

# Chaine des Rotisseurs Phuket newsletter



Dear Prestige Members,

We hope you're doing well and enjoying the perks of being part of the Chaine des Rôtisseurs Phuket Chapter. Your subscription renewal is approaching, and we don't want you to miss out!

If it slipped your notice, we've updated you on the 2024 fee structure. Renewing by February, 2024 ensures you continue enjoying exclusive culinary events, networking, education, and privileges.

Act fast! The 50th-anniversary Grand Chapitre in Phuket awaits you at Rock Salt the Naiharn on March 27, 2024, and Kata Rocks on March 29, 2024. Don't miss this culinary extravaganza!

Click the link or scan the QR code below to secure your spot and relish diverse membership benefits, exclusive events, grand gala celebrations, local/global opportunities, Gastronome subscription, Societe Mondiale du Vin, Brillat-Savarin Society, and special discounts.

Your continued support means the world to us, and we're thrilled about another remarkable year together.

Warm regards,  
Kwanchai Aswawongsonti  
Bailli du Bailliage/Editor-in-Cheese  
Chaine des Rôtisseurs Phuket



<https://buytickets.at/chainedesrotisseursphuket1/1123756>



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*Hello there!*

*I'm Vice Chargé de Presse, and I'm delighted to extend a warm welcome to you all to our latest addition to our monthly newsletter – a humble column dedicated to the delightful world of food and wine critique. As someone who truly appreciates the finer things in dining, I couldn't be more excited to embark on this culinary adventure alongside every one of you.*

*In this column, our aim is simple yet sincere: to offer friendly and constructive reviews of the venues where we host our Chaîne dinners and OMGD. These reviews are meticulously put together by our dedicated committee of the Chaîne, ensuring that they are informative and uplifting, providing helpful insights that will enhance your dining experiences while celebrating the ingenuity and dedication of culinary artisans.*

*From the ambience to the service, from the wine pairings to the menu selections, we'll be exploring all aspects of the dining experience in a general sense, offering you a well-rounded perspective beyond just the flavors on your plate. Whether you're a seasoned food enthusiast or just dipping your toes into the culinary world, our column is here to spark your curiosity and inspire your culinary adventures.*

*So, won't you join us as we embark on this gastronomic journey together? Here's to savoring delectable dishes, sipping exquisite wines, and creating unforgettable dining memories!*

*Bon appétit!*



*Warm regards,  
Vice Chargé de Presse*



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Chinese cuisine has a long history that stretches back over thousands of years. It is so diverse that a famous Hong Kong chef Charlie Ng, said he could prepare a different dish for every day of the year. In the Chinese calendar, it is the year of the DRAGON, and I was born in that year many cycles ago. I proudly wore my red dragon attire to celebrate, as red was the dress code for the evening.



We experienced this at the Hong Kong restaurant, an unusual venue for a Chaîne function, but appropriate to remind us where we live. Typically, we were not the only group on the same floor, with a large Chinese family next to us in a private dining room. This was evident when Kwanchai was making a speech, and this old gentleman shuffled past him on the way to the bathroom, unperturbed by the proceeding, a gentle reminder of the bustling ambiance typical of such establishments.

I appreciated the plethora of dishes the staff continued to place on our table and wondered when it would stop as many of us, due to the copious amount of excellent rose Prosecco Millesimato 2021 consumed over the previous hour as members and guests arrived.



We were primed as the first dishes arrived, with the staff constantly refilling our glasses.



The second course of shellfish, lobster, mantis shrimp and blue mud crab was challenging as we dug and cracked to reach the delicate white flesh within. The accompanying sauces and soups made the effort worthwhile. The soft white flesh of the soya sauce steamed stone fish was a highlight for many. The surprise for me was the 2022 Petit Chablis which smoothed the palette after the spicy sauces.

*“Eat at a local restaurant tonight. Get the cream sauce. Have a cold pint at 4 o'clock in a mostly empty bar. Go somewhere you've never been. Listen to someone you think may have nothing in common with you. Order the steak rare. Eat an oyster. Have a negroni. Have two. Be open to a world where you may not understand or agree with the person next to you, but have a drink with them anyways. Eat slowly. Tip your server. Check in on your friends. Check in on yourself. Enjoy the ride.”*

– Anthony Bourdain





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When the plates for the third course arrived, I was feeling I had eaten enough, but like all good dragons I tasted the accompanying array of delicious pork dishes and soups. I was definitely full and noticed I wasn't the only one.

