



Dear Members and Guests,

A Fresh Start for 2025: Renew Your Membership and for Expired Members, Rejoin Our Culinary Community Without Reinstatement Charges!

We are delighted to present Volume 1/2025 of the Chaîne des Rôtisseurs Phuket newsletter, covering the exciting events and gatherings from January to March 2025. This edition reflects the culinary excellence, camaraderie, and unforgettable moments that continue to define our Chaîne community.

Our recent gathering at Prime, The Naiharn, was a resounding success, bringing together members and guests for an evening of exquisite dining and warm fellowship. The exceptional menu, paired with fine wines, showcased the culinary artistry that we cherish as part of the Chaîne experience.

As we step into 2025, we're excited to share some important updates with you, particularly regarding membership renewal and reinstatement opportunities.

Reinstatement Waiver for Expired Members

We are thrilled to offer our expired members the chance to rejoin our esteemed community! If you renew your membership before 31 March 2025, you can take advantage of our Reinstatement Waiver Policy, which allows you to reinstate your membership without any additional fees. Don't miss this opportunity!

Membership Renewal & Fee Adjustment

To maintain the high standards of the Chaîne des Rôtisseurs, we've made a necessary adjustment to the renewal fees for 2025. This update aligns our fee structure with other chapters nationwide and supports the continued growth and excellence of our community.

To ensure uninterrupted access to your membership benefits, we kindly ask that you complete your renewal payment by 31 March 2025. Simply visit our [website](http://www.chaine Phuket.com) at www.chaine Phuket.com or scan the QR code here or contact us at bailli@chaine Phuket.com for assistance.

We look forward to another exceptional year with you!

Vive la Chaîne!

Warm regards,

Kwanchai Aswawongsonti

Bailli, Chaîne des Rôtisseurs Phuket Bailliage





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The evening began with a warm and inviting atmosphere as members started arriving at the stunning beachfront location of Rocksalt. The sun was beginning its descent, casting a golden glow over the sea, and the relaxed ambiance set the perfect tone for the night. Guests gathered at the corner of Rocksalt, where the Champagne flowed, and the air was filled with laughter, greetings, and the unmistakable spirit of camaraderie.

As the clock approached sunset at 18:36, the scene was nothing short of magical. The gentle sound of waves, the cool sea breeze, and the vibrant energy of our members created an unforgettable setting. It was a moment to savor, as we toasted to friendship, fine dining, and the shared passion that unites us all.

The evening's culinary journey began with a selection of exquisite appetizers, each thoughtfully crafted to delight the palate and perfectly paired with our Champagne Chaîne des Rôtisseurs by Billecart-Salmon Phuket Edition.

The Angus Beef Tartare, served on a Wagyu beef tallow sable with truffle and Reggiano Parmesan, was a mouthwatering symphony of flavors. The meticulously sliced and seasoned beef, combined with the richness of the cheese and the delicate crunch of the sable, left guests in awe.

The David Hervé Speciale Oysters, accompanied by a refreshing lemon, fennel, and green apple dressing, were a perfect match for the Champagne. The pairing brought both flavor and refreshment, enhancing the experience as we enjoyed the breathtaking sunset from the beachfront terrace.

The Cold Smoked & Sweet Cured Pastrami-Seasoned Venison Tenderloin, served with a celeriac remoulade, was a surprising and delightful combination of flavors. The Chef personally prepared the Pastrami for our event, and the smoky, savory notes of the venison paired beautifully with the slight bitterness of the celeriac. It was a standout dish that left a lasting impression on all our guests.





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As the evening unfolded, we made our way upstairs to PRIME, the latest culinary concept proudly introduced by The Nai Harn. Chef Mark and his team greeted us with warm smiles, and the tables were elegantly set with beautifully arranged cutlery, creating an atmosphere of refined sophistication. The intimate space, designed to accommodate no more than 14 guests per night, offered a truly exclusive and personalized dining experience.

Our Bailli, Kwanchai Aswawongsonti, began by introducing each guest, setting the tone for the evening. He was joined by our Mr. Joe P. Thawilvejjakul, the Conseil Magistral Bailli Délégué Honoraire, adding a special touch to the occasion. Together, they handed the floor to Frank Grassmann, our Échanson and the General Manager of The Nai Harn, who expertly guided us through the evening's exceptional food and wine pairings. Frank also invited Chef Mark Jones to present his Rôtisseur grill, the centerpiece of PRIME, where he demonstrated his mastery of cooking Angus steak over an open fire—a true highlight of the evening.

Before taking our seats, we enjoyed a final glass of Champagne on the cocktail terrace, soaking in the breathtaking sunset view. It was a magical moment, setting the stage for the second part of the evening.



