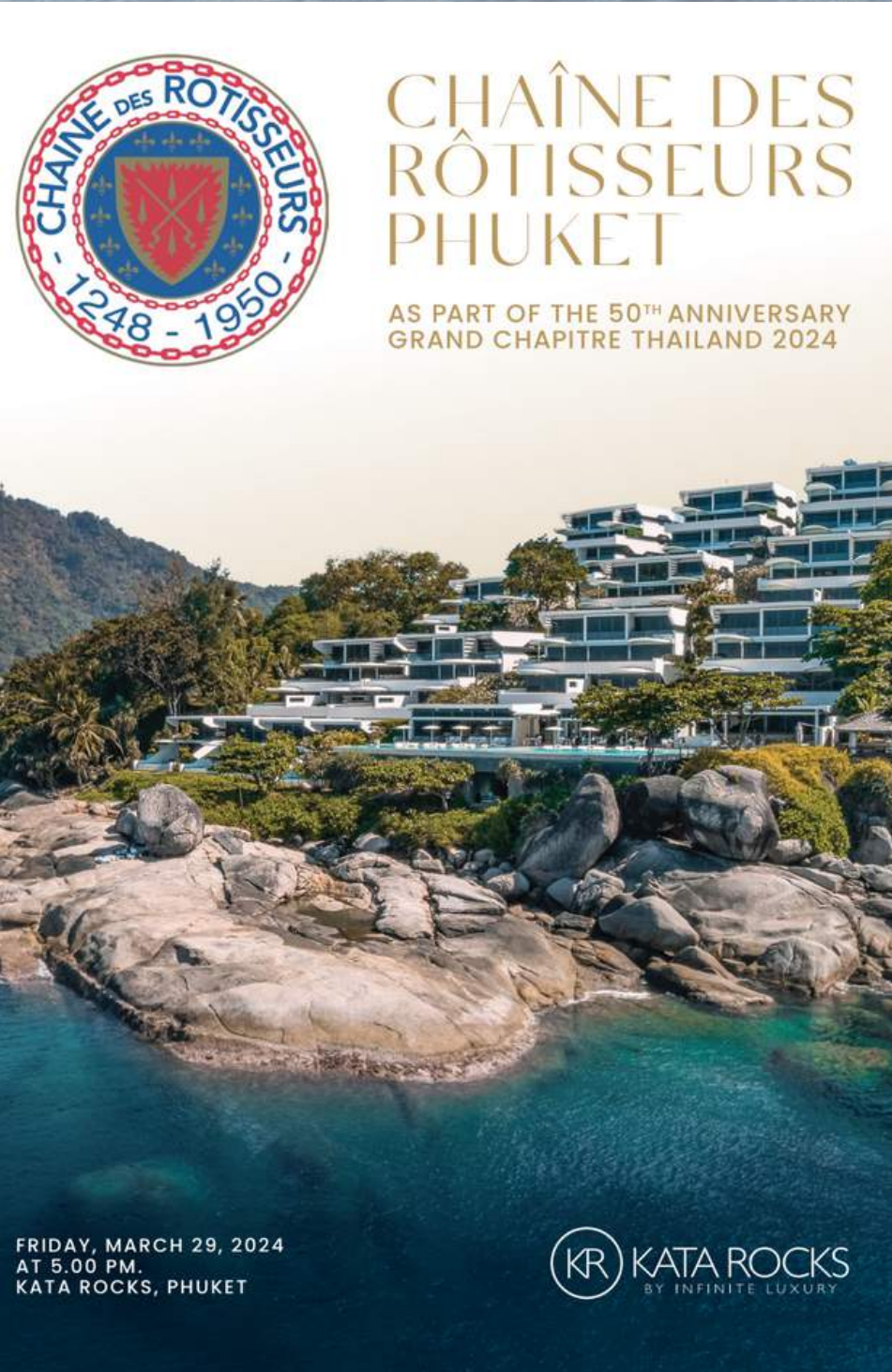


# Chaîne des Rotisseurs Phuket newsletter



Dear Esteemed Members,

April greetings from the Chaîne des Rôtisseurs Phuket Chapter! We trust you're relishing the delights of membership as we reflect on the remarkable moments of our recent celebrations.

Our 50th-anniversary Grand Chapitre in Phuket was an unforgettable affair, with enchanting evenings at Rock Salt the Naiharn on March 27th and Kata Rocks on March 29th.

We owe the success of these events to the enthusiastic participation of members worldwide, with heartfelt thanks to our Phuket contingent for their invaluable presence. As we forge ahead, let's continue to embrace the spirit of camaraderie and culinary excellence that define our esteemed organization.

Mark your calendars for April 18, 2024, as we gather once again for the ORDRE MONDIAL DES GOURMETS DEGUSTATEURS at AJA with Chef Jamie Wakeford. It promises to be an evening of unparalleled wines and gastronomic delight.

