



Chaine des Rotisseurs Phuket newsletter



Dear esteemed Chaîne des Rotisseurs members and guests,

What an incredible night! A massive shoutout to everyone who joined us for the OMGD event at AJA Bistro & Wine Bar on April 18, 2024. Your energy and enthusiasm truly made the evening unforgettable.

Coming together after the Songkran holiday festivities was an absolute delight. It was wonderful to see everyone back, rejuvenated and eager to indulge in some fantastic food and delightful company.

We hope you thoroughly enjoyed soaking up the vibrant atmosphere, mingling with fellow food enthusiasts, and relishing Chef Jamie Wakeford's extraordinary culinary creations. From the first toast to the grand finale with the tantalizing meringue dessert, every moment was filled with delight.

Thanks for being a part of the fun! We can't wait to continue the excitement at our next Chaîne event on Thursday, May 9th, 2024. Get ready for an amazing afternoon delight on the Superyacht from 4 pm, followed by a majestic sunset dinner by Suay Exclusive aboard the Demarest 106 feet Superyacht. It's going to be another unforgettable evening of good times and great food!

See you there!

Kwan Aswa
Bailli du Bailliage/Editor-in-Cheese
Chaîne des Rôtisseurs Phuket





Association
Mondiale de la
Gastronomie



Association
Mondiale de la
Gastronomie

Last Thursday's OMGD dinner at AJA Bistro and Wine Bar, Boat Avenue, was a great success. This was not just because of the modern venue, the staff, Michelin-starred Chef Jamie Wakeford and his wife Helen, but also because of the 34 Chaîne members and friends who attended.



As the members arrived, Helen, front of house, made sure they were offered glasses of 2021 Prosecco Millesimato Rose V8 as they moved on to the variety of snacks from the bar counter. Bailli of the Phuket Chapter, Khun Kwanchai, planned the event, and Frank Grassmann, our Vice Echanson, planned the menu and arranged the spectacular wine selection for the evening.



Chef Jamie didn't disappoint. Each course flowed from the kitchen, and our aficionados savoured local burrata, Mackerel Crudo, and salads. Each course was accompanied by a glass of Umbria 2022 Pinto Grigio and French 2022 Petite Chablis. A Blue crab risotto and a cucumber seaweed salad followed along with a superb 2022 Morgon red wine. Seared wagyu beef cheek and condiments were enjoyed with glasses of 2017 Lecinquevigne Barolo and 2019 Chateau Teysier Sant Emillion Grand Cru. The Meringue, mango, chilli, cream, lime rum and pineapple dessert was a favorite of mine.

Our experience with Chef Jamie's new baby, AJA Bistro and Wine Bar, was a delightful venue that set the standards for our next Chaîne event.



Association
Mondiale de la
Gastronomie



Association
Mondiale de la
Gastronomie

The Chaîne de Rotisseurs committee constantly looks for new or up-and-coming chefs in Phuket. For the April Ordre Mondial des Gourmet Degustateurs (OMGD) gathering, we chose a talented chef with 20 years of experience in the UK, France, Italy, the Middle East and Japan.



Chef Jamie Wakeford has moved from Bangkok, where he has two renowned restaurants. Bampot Kitchen and Bar was awarded a Michelin Plate in the 2019 Guide. The second, OLTA Restaurant and Bar, was also awarded the Best BAR Restaurant by BK magazine in 2019. Jamie and his wife Helen moved back to Phuket this year to open AJA Bistro and Wine Bar at the entrance of Boat Avenue, Laguna. Jamie is passionate about quality ingredients and innovative techniques. For customers, AJA offers a balance of gourmet cuisine, affordability, and location. The AJA experience was the right choice for our April OMGD.



To enhance Jamie's specialised Chaîne menu, our Vice Echanson, Frank Grassmann, chose quality wines from a Provence Rose, followed by a Barolo, Burgundy, and Bordeaux. Upon arrival, a delightful 2021 Prosecco Millesimato Rose V8 readied the palette for snacks from the bar counter.





Association
Mondiale de la
Gastronomie



Association
Mondiale de la
Gastronomie

Plate one was a Parfait Toast of chicken liver parfait adorned with subtle hints of orange, cashew, apple, and crispy chicken skin.