The 2022 Morgon AOC Domaine Marcel Lapierre, 100% Gamay, was outstanding and balanced perfectly with these dishes.



By this time most needed a breather from the next course and wine selection. Bailli Kwanchai arranged a welcome and presentation to Vice-Conseiller Gastronomie, Dr Franco Grimaldi from Udine, Italy, who reciprocated with his Baillage de Udine flag emblem.



The last main course, platters of crispy grilled duck skin with pancake wraps, stir-fried duck meat, and braised beef hot pot, was washed down perfectly with a 2019 Chateau Teyssier, Saint Emilion Grand Cru. At this point, most of us had slowed down eating and sipping wine as we had all reached maximum intake.



The common factors that made this evening a success were the mix of interesting members and guests. A salubrious night was had by all. I would like to say a special thank you to Vice-Echanson, Frank Grassmann, for perfectly pairing the wines with each course and for magically supplying the elegant glasses due to a sudden restaurant shortage.



It is midday the following day and I am unable to think of eating while writing this piece.

Your dragon Vice Chargé de Presse

Ian Jamieson

## WINES CRITIQUE



Frank Grassmann - Vice  
Echanson & OMGD

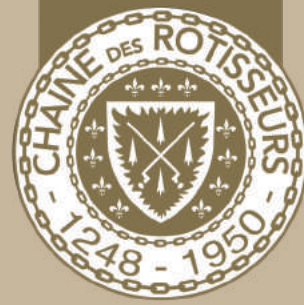
## DISHES CRITIQUE



Mark Jones - Vice Conseiller Culinaire



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*Vive la Chaîne!*



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Chaîne des Rôtisseurs  
Phuket Chapter  
Chinese New Year Dinner  
8<sup>th</sup> February 2024  
Hong Kong Restaurant Phuket



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# LA CRITIQUE

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## Fried shrimp with eggs

A really lovely dish that was certainly well received with just the right balance of softly scrambled eggs with super fresh prawns with really subtle flavours come through of light soy sauce and sesame

Critique



## Fried seashell with Thai herbs

Firm, super fresh squid formed into patties deep fried and finished in the wok to give smokey undertones



## Deep fried squid meatball

Sea snails poached with a firm bite and chew with garlic, chili and kafir lime leaf, definitely one of the spiciest dishes of the evening



## 2021 Prosecco Millesimato Rosé V8+

Glera / Pinot Nero

Elegant pink colour, soft bubbles, typical for the Martinotti method. Easygoing to start off the evening and paired surprisingly well with the prawn with egg and the squid meatballs. The seashell with Thai herbs was a bit of a spicy overkill.



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# LA CRITIQUE

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## **Fried lobster, ginger, spring onion & crispy noodle**

Really loved the freshness and flavour of the lobster combined with a delicate sauce thickened with a cornflower slurry, with spicy notes of green onions and ginger cleansing the palette, serve with a small dish of chili paste it added a wonderful lift to the dish



## **Fried mantis shrimp with garlic**

Super fresh mantis shrimps cooked in the shell protect the delicate meat from the heat, maintaining the shrimp's natural juiciness and sweetness, complimented by a blanket of deep-fried garlic with subtle notes of sugar and sesame



## **Steamed stone fish with soya sauce**

The most beautifully whole fish cooked to absolutely perfection lightly seasoned by the soy cooking liquor a real gem of the evening



## **Stir fried blue crab with ginger and onion**

Beautifully presented topped with the heads of the blue crab the beautiful firm flavorsome crab enhanced with heat from white onion and fresh ginger, a very tasty dish indeed using simple flavour to allow the crab to do the talking with delicate undertones of the smoked when it was wok fried



## **2022 Petit Chablis AOC, Jean-Marc Brocard**

100% Chardonnay  
Jean-Marc did not disappoint. Probably the surprise winner of the evening. Fruity (lemon and white peach on the nose, lime and passion fruit on the palate), fresh, pleasurable and more importantly quite persistent. Great with the lobster, Mantis shrimp and grouper. Such a versatile wine...