Warm regards,

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

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*This month is the grand 50th Anniversary of the esteemed Chaîne des Rôtisseurs Thailand, culminating in a series of breathtaking dinners the past weeks, hosted in Chiang Mai, Bangkok, and now Phuket.*



*Nestled within the picturesque Nai Harn Resort, Rock Salt restaurant boasts an idyllic setting mere meters from the meters from azure sea, commanding captivating views of Nai Harn Bay. It was here that the inaugural dinner, in celebration of the Chaîne's half-century milestone in Thailand, took place.*

THE NAI HARN



*Approaching the restaurant, one cannot help but be entranced by the tranquil beachscape, bathed in the warm hues of sunset. The sight of the Chaîne des Rôtisseurs Bailliage banners fluttering at the entrance and the gracious offering of a flute glass brimming with bubbles poured from a majestic double magnum (Jeroboam) of 2017 Contratto Millesimato classico sets the evening of elegance and indulgence.*



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*The pre-dinner soiree was a tantalizing precursor to an unforgettable night, featuring exquisite pours of the 2022 Allendorf Riesling and the 2021 Chateau Routas, Provence Rose, all elegantly dispensed from the impressive Jeroboams.*



*However, it is the distinguished assembly of guests that truly defines any Chaîne event, and last night was no exception. The gathering was graced by the presence of both familiar faces and newcomers from Phuket and the U.A.E., with the illustrious David Lyman, Charge de Missions Honoraire from Bangkok, lending an aura of prestige to the occasion.*

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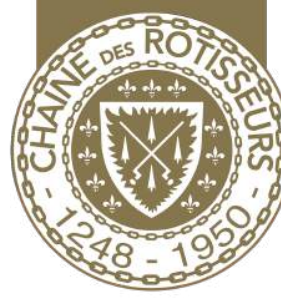


*Executive Chef Mark Jones and his adept team orchestrated a symphony of flavours, presenting shared platters laden with delectable seafood and a medley of surprising culinary delights. Among these, the Planked Wahoo Mackerel Pastrami, stood out as a testament to the culinary prowess of the kitchen, its preparation spanning days to achieve perfection.*





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*A special commendation must also be extended to General Manager Frank Grassmann, our Vice Echanson, for orchestrating one of the most remarkable wine-pairing dinners in recent memory. His piece de resistance was a champagne glass brimming with Coconut Sgroppino. It served as a refreshing finale, offering a delightful fusion of bubbles and tropical flavours that lingered long after the final toast. It was a true highlight for any visitor to Rock Salt and a fitting conclusion to an evening of unparalleled gastronomic splendor.*

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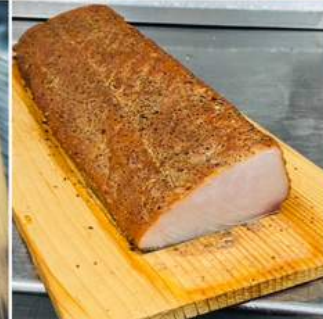
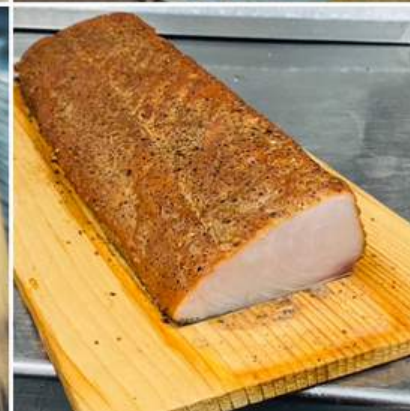
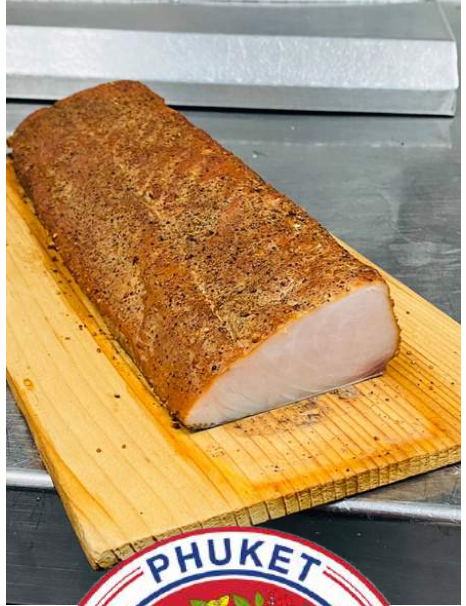
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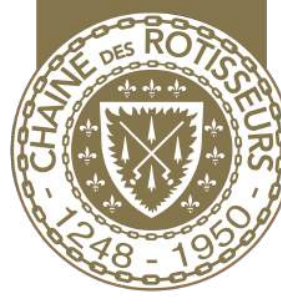
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*The last event for the two weeks of the 50th Anniversary Chain des Rotisseurs dinners was at the prestigious Kata Rocks.*



*Guests from the boat trip said it was a fantastic cruise with friendly DJ on board and an excellent amuse-bouche. Happiness all around. The beautiful sunset capped off the trip and created a perfect moment for a group photo.*

*One member said he was amazed at all the alcohol consumed and that nobody fell overboard with the transition from the boat to land. Everyone was happy and primed for the dinner to come. We enjoyed the boat trip, the stunning sunset and the seamless gap between guests arriving back, having a little fresh-up break with cold towel and relaxed in the air-con banquet function room before the dinner in the clubhouse.*



*“The perfect meal, or the best meals, occur in a context that frequently has very little to do with the food itself. I think food, culture, people and landscape are all absolutely inseparable. Drink heavily with locals whenever possible. Bad food is made without pride, by cooks who have no pride, and no love”*