“From the sun-kissed vineyards of the Prosecco region in northeastern Italy, the 2021 Prosecco Millesimato Rosé V8+emerged, a delicate dance of Glera and Pinot Nero. With a blush hue reminiscent of antique rose petals, it enchanted with fragrant notes of roses and red fruits, a tribute to meticulous fermentation and the Martinotti Method’s magic. As bubbles dance in pressurized tanks, this Prosecco embodied the essence of freshness and fruitiness, a sparkling tribute to innovation and tradition.”

PARFAIT TOAST
Chicken liver parfait - orange - cashew - apple -
crispy chicken skin

CHICKEN WING
Chorizo stuffed chicken wing with sour cream

PRAWN TOAST
Trout roe - pickled cucumber

The second round was plates of stuffed chicken wings with shitake mushrooms and black garlic. This was a soothing, mouth-watering experience.

The presentation and texture of the prawn toast with trout roe and pickled cucumber were delicious. Again, delicious flavours were savoured with a sip of fresh Rose. The perfect balance of snacks and wine set the stage for our AJA experience.

Once all the Chaîne members and guests were seated, we waited expectantly for the following six gourmet courses and five varieties of wine to be served.

Vice Echanson Frank Grassmann passionately reviewed why he chose the following spectacular four B, B, B, B wines for the next courses.

The first to be offered with the wines was a beautifully presented plate of Blue Crab Risotto with saffron and parmesan risotto, prawn head butter, cucumber, and seaweed.

The next mouth-watering experience was a generous plate of Seared Wagyu Featherblade and Beef Cheek Agnokotti with a jus of mushroom gremolata. I preferred this with the Saint Emilion, or maybe it was the Barolo.

The dessert was a welcomed light Meringue, mango, chilli, cream, lime, rum and pineapple balanced delight and a compliment to end the evening.

The best way I can sum up the evening at AJA is to say that Chef Jamie has considered aspects such as the balance and harmony of flavours in a dish and the technique he employed with creativity and originality. Each dish was an amalgam of his exposure to a wide array of cuisines and ingredients and how the dish and the balance of tastes fit into the overall narrative of the AJA restaurant.



Ian Jamieson,
Vice-Charge de Presse



Association
Mondiale de la
Gastronomie



Association
Mondiale de la
Gastronomie

LA CRITIQUE

Chaîne des Rôtisseurs
Association Mondiale de la Gastronomie



LOCAL BURATTA

Green + red tomatoes
garlic roasted tomatoes
peanut, breadcrumbs, chill crunch

The Local burrata, with garlic-toasted tomatoes, peanut and breadcrumbs and chill crunch was a delightful blend savoured with a glass each of 2022 Pinot Grigio Umbria Cantine Lungarotti and 2022 Petit Chablis Jean-Marc Brocard.

LOCAL COBIA FISH CRUDO

Cured in citrus
with pomelo kosho
spring onion oil
horse radish cream

The presentation of the local mackerel crudo was mouthwatering. The slight tang of the citrus-cured pomelo kosko with spring onion oil and the tangy horseradish cream went well with the softer sip of Chablis.

GREEN SALAD

All the greens
avocado dressing - quinoa - lemon

This was followed by a refreshing green salad with avocado dressing sprinkled with quinoa and a squeeze of lemon.



2022 Petit Chablis Jean Marc Brocard)

100% Chardonnay

Journeying on to the cool terroirs of Chablis, the 2022 Petit Chablis AOC by Jean-Marc Brocard stood as a beacon of Chardonnay's purity. With its golden hue and lively aromas of lime and grapefruit, it captured the essence of the region's fruitiest wines. With each sip, notes of lemon and white peach unfold, a testament to Brocard's mastery and Chablis' timeless allure.



Cantine Lungarotti – Pinot Grigio IGT 2022, Umbria, Italy

In the heart of Umbria, the 2022 Pinot Grigio Umbria IGT from Cantine Lungarotti beckoned with its straw-yellow charm. With aromas of yellow blossoms and acacia flower, it offered a symphony of elegance and minerality, a tribute to the region's unique climate and Pinot Grigio's versatility.





