciting moments ahead.

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





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Gastronomie

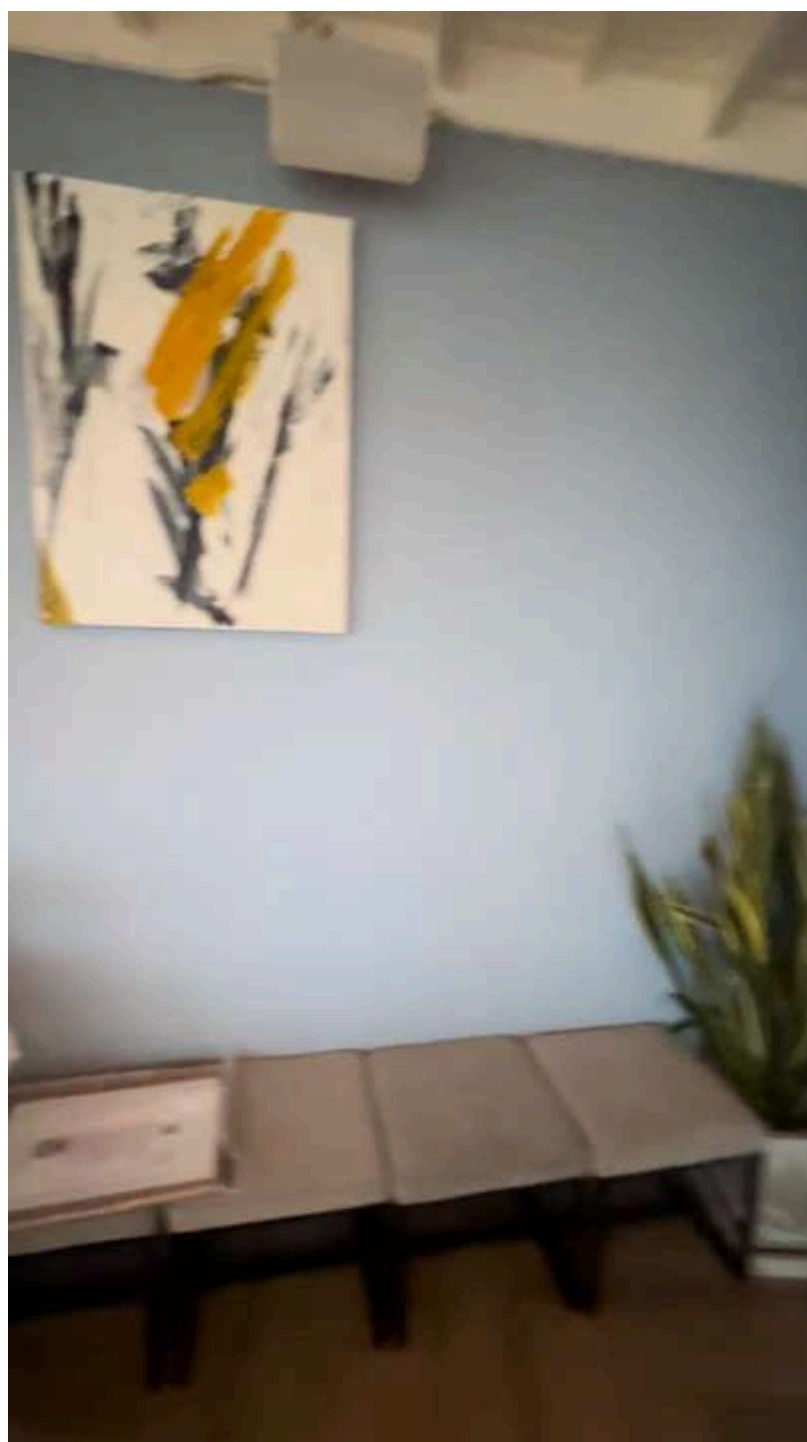


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We were warmly welcomed by the charming Manon Anton, the Restaurant Manager, and her attentive team. Guided to the rooftop terrace, we began our evening with a glass of Champagne de Venoge Cordon Bleu Brut, watching the sun set over Patong Beach. Just in time, we captured a group photo before retreating indoors as dark clouds gathered ominously. Once inside, we settled into an air-conditioned room with floor-to-ceiling glass windows offering sweeping views of the beach and horizon.



Our culinary journey began as we continued sipping champagne, which paired beautifully with our first three bites. The crab, infused with Thai spices and peanuts, was a delightful start, with the shiso leaves—each baked differently to offer grip on the bottom and a crisp finish on top—sparking conversation at the table. Genius. The sea urchin with lime was an elegant follow-up, its flavor balanced and refined, presented as a jelly with a dollop of airy lime sauce—pure bliss. The champagne, ever so resilient, complemented the dishes harmoniously.





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The final amuse-bouche was a stunning egg custard, crowned with a fennel-infused foam and garnished with delicately placed grains of oscietra caviar. We playfully speculated—36 grains or 37?—as we marveled at the painstaking detail. Next came a dry Riesling from Germany’s Palatinate region, courtesy of the renowned Dr. Bürklin Wolf estate. Crisp and fruity, the Riesling accompanied two interpretations of tomato: a clear essence topped with basil oil, and a rich, succulent cherry tomato on a basil-infused base. By this point, every guest was fully engaged, hanging on to Manon’s lilting French accent as she introduced each dish.