*– Anthony Bourdain*

KR KATA ROCKS  
BY INFINITE LUXURY

KR



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*“We set sail on a voyage of luxury and indulgence aboard the Kata Rocks catamaran. The cruise around the picturesque Kata Beach was nothing short of spectacular, offering guests a taste of unparalleled elegance amidst the stunning backdrop of the Andaman Sea. As our sleek catamaran gracefully navigated the azure waters, guests were greeted with the refreshing notes of a rosé Prosecco, served from magnum, setting the mood for an evening filled with enchantment and delight.*

*To tantalize the palate, the culinary team around Executive Chef Andrew Dickie curated a selection of mouthwatering amuse-bouche, each bite a symphony of flavors designed to delight the senses. From the exotic allure of Thai chocolate foie gras Rocher to the savory indulgence of aged Comté chicken burgers, every dish was a culinary masterpiece crafted to perfection.*

*As the sun dipped below the horizon, casting a golden glow upon the tranquil waters, guests reveled in the beauty of the moment, savoring each exquisite sip and delectable bite. And to elevate the experience further, Kata Rock's resident DJ provided the perfect soundtrack, infusing the air with infectious beats that resonated with the rhythm of the ocean.”*

*Frank Grassmann  
Vice-Echanson*

KR KATA ROCKS  
BY INFINITE LUXURY





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*The KR organisation was faultless for seating more than 30 members and guests. Bailli of the Phuket Chapter Kwanchai welcomed the many overseas and local members and guests. Mr. Joe P. Thawilvejjakul, Conseil Magistral Bailli Delegue (the head of the Chaine Thailand), explained the two weeks of fantastic camaraderie and dinners starting in Chang Mai, then Bangkok with the finale at Kata Rocks, Phuket for the 50th Anniversary of the Chaine in Thailand.*



*Executive Chef Andrew Dickie explained the fun seafood menu to follow while the serving staff poured an Italian Pinot Grigio 2022 from Magnum bottles. The synchronised staff served each tantalising course by table, pouring deliciously paired Grand Cru Chablis and Chianti Classico wines from Magnum bottles. My favourite was the 2016 Domaine Ott Rose.*



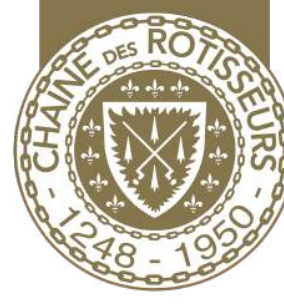
*The Adaman Bouillabaisse Soup was a fun surprise. It was served still in the French can and poured delicately over the lobster. Several guests kept the can as a souvenir.*







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*The Lemon Curd, Sable Breton filled with Raspberry was one of the finest desserts I have ever tasted.*



*Phuket is a unique island that attracts diverse, successful individuals who were or have since joined the Chaine. Several overseas members from the UK and UAE blessed the event last night, appreciating our local camaraderie and learning how we in Thailand live life, eating and drinking as members of the Chaine. Thank you, Kata Rocks, for a magnificent Chaine event.*

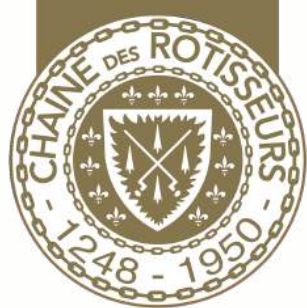
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*Ian Jamieson, Vice-Charge de Presse*



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## Scottish smoked salmon roulade with sour cream and ikura

was a refreshing delicacy made from a well selected and sliced fine salmon from Scotland. This was the favorite amuse bouche of most of the guest due to its savor and cooling effect while we were enjoying the sunset from the beach front terrace of the restaurant.



## Caramelized onion and taleggio cheese tartlet with red onion marmalade

was a very well baked and seasoned "mini quiche" with a great combination of flavor between the cheese and the onion. We all couldn't resist to have more than one.



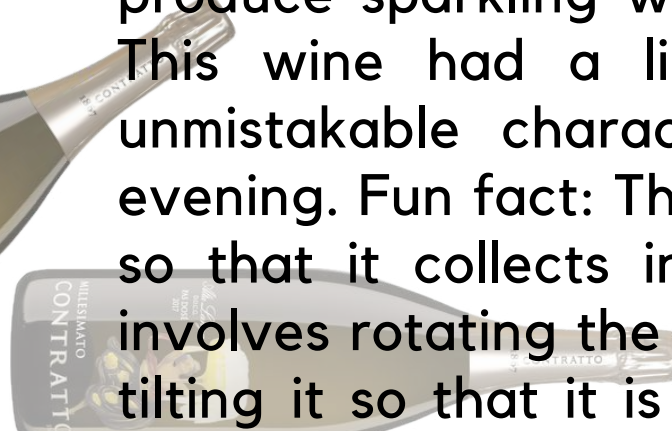
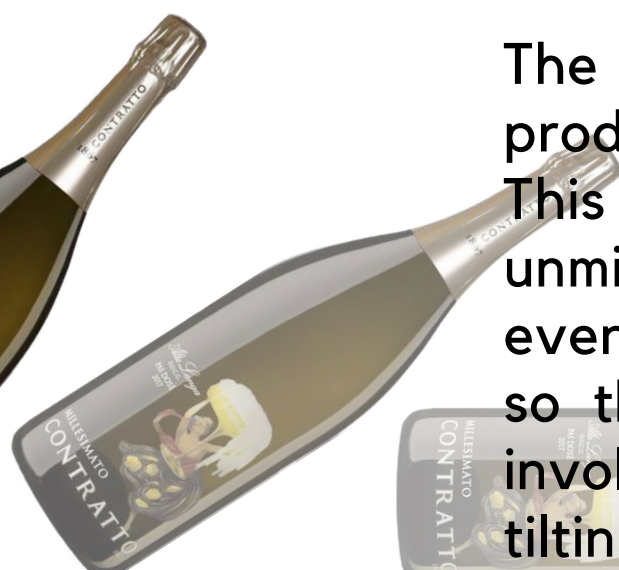
## Russet potatoes mochi with angus flank steak tartar finished with porcini and black truffle mayonnaise

was my personal favorite. The softness of the mochi paired with the high-quality hand cut Wagyu beef and home-made mayonnaise was a perfect combination of flavors.