Association
Mondiale de la
Gastronomie



Association
Mondiale de la
Gastronomie

LA CRITIQUE

Chaîne des Rôtisseurs
Association Mondiale de la Gastronomie



The blue crab risotto is a harmonious blend of flavors and textures. The saffron-infused risotto is creamy and luxurious, perfectly complemented by the subtle saltiness of the parmesan cheese. The addition of prawn head butter adds a rich depth of flavor, while the cucumber and seaweed salad provides a refreshing contrast. Each bite is a symphony of flavors that dance on the palate, leaving a lasting impression.

Equally impressive is the steak cheek dish, featuring succulent seared wagyu featherblade and flavorful beef cheek agnolotti. The wagyu featherblade is cooked to perfection, with a melt-in-your-mouth tenderness that is simply divine.

BLUE CRAB RISOTTO

Saffron and parmesan risotto - prawn head butter - cucumber + seaweed salad

STEAK + CHEEK

Seared wagyu featherblade - beef cheek agnolotti - jus - mushroom - gremolata

The beef cheek agnolotti is filled with savory goodness and pairs perfectly with the rich jus and mushroom gremolata. Every component of the dish is executed flawlessly, resulting in a culinary masterpiece that is sure to delight even the most discerning palate.

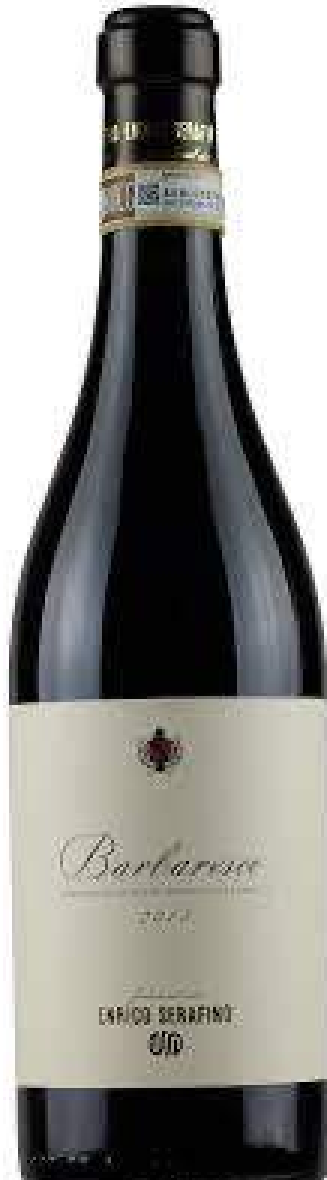


From the quaint village of Barbaresco, emerged the 2015 Barbaresco DOCG Enrico Serafino, a wine steeped in tradition and meticulous craftsmanship. With a bright ruby-red hue and ethereal bouquet of violet, rose, and tobacco, it captured the essence of Barbaresco's terroir. Each sip revealed a robust tannic structure and a long, lingering finish, a testament to the wine's potential for aging. As it approached its peak in 2024, it stands as a tribute to Enrico Serafino's enduring legacy and the timeless allure of Barbaresco.

The 2015 Barbaresco DOCG Enrico Serafino pairs seamlessly with the blue crab risotto, creating a match made in culinary heaven. The wine's intense bouquet of violet, rose, and tobacco adds depth and complexity to the creamy risotto, while its robust tannic structure provides a solid backbone that balances the dish's richness. The bright acidity of Barbaresco cuts through the creaminess, leaving a refreshing finish that enhances the overall dining experience. Together, Barbaresco and blue crab risotto create a harmonious fusion of flavors that captivates the senses and elevates the meal to new heights of culinary excellence.

Moving on to the highlights of the evening, the 4 Bs were introduced with this entry from the Beaujolais, the 2022 Morgon AOC from Domaine Marcel Lapierre. It embodied the essence of Gamay in its purest form. With silky ripe fruit and earthy tones, it paid homage to Lapierre's legacy, a beacon of natural winemaking and terroir expression.

Pairing the Morgon AOC Domaine Marcel Lapierre with the blue crab risotto creates a delightful culinary experience. The wine's lively fruitiness and earthy tones complement the richness of the saffron-infused risotto beautifully. Its silky texture and juicy acidity enhance the flavors of the dish, while its refreshing finish leaves a satisfying aftertaste. The combination of Morgon and blue crab risotto is a symphony of flavors that delights the palate and leaves a lasting impression.





