

Chaine des Rotisseurs Phuket newsletter



Dear Members and Friends,

Welcome to Volume 3 of our 2025 newsletter!

We begin this edition with heartfelt thanks to all who attended our most recent gathering at Wagyu Steakhouse on 15 April 2025. The evening was a celebration of culinary excellence, where world-class Wagyu met inspired wine pairings in a refined and intimate setting. With only 24 seats, it was a truly special experience—and one that reminded us all of the joy of sharing great food, great wine, and great company.

We are proud of how beautifully the evening came together and grateful for the energy and enthusiasm of everyone who joined us.

Please note that we will not be hosting a Chaîne event in Phuket in May, as many of us will be traveling to join the much-anticipated Chapitre in Bangkok. This prestigious gathering will take place at the newly reopened Dusit Thani Hotel on 17 May 2025, featuring the induction of new members and promotions for several of our peers, followed by a grand gala dinner. We expect many fellow members from around the world to join this annual celebration of tradition, excellence, and international fellowship.

Special accommodation rates will be offered to our members at the Dusit Thani Hotel, and we highly encourage early booking to ensure availability.

For more details and to sign up, please follow the link in the last page.

Vive la Chaîne!

Warm regards,
Kwanchai Aswawongsonti
Bailli, Bailliage de Phuket



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The evening of 15 March 2025 began at 17:30 with an elegant reception at Wagyu Steakhouse, where members and guests were warmly welcomed with glasses of Champagne Billecart-Salmon – Chaîne Phuket Edition. The golden light of sunset shimmered through the bubbles and on smiling faces, while canapés made their rounds—most notably a standout fresh oyster that perfectly whetted the appetite.

After some mingling and a cheerful toast, everyone gathered outside for the traditional group photo—capturing camaraderie, ribbons, and radiant energy in one perfect frame.

Soon after, guests descended to the main dining room where the real feast awaited. The open kitchen created a dynamic, engaging ambiance, allowing glimpses into the culinary choreography behind the beautifully plated courses. The mood was intimate and warm, with soft lighting and conversation building in anticipation.

A Culinary Journey with Perfect Pairings

The evening's menu was a culinary journey, beginning with a trio of amuse-bouches: silky salmon tartare, decadent lobster brioche, and a briny fresh oyster—each harmonized with our special Chaîne Phuket edition Billecart-Salmon Champagne. It was a spirited start that sparked flowing conversation.





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First Course: Scallop and hamachi ceviche with caviar, avocado, and wasabi ice cream stole the show. Paired with the 2020 Hubert de Boüard Chardonnay (Vin de Pays de l'Atlantique), the dish danced with tropical notes, balanced citrus, and a touch of oak. The Chardonnay's bright acidity and soft vanilla sweetness complemented the ceviche brilliantly.

Palate Cleanser: A refreshing yuzu sorbet served in a petite cup—with a mint leaf garnish—provided a zesty interlude that delighted guests and playfully set the stage for the main course.

Second Course: Surf & Turf took center stage—featuring melt-in-your-mouth Japanese Miyazaki Wagyu A5 beef and tender Boston lobster tail, alongside grilled asparagus and a trio of sauces: Café de Paris butter, Béarnaise, and peppercorn. Unexpectedly, it was paired with a 2015 Mischief & Mayhem Savigny-les-Beaune Premier Cru “Aux Gravains” (from a 1.5L magnum), a Pinot Noir whose finesse and savory elegance elevated both lobster and Wagyu in perfect balance.



Third Course: A classic cheese board followed—featuring Morbier, Queso de Oveja Trufado, and Phuket goat cheese—paired with the evening's boldest wine: a 2008 Château Haut Condissas (Grand Vin de Bordeaux, Médoc). Aged and complex, its smoky, cassis-rich profile made for a perfect match with the cheeses, especially the truffled sheep cheese. This Médoc impressed many for its Grand Cru-like character.

Fourth Course: Dessert brought applause—a tropical-inspired Rum Baba topped with grilled pineapple, Madagascar vanilla cream, and coconut ice cream. The pairing, a golden 2016 La Chapelle de Lafaurie-Peyraguey (second wine of Château Lafaurie-Peyraguey), offered luscious notes of apricot, orange peel, and honey—complementing the dessert's boozy warmth and island flair. Many savored this final course with closed eyes and satisfied smiles.



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Beyond food and wine, the evening's spirit of fellowship left the strongest impression. Laughter and animated conversation filled the room, with spontaneous toasts and cheerful banter throughout. Bailli Kwanchai floated from table to table with jovial charm, embodying true hospitality.

Notable members and guests included Frank Grassmann, Julien Thomas, Richard Valentine, Chuthida Asavalarnirundon, Elizabeth and Claude Vouga, Patrick Oszczeda, Ron and Katherine Stern, among others. A heartfelt round of applause for the culinary and service team, led by Richard Valentine, was met with enthusiastic appreciation. Lively discussions bloomed—Julien and Claude dissected the Burgundy, while Chuthida and Elizabeth shared dessert snapshots, encapsulating the warm, familial tone of the night.