## Contratto – Millesimato Extra Brut Pas Dosé – Método Classico 2017, Piedmont, Italy, Double Magnum (ie Jeroboam)

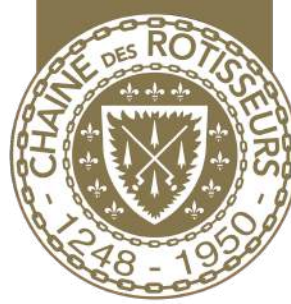
The 2017 Metodo Classico Millesimato Pas Dosé was a blend of 80% Pinot Nero and 20% Chardonnay and matures in the bottle for no less than five years. The riddling (or remuage in French) was done by hand.



The Contratto wine estate was the first winery in Italy to produce sparkling wines according to the 'Metodo Classico'. This wine had a light pinkish color originating from the unmistakable character of Pinot Noir. Great start of the evening. Fun fact: The aim of riddling is to loosen the sediment so that it collects in the bottle neck. This age-old process involves rotating the bottle in small increments while gradually tilting it so that it is "neck-down" ("sur pointe"). In this way, the sediment will slide down into the bottle neck.



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### Plateaux of Seafood on ice

Plateaux of Seafood on ice was served in a 3-layer level plate with fresh La Fine Cardot oysters on the bottom, poached local tiger prawns and Andaman squid in the second level to finish with an amazing and surprising dish combining marinated blue swimmer crab and tomato gazpacho on the top.

The combination of the blue grab with the gazpacho was a very interesting pairing of flavors mixing the freshness of the tomato with the tenderness of the crab meat. This was accompanied by the Chef's fine selection of condiment and sauces.



### Yellow fin Tuna Tartare



### Allendorf - Save Water Drink Riesling 2022, Rheingau, Germany, Double Magnum,(ie Jeroboam)

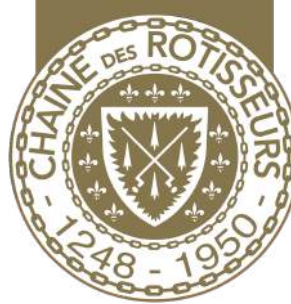
The Allendorf family has been living in the most beautiful part of the Rheingau region since the 13th century. With approx. 75 hectares they operate the largest family-run wine estate in the Winkel, Rudesheim and Assmannshausen area. The wine flowed into the glass with bright light yellow. It presented a wonderfully expressive aroma of rose and peach, rounded off by other fruity nuances. On the palate, it opened pleasantly dry, grippy and aromatic. Perfect with the seafood tower and tuna tartar.

Yellow fin Tuna Tartare in a shallot gribiche sauce mixed with rocket and tarragon leaves could be eaten straight from the plate or by toasting it on the crispy crostini made from fresh baguette by the chef and his team. This dish was among the favorite for our "Dame de la Chaîne" due to its lightness and delicate seasoning. The chef also explained us that the secret for a perfect tartare seasoning, befor tuna, was firstly from the ability to slice and cut the meat in a perfectly unified size to ensure the whole plate will have the same taste and flavor.

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You may think that for now we were already all full and going to have a Trou Normand before enjoying the dessert but not yet, the Chef was full of surprise on that night and the next dish was a newly created one especially for our La Chaîne dinner as part of the Thailand Chapitre celebration.

### Planked wahoo mackerel pastrami



was a 5-day process between getting the freshly caught fish in the kitchen until having it in our plate on that evening.

The fish was first filleted and then brined with fresh herbs and spices such as coriander seed, star anise and cinnamon to marinate for 48 hours and it is then air dried for another 48 hours. After this the Chef applied his signature rub and let the fillet marinate for another 2 hours before placing it on a custom made cedar plank which was previously soaked for 2 hours in water to reduce the chance of fire during the smoking process.

Chargrilled whole Andaman tiger prawns is a must try when visiting Phuket and it never disappoint. Get some fresh Andaman tiger prawns, a well unified burning coal barbecue, a passionate and attentive cook adding garlic butter at the end of the cooking process for the juiciness and tenderness of the prawns, put all this in a plate, add some Chimichurri sauce and you will ensure the satisfaction of your guest on the table. Those dishes were accompanied by some sea salt, lemon parsley and olive oil seasoned baby potatoes, buttered Kenyan fine beans and a classic green garden salad.