Association
Mondiale de la
Gastronomie



Association
Mondiale de la
Gastronomie

LA CRITIQUE

Chaîne des Rôtisseurs
Association Mondiale de la Gastronomie



We moved to the rolling hills of Piedmont, the 2017 Lecinquevigne Barolo DOCG from Damilano emerged, a tribute to Nebbiolo's nobility. With its ruby-red hue and intense aromas of rose and leather, it captured the essence of Barolo's terroir, a timeless masterpiece from one of Italy's historic wineries.

The Lecinquevigne Barolo, with its intense bouquet of rose, leather, and tobacco, adds depth and complexity to the dish. Its soft and enveloping taste complements the succulent seared wagyu featherblade and flavorful beef cheek agnolotti, enhancing the overall dining experience. The wine's robust tannic structure provides a solid backbone that balances the dish's richness, while its persistent savor lingers on the palate, leaving a satisfying finish.

Crossing borders to Bordeaux, the 2019 Château Teyssier, Saint-Émilion Grand Cru unveiled the opulence of a majority of Merlot and some Cabernet Franc. With its dark red hue and intense aromas of black forest fruits, it captured the essence of Saint-Émilion's grand crus, a testament to the Maltus family's vision and the region's timeless allure.

With its perfect Saint-Émilion style, this wine offers a different but equally enjoyable pairing. The wine's intense and complex notes of black forest fruit add a layer of richness to the dish, while its soft and juicy texture complements the succulent beef cheek agnolotti. The velvety tannins and elegant acidity of the Teyssier provide balance and elegance, enhancing the overall harmony of flavors in the dish.

In summary, both the Lecinquevigne Barolo and the Château Teyssier, Saint-Émilion Grand Cru, offer unique and complementary pairings with the steak cheek dish, showcasing the versatility of these wines and enhancing the dining experience at AJA.



DESSERT PHUKET MESS

Meringue - mango -
chilli - cream - lime -
rum + pineapple

After indulging in a full-course meal accompanied by an array of exquisite wines, the dessert of Phuket Mess offers a refreshing and delightful conclusion to the dining experience.

The combination of meringue, mango, chili, cream, lime, rum, and pineapple creates a symphony of flavors that dance on the palate. The sweetness of the mango and pineapple is balanced perfectly by the tartness of the lime and the subtle heat from the chili. The meringue adds a light and airy texture, while the cream provides a luxurious richness. The hint of rum adds a depth of flavor, tying all the elements together into a harmonious and satisfying dessert.

After experiencing the complexities of the preceding courses and wines, the Phuket Mess serves as a refreshing palate cleanser, leaving a lingering sense of satisfaction and contentment. It's a perfect ending to a memorable dining experience, showcasing the culinary creativity and craftsmanship of the chef.



Frank Grassmann, Vice-Echanson



Association
Mondiale de la
Gastronomie



Association
Mondiale de la
Gastronomie



Chaîne des Rôtisseurs
Association Mondiale de la Gastronomie

Bailliage of Phuket

UPCOMING EVENT, 9 MAY 2024



MENU

SUAY Exclusive

FOIE GRAS BITE

2022 PETIT
CHABLIS AOC
JEAN-MARC BROCARD

CHAMPAGNE HENRIOT
BLANC DE BLANCS



MARINATED TUNA LOIN
WITH PONZU SAUCE AND
WASABI ICE CREAM

JEAN-MAX ROGER
SANCERRE CUVÉE
MARNES ET CAILLOTES
2021

BOOK HERE



BRAISED BEEF CHEEK
IN MUSSAMUN CURRY
SAUCE
COCONUT GNOCCHI
& EDAMAME BEAN SALSA

E. GUGAL
CROZES-HERMITAGE
CHATEAUNEUF-DU-PAPE
2017

COCONUT TIRAMISU SERVE WITH MANGO SORBET

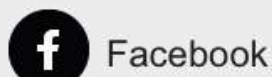


Kwan Aswa
Bailli de Phuket

Mob : +66 82 024 5555
Email : bailli@chainephuket.com

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

Copyright © 2024 Chaîne des Rotisseurs, All rights reserved.



Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#)