Vice-Échanson Frank Grassmann shared lighthearted insights on the wines—joking that “the Chardonnay was a hit when I saw empty glasses before the first course was done!”—a moment that perfectly captured the joy and intimacy of the evening.



Officier Maître Rôtisseur Hassan Farrah joined from Bangkok and delivered a heartfelt review that praised the thoughtful pairings and culinary artistry. His presence and kind words resonated with many.

To formally close the evening, the Bailliage committee offered heartfelt thanks, presenting certificates to the kitchen and service team and to Mr. Jae Lee, CFO of the Twin Palm Group, whose support made the event possible.

As the main dinner concluded, over ten cigar aficionados moved to the beautifully appointed smoking lounge area of Wagyu Steakhouse. Surrounded by plush seating and moody lighting, they lit up and slipped into deeper conversations. Laughter and smoke filled the air until late into the night, when the last guests finally drifted out into the balmy Phuket breeze.

It was a night of sublime pairings and genuine connection—a vivid reminder of why we gather. Here's to more unforgettable evenings and to the vibrant spirit of Chaîne Phuket. Santé!





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While most of Thailand celebrated Songkran by dodging water guns and soaking up festive joy, our Phuket Bailliage had something truly special in store—an intimate, three-day culinary journey to warmly welcome our honored guests, Frederick Haentjens, Commandeur and Vice Chargé de Presse from the UAE, and his wife Edna. It was a heartfelt reflection of the Chaîne spirit—where members from across the globe are instantly embraced as family by like-minded gourmands.

Night One: Rustic Charm at Le Celtique, Rawai

We kicked off the festivities with a relaxed evening at Le Celtique in Rawai. The centerpiece: a magnificent rotisserie pig, slowly turning over open flames until the skin became a glistening, crisp perfection. The rustic spread included crunchy potatoes, mellow sauerkraut, and hearty sides—perfectly matched with bottles of Louis Roederer Blanc de Blancs and our very own Billecart-Salmon Chaîne Phuket Edition.

The evening sparkled with laughter, storytelling, and shared admiration for traditional culinary craft. Familiar faces clinked glasses, savoring each bite and each moment.

Night Two: Classic European Indulgence at Brasserie

The following evening led us to Brasserie, arguably the finest Belgian restaurant in Phuket Town. A multi-course feast unfolded—fresh oysters, escargots, frog legs, steak tartare with all the trimmings, meunière-style Dover sole, and rich entrecôte. Wines and bubbles flowed generously—Château de Bligny, Sancerre J. de Villebois, and even a playful pour of Belgian Kwak beer, gleefully introduced by our guest of honor, Frederick.

With bellies full and spirits high, we ended the night wrapped in laughter and the warmth of shared discovery.

Night Three: Private Villa Feast at Kata Rocks – Sunset & Soulful Cooking

The final evening was a heartfelt gathering at the Bailli's villa, set against a breathtaking sunset at Kata Rocks. The atmosphere was intimate and joyful, with soulful dishes served in good company—garlic-rosemary lamb racks, spicy okra with chili mala crisp, and Gambas al Ajillo evoking bold Spanish flair. These were accompanied by grilled corn, crusty breads, cold cuts, and cheeses.

The drinks were equally exceptional—a gleaming lineup of fine Champagnes including Moët & Chandon, Ruinart, Louis Roederer, Reflet Naturel by R. Faivre, and a rare mystery cuvée specially crafted to pair with cigars, brought back from France by our Vice Argentier Julien. Can't wait to do it all again soon !





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Bailliage National de Thaïlande Chapitre on 17 May, 2025



Dear Members of the Chaîne des Rôtisseurs,

The Bailliage National de Thaïlande cordially invites you and your esteemed guests to the 51st Anniversary Chapitre and Inthronization Ceremony, taking place on Saturday, 17th May 2025, at the newly restored Legendary Dusit Thani Hotel, Bangkok.

Join us for an elegant evening of camaraderie and gastronomy at our Chapitre Gala Dinner under the theme “Giro d’Italia” — an immersive culinary journey across Italy. This extraordinary experience will be curated by Chef Andrea Susto, Executive Chef of Cannubi by Umberto Bombana. A protégé of Michelin-starred Chef Umberto Bombana, Chef Andrea brings Italy’s regional richness to life with modern finesse, complemented by exceptional Italian wine pairings.

Special accommodation rates are extended to our members by Mr. Adrian Rudin, General Manager of Dusit Thani and fellow Chaîne member. For reservations, please contact him directly at adrian.rudin@dusit.com.

To confirm your participation, kindly complete your reservation using the official booking form available in the link

We look forward to celebrating this momentous occasion with you.

[CLICK HERE](#)



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