### 2021 Chateau Routas, Provence, France, Double Magnum (ie Jeroboam)

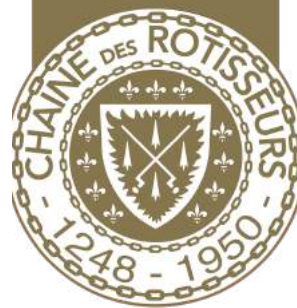


In 2005, Scottish entrepreneur and businessman, Sir David Murray took ownership of the Château, ushering in a new era for Château. Murray is perhaps best known for his ownership of Scottish football club Glasgow Rangers, which he purchased in 1988. Under his stewardship, the club won 15 League Championships and 20 domestic Cups. Murray stepped down as chairman in 2009. Now his son Keith runs the winery. The wine featured freshly cut watermelon, ripe peach aromas and floral notes leading to a palate alive with wild strawberries and hints of mineral notes. Crisp acidity and a refreshing finish. Grape varieties were: 46% Cinsault, 30% Grenache, 15% Syrah and 9% Cabernet Sauvignon. Fabulous with the cedar plank smoked local wahoo. Bliss!

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Italian trou Normand as I would call it, was not only the Final of the day for its freshness and unique taste but was also prepared in an orchestrated show by the team. They have mixed the freshly churned coconut, added the lemon sorbet Limoncello, the Vodka and then they splashed it with Prosecco before adding a zest of fresh lemon. While we all enjoyed the preparation of this dessert, we enjoy the degustation even more.

### Coconut Sgroppino

The Sgroppino traces its origins all the way back to the 16th century, the brainchild of some very forward-thinking Venetians who wanted to find a way to provide some sort of relief from the fullness of a big meal.

Made from milk-free lemon sorbet and a dash of alcohol, this is a tradition that still continues to this day... albeit with a tweak here or there. Our members and guests were able to enjoy Rock Salt's take on this classic. Featuring coconut sorbet, lemon sorbet, vodka, limoncello, whisked to a smooth consistency and topped up with a refreshing prosecco. All left for me to say is:

"Vive la Chaîne"

Julien Thomas - Vice-Argentier





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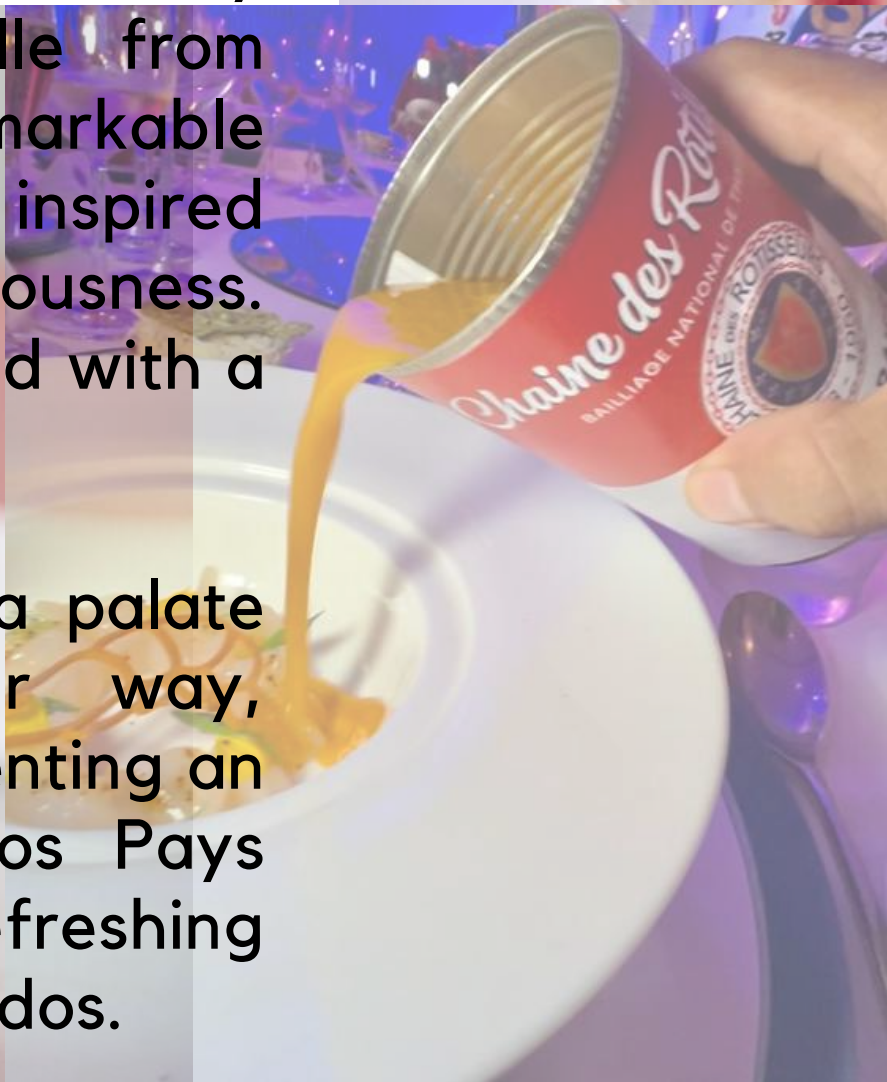


Following the prelude aboard the Kata Rocks Catamaran, a brief interlude for refreshment preceded our arrival at the esteemed – and thankfully air-conditioned Clubhouse of Kata Rocks. Elegantly illuminated and adorned with the distinguished insignia of the Chaîne des Rôtisseurs, the ambiance evoked a sense of privilege as members of this esteemed organization. (A gentle reminder: for those yet to renew their membership, the opportune moment beckons.)

