

Chaine des Rotisseurs Phuket newsletter



Dear Members and Guests

Welcome to the 9th edition of the Chaine des Rotisseurs Phuket newsletter! It is with great pleasure that we bring you this update, packed with beautiful memories, culinary insights, and stories from our recent gatherings.

A heartfelt thank you to those who joined us for the wonderful evening at EDEN BY THE LAKE. The stunning lakeside location, the carefully curated menu, and the warm company created an evening that will be cherished by all who attended. Your support and shared enthusiasm for the art of fine dining made it truly special.

As we look forward to future gatherings, we invite you to enjoy this newsletter and reflect on the memorable moments we've shared. We are excited for more occasions to come where we can celebrate the joy of great food, wine, and friendship together.

Vive la Chaine!

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





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EDEN by the Lake in Boat Avenue Phuket was indeed a stunning event. The owner, Thomas Petermöller, built and proudly operates one of the finest restaurants in Phuket.

As we entered the outdoor area by the lake, we were offered glasses of an excellent Prosecco and a taste teaser of Amuse Bouche.



Entering the restaurant on a red carpet was a nice touch, and it set the standard for the evening. As a Chaîne member, Thomas gave us exclusive use of the indoor restaurant, even for our small group of 14 members and guests.

As we sat at a long-decorated table, Bailli of the Phuket Chapter Kwanchai welcomed us. The evening started with the staff serving the first of eight courses.





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Once again, Frank Grassmann, our Vice Echanson, chose wines that perfectly enhanced each specialty dish. The Burrata “Mille Stelle” salad was savoured with Ca Dei Frati Lugana DOC 2022. By itself, the wine has a touch of sweetness on the palate, but it is perfectly balanced with the burrata.



The Andaman Red Snapper Ceviche was accompanied by a delicious Napa Valley Duckhorn sauvignon blanc 2022, which was again a perfect accompaniment.

The following Chef's Signature Beef Tartare Trio and Eden Salmon Tartare were matched with a Pascal Jolivet Attitude Rose 2021. It's rare that this wine worked so well with a meat and fish dish.

A slight respite was served with a Raspberry Sorbet, a syringe full of champagne, and fun while applying it to the sorbet.

The main course was a tough choice between Marbling 9 grain-fed Argentina Tenderloin and Australian Lamb Shank. I chose the latter and wasn't disappointed until I was given a taste of one of the best steaks ever: the tenderloin. My God!



For dessert, we had a choice of Madagascar Vanilla Cream Brulée or a signature Banoffee Pie, once again accompanied by copious amounts of one of the best wines in the world, De Bortoli Noble One Botrytis Semillon 2019.

This was one of the best wine pairings I have attended.

The evening left such a lasting impression that two of our guests were inspired to join our esteemed Chaîne community.

Eden by the Lake was an exceptional experience and one of the best Chaîne dinners I have had the pleasure of attending.

VIVA LE CHAÎNE

Ian Jamieson
Vice Charge-de-presse



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LA CRITIQUE

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Amuse Bouche and Pass-Around Canapés

Wine: Allegrini Palazzo Grimani Prosecco Extra Dry Millesimato DOC 2021

The evening begins with an elegant pairing of canapés and Prosecco. The Allegrini Palazzo Grimani offers a vibrant, refreshing start, its crisp acidity balancing the richness of the amuse-bouche and small bites. The notes of green apple, pear, and citrus, along with its soft bubbles, cleanse the palate between bites, making it an ideal aperitif wine to awaken the senses.



First Course - Burrata "Mille Stelle" Salad

Wine: Ca dei Frati I Frati Lugana DOC 2022

The creamy texture of the burrata and the savory elements from the lumpfish caviar and pine nuts find a harmonious counterpart in the Ca dei Frati Lugana. This white wine from Northern Italy has vibrant acidity and minerality, cutting through the rich burrata while enhancing the fresh tomato and basil flavors. Its delicate citrus and floral notes echo the herbal pesto dressing, while the wine's backbone brings structure to this elegant starter.



Second Course - Andaman Red Snapper Ceviche

Wine: Duckhorn Vineyards North Coast Sauvignon Blanc 2022

The bright, zesty profile of the Duckhorn Sauvignon Blanc elevates the ceviche, where the fresh red snapper is cured in lemon and complemented by the sweetness of mango. The wine's tropical fruit notes, such as passion fruit and lime, amplify the ceviche's citrus elements while its herbaceous and mineral characteristics bring out the sharpness of the shallots and earthiness of the potatoes, making this pairing a refreshing contrast.



Chef's Signature Beef Tartare Trio

Wine: Pascal Jolivet Attitude Rosé 2021

The tenderloin trio, featuring a variety of rich, raw beef from Australia, Argentina, and New Zealand, requires a versatile yet delicate wine.

The Pascal Jolivet Rosé, with its bright red berry flavors and subtle minerality, offers the perfect balance to the richness of the tartare. Its crisp acidity refreshes the palate between each bite, while the delicate fruitiness enhances the beef's umami flavors without overpowering. For the tuna tartare alternative, the rosé's berry notes play beautifully with the fish's subtle flavors, especially when paired with lighter dressings or seasonings.



Amuse Geule - Raspberry Sorbet

A refreshing palate cleanser, the raspberry sorbet is tart and sweet, preparing your taste buds for the main course to follow. The intense berry flavor refreshes the senses without the need for wine pairing, acting as a perfect intermezzo between courses.





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Main Course: Argentina Tenderloin Grain Fed or Rack of Lamb

Wine: D. Philippe Leclerc Gevrey Chambertin En Champs 2013

The Gevrey Chambertin, with its earthy, dark fruit and slight spice, pairs masterfully with both the tenderloin and rack of lamb. This Burgundy wine's structure and firm tannins complement the richness of the grain-fed beef and lamb, while its underlying minerality enhances the sauces, from the creamy mushroom to the bold chimichurri. The wine's complexity—offering notes of black cherry, plum, and subtle oak—elevates the robust flavors of the meats and sides like the truffle mashed potatoes and gratins, creating a decadent main pairing.

Dessert: Vanilla Crème Brûlée or Dessert à la Carte

Wine: De Bortoli Noble One Botrytis Semillon 2019

The Noble One Botrytis Semillon is a quintessential pairing for the vanilla crème brûlée. Its honeyed sweetness and luscious texture complement the rich custard of the brûlée, while its vibrant acidity balances the dessert's sugary caramelized top. The Madagascar vanilla in the dessert pairs perfectly with the wine's exotic fruit and spice notes, such as apricot, peach, and a hint of saffron, creating a silky, sweet ending to the meal.





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Invitation to Éclat des Mers à L'Arôme By The Sea

L'ARÔME by the sea Phuket

MICHELIN
2023

MICHELIN
2024



BOOK HERE



247/5 Prabarami Rd, Patong, Kathu, Phuket 83150,
Thailand

6 PM - 11 PM

Dress code, smart casual
optional lounge jacket
with chaine ribbon

CHAINE MEMBERS,
BAHT 10,500

GUESTS
BAHT 11,500



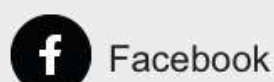
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Conseil Le Bailliage Régional De Phuket En Thaïlande
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