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Critique

### Baked pork ribs with wasabi

Soft tendon pork ribs, cook slowly, deep fried and glazed with a wonderful sweet and sour sauce with flavours of sesame oil and nutty notes, pork was not cooked super soft and offered a nice gentle chew giving a fantastic mouth feel finish with a very light wasabi sauce, it definitely one of the dishes I found myself going back for seconds



### Stir fried preserved green bean Black bean & minced pork

Perfectly cooked and super tasty with smokey hits from the wok and juicy pork niblets and salty black bean sauce complimenting the sweetness of the beans and pork



### Conch shell with pork soup in Chinese herbs

A beautifully crafted Chinese style broth/consommé, leaving the living a little sticky from its collagen content, it was hard to stop eating and I loved its lightness and comfort when eating



### 2022 Morgon AOC, Domaine Marcel Lapierre

100% Gamay

My personal favorite, so full of energy! Many positive comments among the guests. Its semi-carbonic maceration, unfiltered bottling and low doses of sulphites makes for a pleasure bomb. Chock-full of silky ripe fruit, earthy tones, and a stimulating juicy energy, which made the wine such fun to pair with the pork dishes of this round.





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### **Crispy grilled duck skin with pancake and hoisin sauce**

Tonight's much-anticipated highlight had everyone buzzing and not disappointed : soft pancakes wrapped around crispy duck skin with fresh cucumber and jammy thick hoisin sauce.



### **Duck meat stir fried with black pepper**

I found the sauce quite tasty but the meat on the dryer side, I think we were all feeling pretty full at this point so it was a bit of push to even try a tiny morsel having lack of appetite



### **Deep fried chicken with salt**

I have the feeling this was poached chicken, and maybe somehow got lost in translation in the menu process I believe it was a Thai Baitong variety of chicken the fresh was firm, juicy and perfectly cooked, as you could see by the way it had been carved, finished with some of the ginger and garlic condiment on the table it was a delight



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### **Braised beef with spring onion and garlic in clay pot**

For me the real star of the night, tasty, soft and sticky meat with super savory and indulgent sauce, definitely a dish I would go back for as I found myself sacrificing the diet for an extra morsel, really so good



### **Fried rice with XO sauce**

Dark and tasty unlike any fried rice I've ever had in my life with fresh chilies for spice additionally. Only wish it had come out a little earlier



### **2019 Château Teyssier, Saint-Émilion Grand Cru**

85% Merlot and 15% Cabernet Franc  
Perfect Saint-Emilion style. Intense and complex with notes of black forest fruit. Soft and juicy, rich and round. Velvety tannins, medium-full body and a finish that reveals an elegant acidity that gives it balance and elegance. Great accompaniment to the variations of Peking Duck and especially the fried rice.



### **Deep fried sweetened bean paste cake**

Reflected an Asian style tuile, thin and crispy filled with a hot and sticky bean paste



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Prepare for an unforgettable journey as we celebrate the Golden Jubilee Grand Chapitre of Chaîne des Rôtisseurs! You're invited to join us for an extraordinary nationwide celebration from March 18 to 30, 2024.

The festivities start with an overnight train journey from Bangkok to Chiang Mai, where you'll indulge in fine dining on the train. We'll visit the Chiang Mai Mollisol Agriculture Station, enjoy sunset cocktails and savor a sumptuous Chaîne dinner.

But the excitement doesn't end there! The Grand Chapitre continues with a welcome dinner at Sala Rim Nam and a spectacular Grand Chapitre dinner at Mandarin Oriental's Royal Ballroom. And that's just the beginning!

From March 27 to 29, 2024, the celebration extends to Phuket, hosted by Bailliage de Phuket. Join us for more unforgettable moments and culinary delights. Don't miss this once-in-a-lifetime opportunity to be part of the Golden Jubilee Grand Chapitre. Secure your spot today and make memories that will last a lifetime!