The Culinary Experience by
Julien Thomas
Vice Argentier
Chaîne des Rôtisseurs Phuket

The main courses showcased a perfect balance of fresh fish and premium meats, each dish meticulously prepared in the open-air kitchen using only wood-fired grills and ovens. The aroma of live-fire cooking filled the air, enhancing the ambiance and adding to the sensory delight of the evening.



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First Course

The first course began with Citrus-cured Hebridean Salmon, served with ikura, shaved fennel, shiso mayo, and red vein sorrel. This dish was a celebration of freshness, with the delicate salmon perfectly balanced by vibrant and flavorful accompaniments. The Hebridean Salmon, a unique breed descended from the wild salmon of North Uist in Scotland's Outer Hebrides, showcased its premium quality and exceptional taste.

Next, we enjoyed the Okinawa Scallop, accompanied by apple sauce, roasted hazelnut, Lilliput capers, and lemon-parsley brown butter. Seared over a wood-fired grill, the scallops were tender and soft on the inside, with a perfect golden-brown crust. The hazelnuts, capers, and lemon added a delightful depth of flavor, making this dish as visually stunning as it was delicious.

Paired with: 2022 Coteaux Bourguignons Blanc, Mischief & Mayhem (Burgundy, France) – An exclusive wine with only 941 bottles produced, specially sourced for this dinner by our Vice-Échanson through his connection with the winemaker.

Second Course

The second course featured Brittany Turbot, cooked on the bone and served with leek fonduta, sauce Soubise, and wood-fired oven-baked leeks. Known as the “king of fish,” the turbot retained its moisture and rich gelatinous texture thanks to the bone-in cooking method. The flavors were exceptional, and despite the generous portions, every plate was left clean—a testament to its deliciousness.

Paired with: 2020 Gelblack Trocken, Schloss Johannisberg (Rheingau, Germany)





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Third Course

The third course featured a Rangers Valley 270-day grain-fed Black Market Angus Sirloin, cooked to perfection on the Santa Maria BBQ. This premium Angus sirloin was served with roasted Romanesco, caramelized cauliflower, winter truffle, aged Parmesan purée, and a rich red wine jus. The sirloin was expertly seasoned, showcasing incredible marbling that melted in the mouth, delivering a juicy, buttery flavor that left everyone in awe.

Paired with: 2021 Lucente, Tenuta Luce (Tuscany, Italy)

Cheese Selection

To conclude the evening on a high note, Chef Mark presented a selection of exquisite French cheeses, including:

- Comté Grande Garde (36 months)
- Vacherin Mont d'Or
- Valençay

These rich and characterful cheeses were accompanied by house-made chutneys, raisins, chestnuts, sourdough, and Issigny butter, creating a truly indulgent finale.

Paired with: 2018 Niepoort Late Bottled Vintage Port

As a delightful surprise, our Vice-Échanson treated us to an additional wine: the 2019 Domaine des Carlines Savagnin from Jura. This wine perfectly complemented the Comté and Vacherin Mont d'Or, adding an extra layer of sophistication to the cheese course.

This extraordinary evening at PRIME was a celebration of culinary artistry, fine wines, and warm camaraderie. From the breathtaking sunset to the exceptional dishes cooked over live fire, every moment was crafted to perfection—a night to remember for all who attended.



Upcoming event

Saturday, 15 March 2025



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CHAÎNE DES ROTISSEURS PHUKET

INVITATION

TO

ORDRE MONDIAL DES GOURMETS DEGUSTATEURS

THE CHAMPAGNE ODYSSEY

CHAÎNE PHUKET'S EDITION BILLECART-SALMON
LOUIS ROEDERER COLLECTION BRUT
TAITTINGER PRESTIGE BRUT
CHAMPAGNE LOMBARD EXTRA BRUT
CHAMPAGNE LOMBARD EXTRA BRUT PREMIER CRU ROSE
CHAMPAGNE DEVAUX GRAND RESERVE BRUT

A PRIVATE CATAMARAN AFFAIR

SATURDAY
15 MARCH 2025
4.00 - 7 PM
MEMBER BAHT 6,950 NETT
GUEST BAHT 7,500 NETT
KATA ROCKS
DRESS CODE : YACHT CLUB ELEGANCE
186 22, KOK TANODE ROAD, KATA BEACH PHUKET 83100 THAILAND

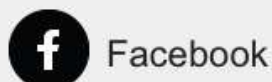


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Conseil Le Bailliage Régional De Phuket En Thaïlande
Association Mondiale de la Gastronomie

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