What ensued was a symphony of culinary excellence, orchestrated with finesse both in cuisine and service. Our palates were invigorated by the poached and chilled lobster tail, accompanied by pickled daikon radish and kaffir lime mayonnaise. The vibrancy of flavors, accentuated by a Pinot Grigio hailing from the enchanting yet underappreciated region of Umbria, offered a delightful prelude to the forthcoming indulgences.

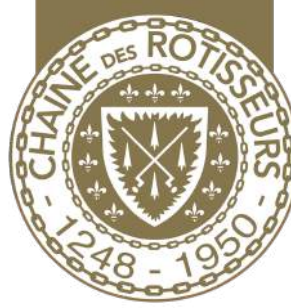
The subsequent course unfolded with theatrical flair, akin to an artistic masterpiece. The bouillabaisse, presented within a soup can adorned with Kata Rocks imagery reminiscent of Andy Warhol's iconic works, showcased a depth of flavor akin to offerings found in Michelin-starred establishments. A sumptuous blend of coconut, ginger, and lemongrass infused the rich soup, harmonizing exquisitely with a Brioche Blue Crab Roll which deserved to be served as a course on its own. Contrary to convention, the 2016 Clos Mireille from Domaine Ott, a rosé exhibiting remarkable aging potential, proved to be an inspired pairing, accentuating the soup's lusciousness. Who said that no wine should be served with a soup?

As the culinary journey progressed, a palate cleanser arrived in a spectacular way, featuring swirling iced decanters presenting an award-winning Roger Groult Calvados Pays d'Auge 3 years, accompanied by a refreshing lemon sorbet infused with - more Calvados.





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The ensuing highlight, a roasted ballotine of Andaman grouper complemented by cèpes mushroom purée and ratatouille, exemplified culinary mastery. It goes to show that the French know best how to cook a ratatouille (wait, Andrew is not French??). The wine was a fitting pairing from one of the hot shot winemakers from Chablis. Canadian-born Patrick Piuze, who has long passed the stage of a winemaker to watch. He is well established by now and we were so lucky to have been served his Grand Cru.

Finally, the pièce de resistance, and signature dish of Kata Rocks Executive Chef and mastermind of the evening, Andrew Dickie, a whole lemon filled with unctuous and umptous dollops of freshly made lemon curd. Wonderfully citrusy, with this course we finished the evening on the same acidic notes of agrumes, only here with satisfying amounts of sweetness combined.

The evening reached its crescendo with a selection of French cheeses curated by Les Frères Marchand of Nancy in Eastern France, delicately balanced to tantalize even the most sated palate. A fitting Chianti Classico red wine was served from a magnum bottle (jeez, over the last 7 days commemorating the Grand Chapitre of the Chaîne in Thailand we surely had a lifetime worth of oversized bottle nirvanas) and – fun fact – the winery was founded by cult Italian Filmmaker Italo Zingarelli, famous for his 70s Spaghetti Westerns with Bud Spencer and Terence Hill. All of us were (still are) at an age to remember these, right? Even though some didn't want to admit it.

This, my friends, was indeed the Grand Finale of more than a week-long of culinary extravaganzas that started in Chiang Mai, travelled via Bangkok and finished indeed on a high note here in Phuket at this stunning venue of Kata Rocks.

All that was left for us was to applause ruptously to the parading waiters and waitresses and chefs who worked so hard to ensure that all of us had the most enjoyable finale. As we bid adieu to this culinary odyssey, we eagerly anticipate the promise of future indulgences, eagerly counting down the days until the next Chapitre.

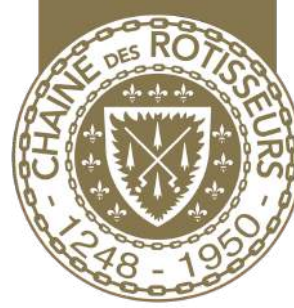
Vive la Chaîne.  
Frank Grassmann, Vice-Echanson







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### V8+ - Prosecco Rosé Millesimato Brut DOC 2021, Veneto, Italy, Magnum

This sparkling wine's excellent freshness and drinkability comes from Glera and Pinot Nero grapes. Sparkling with the Martinotti method, this rosé Prosecco was the perfect companion for the aperitif a l'arrivée on the beautiful catamaran.