Click here to SEE the whole program <https://chainethailand.com/wp-content/uploads/2024/01/50th-Anniversary-Grand-Chapitre.pdf>

Click here to RESERVE the whole or part of the program <https://asq.diethelmtravel.com>

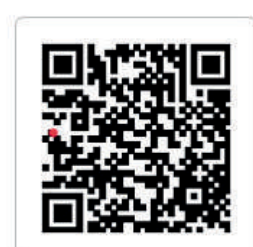
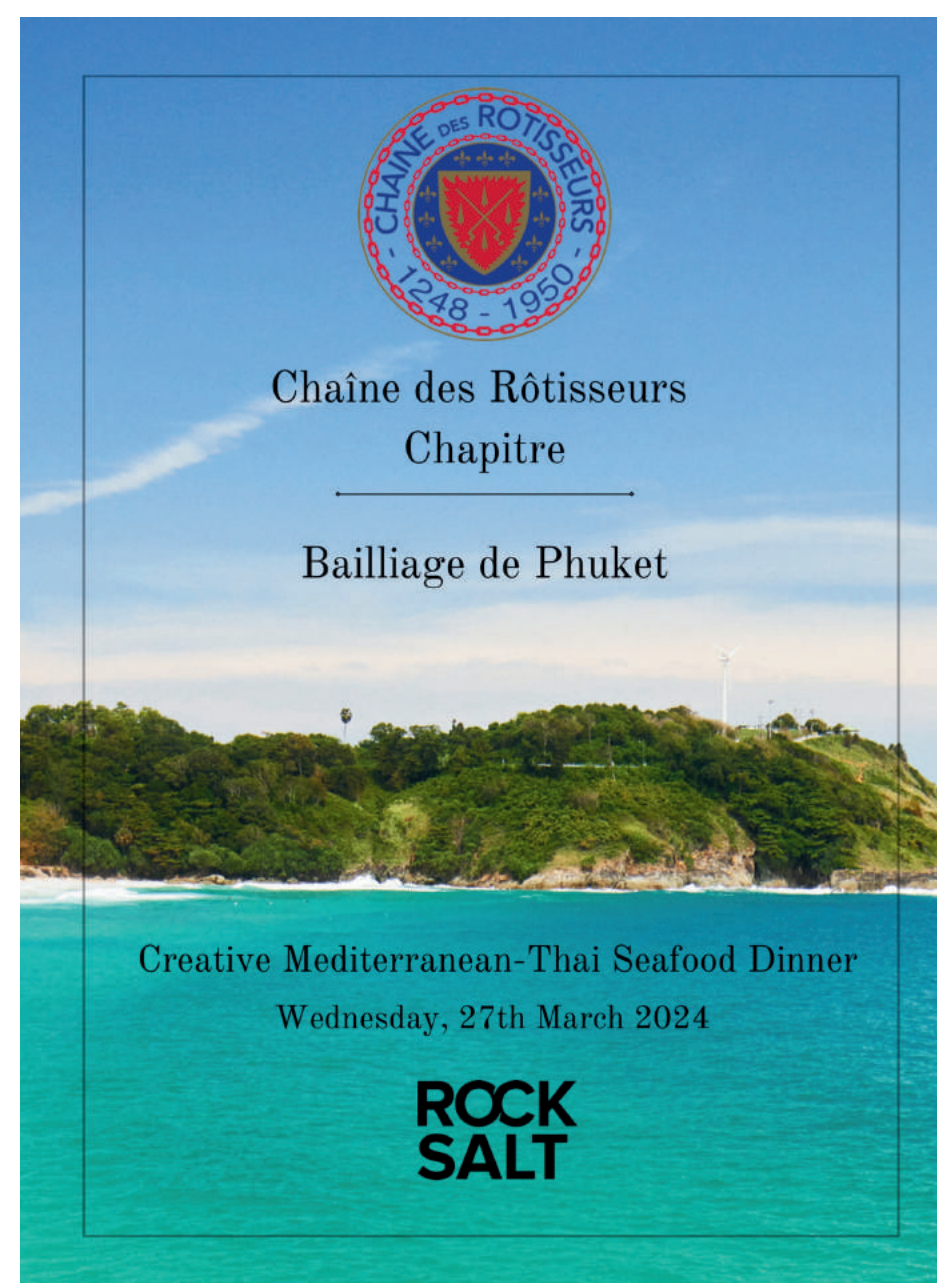
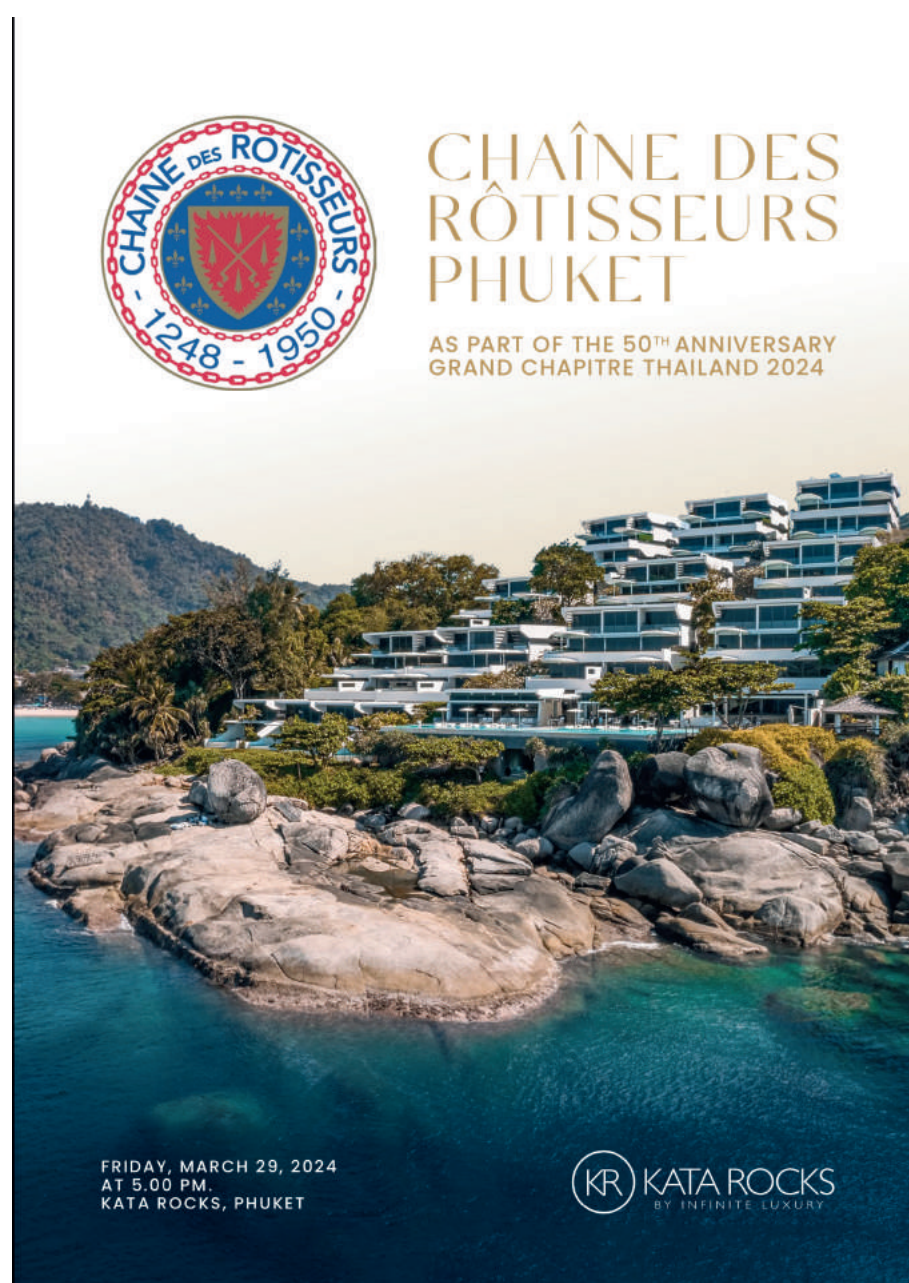
Or you can visit our event page <https://chainephuket.com/events>

RESERVE Chaîne des Rôtisseurs Phuket as part of the 50th Anniversary Grand Chapitre Thailand 2024 x Kata Rocks

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

RESERVE Chaîne des Rôtisseurs Phuket as part of the 50th Anniversary Grand Chapitre Thailand 2024 x Rock Salt @ the Nai Harn

<https://www.tickettailor.com/events/chainedesrotisseursphuket1/1124428>





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*Vive la Chaîne!*



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### About us

The Chaîne des Rôtisseurs is the oldest and most prestigious international gastronomic society, devoted to promotion of fine dining and all the pleasures of the table. In Thailand we comprise a cosmopolitan group of enthusiastic amateur gastronomes and working professionals who enjoy good food and wine in each other's company.

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