

Chaîne des Rotisseurs Phuket newsletter



Dear Members and Friends,

Welcome to Volume 6 of our 2025 newsletter!

In this issue, we celebrate an extraordinary Chaîne evening at Brasserie Phuket — a night of refined French-Belgian cuisine, perfectly paired wines, and warm camaraderie. From the first pour of Champagne R.H. Coutier to the final toast, the evening was a testament to the passion and craftsmanship of Chef Alain Tabruyn, Khun Lin, and their dedicated team. With insightful wine presentations, masterfully prepared dishes, and the company of fellow gourmands, it was a truly memorable gathering.

A heartfelt thank you to everyone who joined us and to all who made this night possible. Your enthusiasm and friendship are what bring each Chaîne event to life.

We look forward to welcoming you to our next gathering on 14 August 2025 at the Best Underwater Restaurant, Suvana, for another unforgettable dining adventure beneath the waves.

Vive la Chaîne!

Warm regards,
Kwanchai Aswawongsonti
Bailli, Bailliage de Phuket





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An Evening of Gastronomy and Fellowship at Brasserie Phuket

The evening began in true Chaîne des Rôtisseurs style, with members and guests greeted warmly upon arrival at Brasserie Phuket. Glasses of Champagne R.H. Coutier Tradition Grand Cru, Ambonnay were offered as the signature canapé selection made its way around the room. This Pinot Noir-driven Champagne, rich with red berry notes and balanced by fresh acidity, was the ideal aperitif to open the palate for the culinary journey ahead.

The Bailli de Phuket, Mr. Kwanchai Aswawongsonti, formally welcomed everyone with an opening speech. He spoke of the joy of gathering for fine dining, the camaraderie among members, and the continued mission of the Chaîne to celebrate both culinary artistry and fellowship.

Following this, Mr. Frank Grassmann introduced the evening's wine pairings. With his deep knowledge, he described each label, vintage, and region, explaining the stylistic choices behind each pairing and how they would complement the courses to come. Adding a charming and unique touch, Mr. Frank Grassmann, our Échanson, had prepared a beautifully crafted wine summary — traditional rolled parchment, sealed with wax — evoking the old-world elegance of a bygone era.





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From the kitchen, Mr. Alain Tabruyn, owner and head chef of Brasserie Phuket, emerged to present the evening's menu. He detailed the inspiration behind each dish, drawing on both classic French tradition and modern refinement. His wife, Khun Lin, moved discreetly among the tables throughout the evening, ensuring each course and wine pairing flowed seamlessly — a hallmark of true hospitality.

Premier Service

- Pomme Moscovite – Ratte potatoes prepared Robuchon-style, crowned with crème fraîche, Oscietra caviar, and fine herbs. Luxurious yet restrained, each bite showcased texture and subtlety.
- Tuna Carpaccio à la Bernardin – Sashimi-grade tuna dressed with bright citrus and delicate microgreens, refreshing the palate.
- Bouillabaisse Provençale – A deeply flavored, saffron-infused seafood stew with fennel, served alongside crisp rouille toast.
- Sole Meunière – Pan-fried with beurre noisette and capers, a dish of elegant simplicity.
- Paired with 2020 Hubert de Bouard Chardonnay, Vin de Pays de l'Atlantique, offering citrus, white peach, and a gentle minerality.



Intermède

- Green Apple & Calvados Sorbet – A lively palate cleanser with a bright, aromatic lift.

Plat de Résistance

- Rabbit à la Brabançonne – Braised in a beer reduction with prunes, onion, and bacon, accompanied by Robuchon potato croquette and baby carrots. A dish steeped in Belgian tradition.
- Grilled Beef Tenderloin – Perfectly cooked and finished with a red wine jus, offering depth and richness.
- Paired with 2023 Morgon, Domaine Marcel Lapierre, Beaujolais — silky, vibrant, and layered with red fruits — and 2020 Château Giscours, 3ème Cru Classé, Margaux, delivering cassis, cedar, and velvety tannins.

Fromage

- Artisanal Cheese Platter – Served with homemade bread, nuts, and fruit compote, highlighting both local and imported selections.



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Finale Gourmande

- Choice of Belgian Waffle “Bruxelles” with maple syrup and whipped cream, paired with Niepoort Late Bottled Vintage (LBV) 2018 — a Port with dark berry richness and hints of cocoa.
- Or Baba au Rhum with seasonal fruit and crème Chantilly, accompanied by Massolino Moscato d’Asti DOCG 2023, sweet, aromatic, and lightly sparkling.

Closing Ceremony

As is tradition, the Chaîne concluded the evening by honoring those who made the night possible. Mr. Kwanchai Aswawongsonti returned to the floor to lead the presentation of official Chaîne des Rôtisseurs certificates to Mr. Alain Tabruyn, Khun Lin, and their dedicated kitchen and service teams. The applause from the room reflected the deep appreciation for their culinary skill, flawless service, and warm hospitality.

The night ended as it began — with smiles, clinking glasses, and the spirit of fraternity that defines every Chaîne gathering. Guests departed with not only the memory of exquisite food and wine but also the warmth of a shared experience in the company of friends.





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TO
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