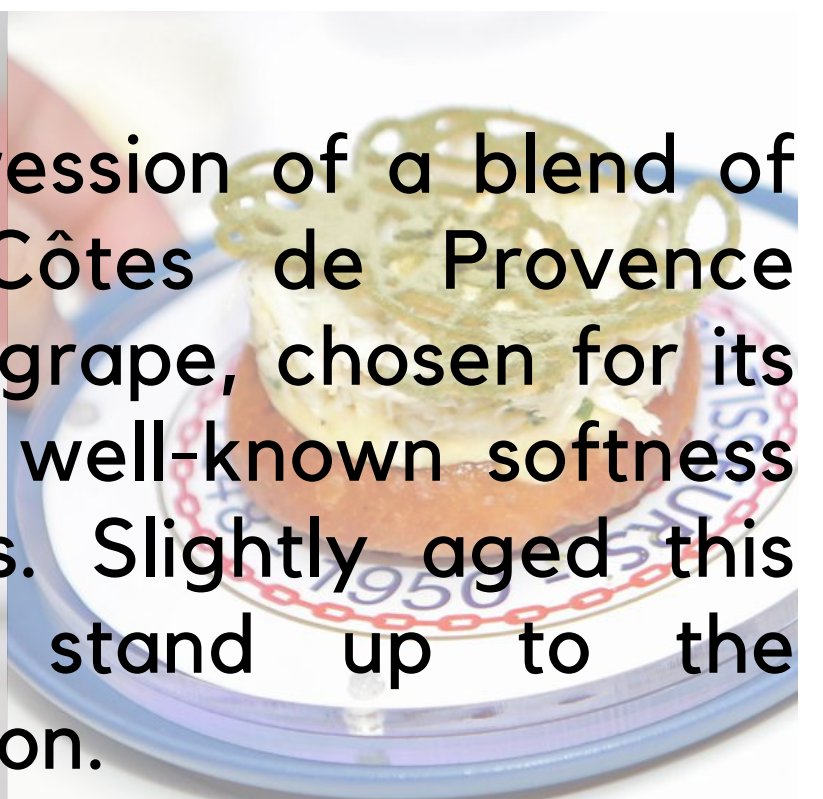
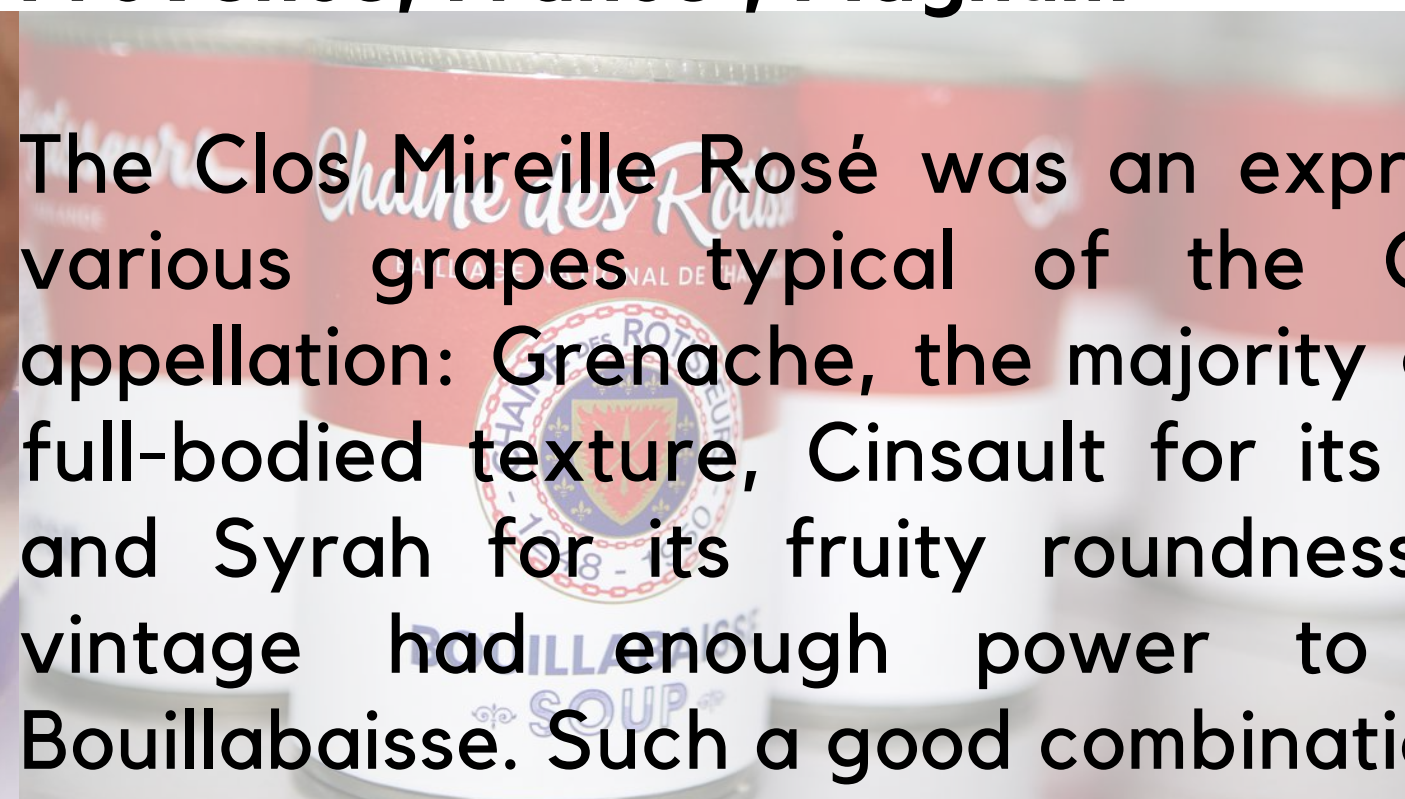
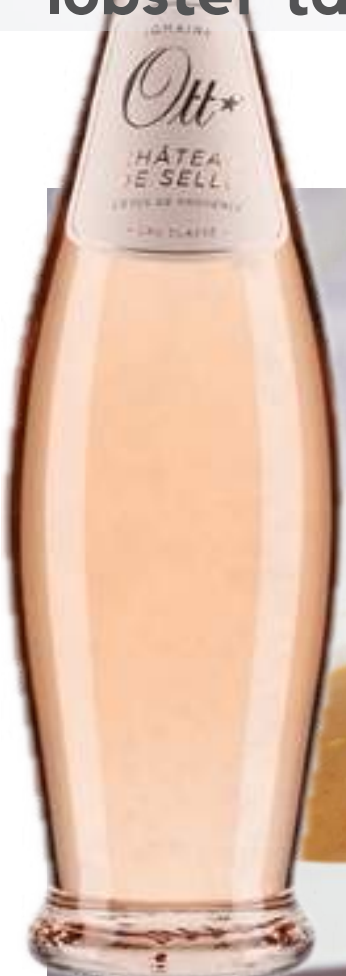
### Cantine Lungarotti – Pinot Grigio IGT 2022, Umbria, Italy

