

Chaîne des Rotisseurs Phuket newsletter



Dear Members and Guests,

We are delighted to present Volume 2 / April 2025 of the Chaîne des Rôtisseurs Phuket newsletter, featuring highlights from one of the most joyful and sparkling gatherings of the year.

Our recent OMGD Champagne Tasting aboard the Kata Rocks Catamaran (KRCat) was a truly memorable experience. With six distinguished champagnes, golden hour views, and the sea breeze as our companion, it was a celebration of taste, friendship, and the finer things in life. The event was a wonderful success, and we thank all of you who joined us for making it so special.

Membership Renewal – Final Extension Reminder

As we continue to build on the momentum of a beautiful start to 2025, we gently remind all members that we have extended the deadline for membership renewal. If you haven't renewed yet, there's still time to secure your place in our thriving culinary community.

We also continue to welcome expired members back with open arms — now without any reinstatement charges. Let's continue this journey together with shared passion and fine cuisine.

Looking ahead, we warmly invite you to the Grand Chapitre in Bangkok on 17 May 2025 — a prestigious gathering of Chaîne members nationwide. It promises to be a grand celebration of gastronomy, fellowship, and tradition. We can't wait to see you there!

Vive la Chaîne!

Warm regards,
Kwanchai Aswawongsonti
Bailli, Chaîne des Rôtisseurs Phuket Bailliage



OMGD Phuket Champagne Odyssey – A Toast to Elegance, Camaraderie, and Culinary Delight

What do you get when you combine sunshine, sea breeze, and six incredible Champagnes? The OMGD Phuket’s “Champagne Odyssey” — a private catamaran affair that was every bit as elegant as it was effervescent.

Gathering aboard the sleek KRCat, members and guests were welcomed in style as the late afternoon sun bathed the deck in golden light. The event began with a warm introduction from our Bailli, Khun Kwanchai Aswawongsonti, who opened the occasion with heartfelt words and vibrant energy. He then passed the mic to our newly appointed Chargé de Mission, Philip Steiger, who led us into the journey of the day’s Champagne tasting with enthusiasm and charm.

The curated lineup featured an exceptional selection of six prestigious Champagnes:

- Billecart-Salmon Chaîne Phuket Edition
- Louis Roederer Collection Brut
- Taittinger Prestige Brut
- Champagne Lombard Extra Brut
- Champagne Lombard Extra Brut Premier Cru Rosé
- Champagne de Venoge Cordon Bleu Brut

Each label was chosen to offer a distinct expression — from elegant finesse to structured richness — and the tasting was made even more engaging by the “Triple Champagne Pop” ritual. Three members at a time stepped forward to ceremoniously pop each featured bottle at the bow of the catamaran, with cheers, laughter, and camera shutters accompanying every festive pop. It was interactive, spirited, and uniquely OMGD.



