

Chaine des Rotisseurs Phuket newsletter



Dear Members and Friends,

Welcome to Volume 7 of our 2025 newsletter!

In this issue, we take you beneath the waves to relive an extraordinary Chaîne evening at Suvana, the world's premier underwater restaurant. From the champagne reception in the glass tunnel, where schools of fish drifted gracefully around us, to the multi-course feast framed by sweeping aquariums, the night was nothing short of magical.

Highlights included refined canapés, exquisite dishes from ocean to land, and a wine journey that elevated every bite. The evening reached a crescendo when two mermaids unfurled the Chaîne des Rôtisseurs flag underwater to the triumphant sound of “We Are the Champions”, a moment that left members and guests in awe.

A heartfelt thank you to the Suvana team for their flawless service and creativity, and to all members and friends who joined us for this once-in-a-lifetime gathering. Your enthusiasm and camaraderie continue to bring our Bailliage to life.

We look forward to welcoming you again at our upcoming events as we continue to celebrate gastronomy, fellowship, and tradition together.

Vive la Chaîne!
Warm regards,
Kwanchai Aswawongsonti
Bailli, Bailliage de Phuket



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Chaîne des Rôtisseurs Underwater Dinner at Suvana

An Unforgettable Evening Beneath the Waves

The Bailliage de Phuket gathered at Suvana, the world's premier underwater restaurant, for a dinner that will be remembered as one of the most extraordinary Chaîne events. From the first glass of champagne to the final dessert, the evening was a celebration of gastronomy, fellowship, and spectacle.

Champagne Reception in the Glass Tunnel

The night began with a champagne reception inside Suvana's iconic glass tunnel, where guests were surrounded by the beauty of marine life drifting silently past. With every toast, the bubbles in the glasses seemed to echo the shimmering rhythm of the sea. Canapés of refined artistry were passed—delicate tartlets crowned with roe, and caviar creations finished with edible flowers. Members mingled, laughed, and posed for photos against the living backdrop of the ocean.

A Multi-Course Feast Beneath the Sea

The Bailli de Phuket, Kwanchai, formally welcomed everyone with an opening speech. He, together with Philipp Stieger the Vice charge de missions, 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.

A Multi-Course Feast Beneath the Sea

Dinner unfolded in the main underwater chamber, with sweeping aquariums framing the tables like living murals. Each course showcased creativity and precision:

- **Japanese Hamachi** with avocado, lime, and ikura — a refreshing prelude.

- **Hua Hin Caviar & Hokkaido Scallop**, with wasabi, passion fruit, coconut cheesecake, and myoga — a balance of richness and bright acidity.





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- Kamchatka King Crab with kanimiso, amazake foam, and beurre noisette — a decadent indulgence, paired with Champagne RH Coutier.

- Patagonian Toothfish, delicately accented with shiro miso, fermented garlic, maitake, and XO — perfectly matched with Simonnet-Febvre Petit Chablis 2023 from Burgundy.

- Chiang Mai Sorrel & Kefir Gelato, elderflower-compressed apple and frozen cucumber — a palate-cleansing interlude.

- A5 Japanese Wagyu with chargrilled broccolini, shiitake, nori pesto, and Thai artisanal blue cheese, served alongside Wagyu brioche brushed with Wagyu fat — a dish of depth and power, paired with Two Hands 'Gnarly Dudes' Shiraz 2021 from Barossa Valley.

- Fennel & Madagascar Vanilla, Pastis Ice Cream, and Saffron Gastrique, with Zweigelt & Riesling zabaglione — a whimsical finale, complemented by Weingut Kracher Zweigelt Auslese 2021 from Austria.

Each dish was paired with an exceptional wines. Together they created a seamless journey of taste, perfectly matched to the setting.

A Highlight to Remember – The Mermaid Performance

Just when guests thought the evening could not be more magical, the aquariums came alive with two graceful mermaids. To the triumphant sound of “We Are the Champions”, they swam with elegance and pageantry, unfurling the Chaîne des Rôtisseurs flag into the depths of the aquarium. Slowly, they drew it back upward, revealing the Chaîne logo in a dramatic and moving display.

The crowd erupted into applause as the red banner floated majestically against the blue water, symbolizing not only the society’s rich traditions but also the spirit of unity and excellence that defines every Chaîne gathering.



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Recognition and Fellowship

The evening concluded with the presentation of awards to the kitchen and service teams, whose dedication and artistry ensured a flawless experience. Members and guests then gathered for group photos—by the aquariums, in front of the Chaîne banner, and even with the mermaids themselves captured in the background.

It was an evening that combined the best of gastronomy, spectacle, and fraternity. The Chaîne dinner at Suvana was more than just a meal beneath the sea—it was a celebration of artistry, fellowship, and the rare magic of dining in a setting where the ocean itself joined the table.





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INVITATION

TO



ORDRE MONDIAL DES GOURMETS DEGUSTATEURS

RIEDEL MASTER CLASS GLASS EXPERIENCE AND DINNER



We are honored to welcome Mr. Jean-Baptiste Cherrière, Vice President of RIEDEL Asia, who will personally lead our glass tasting experience

Each guest will receive a RIEDEL Veloce Set of 4 glasses,
to be used during the tasting and dinner
and to take home as a lasting souvenir of this special evening.



CHERNGTALAY, 16 SOI CHERNGTALAY 4, TAMBON CHOENG THALE,
THALANG DISTRICT, PHUKET 83110

THURSDAY 11 SEPTEMBER 2025 5.30 - 10 PM

BOOK HERE



OMGD MEMBER BAHIT 7,400

CHAINE MEMBER 7,900

GUEST 8,400

DRESS CODE : SMART CASUAL



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