A dry white wine with good structure, straw yellow colour with visible greenish reflections, intense aroma with notes of yellow blossoms, acacia flower and honey. It has elegant acidity and attractive minerality with a long-lasting finish on the palate and worked very well with the freshness and zingy lemon flavours of the lobster tail.



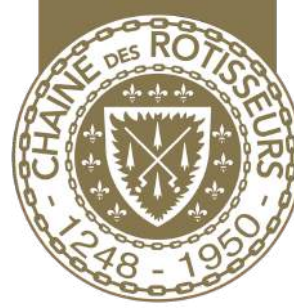
### Domaine Ott – Clos Mireille AOC 2016, Côtes de Provence, France , Magnum

The Clos Mireille Rosé was an expression of a blend of various grapes typical of the Côtes de Provence appellation: Grenache, the majority grape, chosen for its full-bodied texture, Cinsault for its well-known softness and Syrah for its fruity roundness. Slightly aged this vintage had enough power to stand up to the Bouillabaisse. Such a good combination.





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## Patrick Piuze - Chablis Grand Cru Bougros 2022, Chablis, Burgundy, France

My WOTN... The Grand Cru of Bougros is one of the 7 grad cru of the municipality of Chablis. Patrick Piuze has gone from managing a wine bar in his native Québec to becoming one of Chablis' most prominent rising stars. In 2008, after working for Olivier Leflaive, Verget and Domaine Jean-Marc Brocard, Patrick started his own micro-négoce. The wine had a beautiful straw yellow color and released refined notes of apple, peach and white flowers. The game in the mouth is dictated by the acidity that shows the mineral part of the wine and a sumptuous volume thanks to a defined alcoholic presence.

## Roger Groult - Calvados Pays d'Auge 3 years, France

As a palate cleanser the lemon sorbet was accompanied with this beautiful Calvados. Roger Groult's 3-Year-Old Calvados is fresh and full of fruitiness. This allows the apples to shine through. Founded by Pierre Groult in 1860, the Domaine has been making excellent Calvados ever since. Distilling his cider and to age the eau-de-vie produced in oak barrels: Calvados Groult was born. Now run by fifth-generation Jean-Roger Groult, the house continues to win awards, especially the 3-Year-Old, which was awarded World's Best Calvados at the World Drinks Awards in 2014 and 2017.

## Rocca delle Macie Famiglia Zingarelli – Chianti Classico DOCG 2020, Tuscany, Italy, Magnum

Intense and persistent with hints of wild berries that combine well with the aromas released by the wood of the barrels. Savory and full bodied. Broad, boasting plum and black cherry fruit shaded by eucalyptus and juniper. Turns firm and chewy by the finish, where chalky tannins reign. Sangiovese and Merlot. Fun fact: The founder of the winery was Italo Zingarelli, famous movie producer who "invented" the Spaghetti westerns with Bud Spencer and Terence Hill. Remember "They Call Me Trinity" from 1970?



Critique



ORDRE MONDIAL DES GOURMETS DEGUSTATEURS at AJA with Chef Jamie Wakeford

<https://www.tickettailor.com/events/chainedesrotisseursphuket1/1120625>

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*Jamie Wakeford*

PHUKET OMGD MEMBERS, BAHT 2,000

PHUKET CHAINE MEMBER, BAHT 2,500

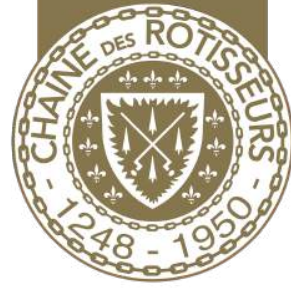
OTHER CHAINE MEMBERS, BAHT 3,000

GUESTS BAHT 3,500

[HTTPS://WWW.TICKETTAILOR.COM/EVENTS/CHAINEDESROTISSEURSPHUKET1/1211803](https://www.tickettailor.com/events/chainedesrotisseursphuket1/1211803)



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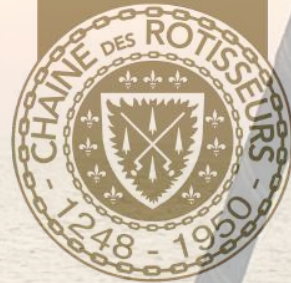


# 50th Anniversary Grand Chapitre on 23 March, 2024 – Golden Jubilee Grand Chapitre at Royal Ballroom, Mandarin Oriental Bangkok





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# Vive la Chaîne!

## Bailliage of Phuket

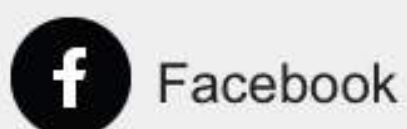


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Conseil Le Bailliage Régional De Phuket En Thaïlande  
Association Mondiale de la Gastronomie

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