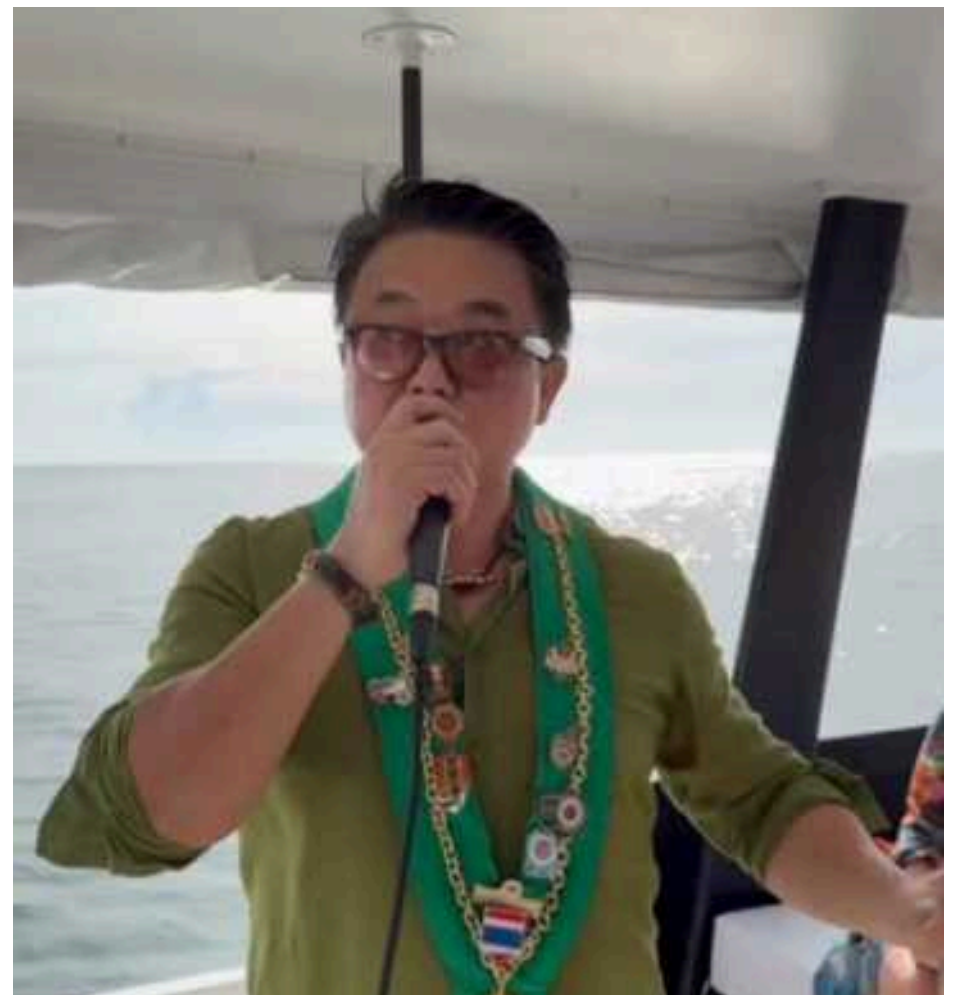
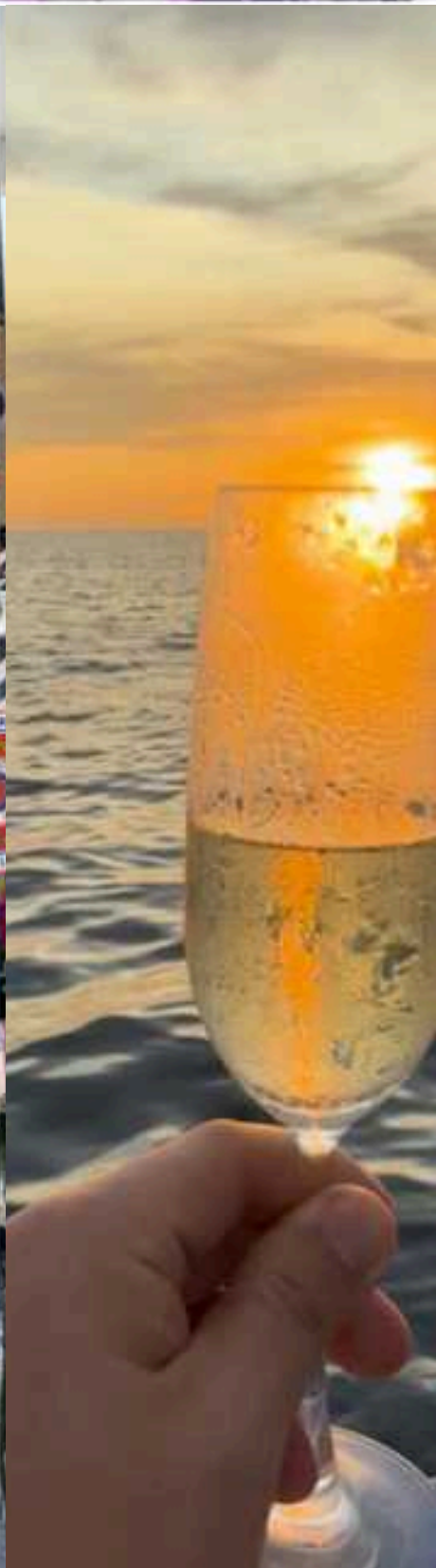


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Kata Rocks went above and beyond with a centerpiece worthy of the occasion: the catamaran's forward jacuzzi was transformed into a dazzling Champagne showcase — filled with ice, rose petals, and all six featured bottles chilling together beneath a bed of fresh florals. It made for a stunning photo moment, and many couldn't resist posing with a glass in hand against the glimmering sea.





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As our Vice Conseiller Culinaire Chef Mark Jones put it, “it was a pleasant Saturday evening, and we were kindly hosted by Kata Rocks’ culinary team. Each dish was thoughtfully crafted to complement a fine selection of Champagnes as we cruised the Andaman on Kata Rocks' catamaran.

Oyster in Billecart Salmon 1818 Jelly

The oysters were fresh and firm, paired well with subtle notes of toasted brioche and roasted almond, which enhanced their natural flavor.

Caviar Blinis

A classic dish, the homemade blinis were fresh and enjoyable, topped with sour cream and Prunier caviar.

Grouper Ceviche

The grouper fillet was fresh, light, and tasty, with a slightly salty edge from Maldon Sea salt, complemented by a rye bread crostini.

Salmon Tartar

Bright and well-seasoned, the salmon was served on a rice cracker, with a nice combination of textures—crispy and soft—coming together well.

Beef Tataki

The beef was tender and grilled perfectly, with a nice smoky flavor from the grill.

Antipasti Skewers

A nice twist on a classic, featuring spicy chorizo salami paired with what seemed to be aged gouda. It was a flavorful, satisfying bite.

Mini Truffle Cheese Bon Bon

A personal favorite of the evening, these were creamy goat's cheese with white truffle oil, lightly finished with sea salt. They paired nicely with the Taittinger Prestige Brut.

Escargots

Served on croute, the escargots were in a rich tomato ragout, with basil and olives. A good, hearty bite.

Salmon Tandoori

The Atlantic salmon was cooked well, with light tandoori seasoning and a smoky flavor from the zucchini rolls that complemented the salmon perfectly.





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Strawberry Parfait

A refreshing end to the meal, with citrus notes and powdered sugar adding a nice touch.

Macaroons

The macaroons were fresh, filled just before serving, which preserved their soft, chewy, and crispy textures.

Panna Cotta

Served in a glass, it was enjoyed by most, though I personally would have preferred it a bit sweeter.

Every canapé told a story. Every pairing was purposeful. It was a showcase of gastronomic artistry afloat. As the sun dipped beneath the horizon and the music flowed from our chic onboard DJ, the atmosphere was one of pure joy — elegant yet relaxed, luxurious yet grounded in genuine camaraderie.

Until the next voyage — santé!



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