The Riesling truly shone when paired with the evening’s standout: a perfectly seared scallop, cooked tableside on a hot lava stone and bathed in a lemongrass sauce. More caviar, from the esteemed French house Kaviari, elevated the dish further. Compliments echoed around the table—could this be the DOTN (dish of the night)?

The Riesling had one more moment of glory, cutting through the richness of the next dish: a fluffy foie gras mousse beneath a raviolo filled with juicy, sweet langoustine.

As diners pondered how the meal could possibly improve, we transitioned to a more complex white wine—a Chardonnay served in the finest of a Riedel Burgundy glass, allowing the wine to breathe and reveal its full character.

This wine was a perfect match for the next course: a delicate fillet of black cod, presented in a scallop shape and topped with paper-thin fennel shavings, all nestled in a classic beurre blanc. French cuisine at its finest—tender fish, a hint of fennel crunch, and the luscious beurre blanc, all heightened by the Chardonnay’s richness.





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Sadly, this beautiful white was only poured for one course, as it was time for the main event. Diners chose between an exquisitely tender Oguma A3 Wagyu beef, accompanied by smooth eggplant puree, sweet carrots, and seasonal morel mushrooms, or lamb, complemented by a rosemary-infused watercress puree.

Both dishes were equally well-received. The second wine of Château de Pez from Saint-Estèphe, brought elegance and restraint, a perfect companion to the meats. The blend of 65% Cabernet Sauvignon and 35% Merlot had just the right amount of power to greet the delicious meat with a friendly bon-jour, comment ca va? Simply sublime.



After eight courses, the crescendo of flavors left us breathless and in need for a break. A refreshing pre-dessert of apple, lemon, and dill (yes, dill!) offered a palate-cleansing burst of acidity and fruit. It was so expertly balanced, no wine was needed to accompany it.

The final course was a silken chocolate ganache, paired with a quenelle of vanilla sorbet, and served with a Tokaji Szamorodni. A Hungarian specialty, made from whole bunches that contain berries with noble rot as well as healthy berries, resulting in a beautifully fresh rendition of a sweet dessert wine. It reminded many of us of a German Icewine. Sweet and fresh acidity at the same time.

Throughout the evening, every wine was carefully selected to enhance the dishes without overshadowing them—a true testament to the skill of ... me? Your Vice-Échanson. As the evening drew to a close, we raised a final toast, thanking both the kitchen and service teams for orchestrating such an extraordinary dining experience.

Led by the exceptional talents of Adrien and Manon, they created a night to remember—a true highlight of the Chaîne des Rotisseurs culinary calendar. Chapeau!

Frank Grassmann
Vice Echanson





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NEW MEMBER INTRODUCTIONS

Chaîne des Rôtisseurs
Association Mondiale de la Gastronomie



“My name is Borislava, I am from Bulgaria but in the last 14 years I have been living in Phuket. I am an owner of a real estate company. Enjoying good food and quality wines is my passion. I would like to meet other members in the future and explore new foodie adventures.”



Khun Sitt Polchaoroen is the Managing Director of The Royal Phuket City Hotel, where we hosted the memorable jazz dinner at TWIST Rooftop Restaurant & Bar on 11 July 2024, along with several other businesses in the South. He is passionate about food, wine, and motorbike touring. Please join us in welcoming Khun Sitt as our new member.



My name is Chuthida. A passionate food and wine enthusiast based in Bangkok and Phuket. With a background in real estate and hospitality, I love meeting new people and sharing stories over a delicious meal or a glass of wine. I hope to share the experience with other members in the future.





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Invitation to upcoming OMGD 7th November 2024



INVITATION

TO

ORDRE MONDIAL DES GOURMETS DEGUSTATEURS

"AN EVENING OF ELEGANCE: A WINE JOURNEY ACROSS
THE OLD WORLD WITH A SURPRISING FINISH."



PINE BEACH BAR & DEVAS LOUNGE

INTERCONTINENTAL PHUKET RESORT

333, 333/3 MOO 3, KAMALA BEACH, 3, KAMALA, KATHU DISTRICT, PHUKET 83150

THURSDAY, 7 NOVEMBER 2024,

5.45 PM - 10 PM

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CHAINE MEMBER, BAHT 6,000

GUESTS BAHT 6,500



PALAZZO
GRIMANI
PROSECCO



CA DEI FRATI
LUGANA



PASCAL
JOLIVET
ATTITUDE ROSÉ



NOBLE ONE
BOTRYTIS
SEMILLON DE
BORTOLI 2019



CHAMPAGNE
DE VENOGÉ
CORDON BLEU
BRUT



DR. BÜRKLIN
WOLF ESTATE
RIESLING DRY
2022



BOURGOGNE
CHARDONNAY
2020 DOMAINE
PIGNET FLS



SECOND DE
PEZ 2019 DE
CHÂTEAU DE
PEZ ST. ESTEPHE



GEVREY
CHAMBERTIN
EN CHAMPS
2013



ROYAL TOKAJI
SZAMARODNI
2018

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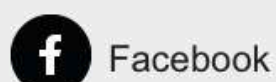
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Conseil Le Bailliage Régional De Phuket En Thaïlande
Association Mondiale de la Gastronomie

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