

Chaine des Rotisseurs Phuket newsletter



Dear Members and Friends,

Welcome to Volume 5 of our 2025 newsletter!

This edition shines a spotlight on an unforgettable evening in Phuket: the sold-out Four Hands Dinner at Tambu x Jwala, held on 12 June 2025. It was a night where fire, flavor, and fellowship came together under the golden hues of a tropical sunset—an event that truly captured the spirit of the Chaîne.

In a beautifully executed collaboration between Tambu and Jwala from Kuala Lumpur, the rooftop of Avista Hideaway Patong was transformed into a stage for progressive Indian charcoal cuisine and refined Phuket hospitality. Guests from both near and far, including Chaîne members from Hong Kong, Brisbane, and Penang, joined us in celebrating this unique gastronomic exchange.

With thoughtfully curated wine pairings, a multi-course menu full of surprises, and a warm sense of camaraderie throughout the evening, this dinner reminded us why we gather—over great food, shared stories, and a passion for excellence.

A heartfelt thank you to all who made the night possible—from our dedicated kitchen and service teams to our international guests who flew in to be part of it.

You'll find a full event recap, photos, and special highlights in this issue.

Vive la Chaîne!

Warm regards,
Kwanchai Aswawongsonti
Bailli, Bailliage de Phuket



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It was one of those Phuket evenings you wish you could bottle—the golden sun slipping behind the hills, a soft breeze rolling across the rooftop terrace, and the sound of Champagne corks setting the tone for a night to remember.

Members and friends of the Chaîne des Rôtisseurs Phuket gathered at Tambu for a very special Four Hands Dinner—a creative collaboration with Jwala from KL that brought together the bold spirit of Indian charcoal cuisine with Phuket's cosmopolitan flair. The energy was relaxed yet festive, as ribbons shimmered in the evening light and laughter floated above clinking glasses.

Tickets for this dinner sold out within days—a clear sign of the excitement surrounding the evening. We were honoured to welcome not just our Phuket and Bangkok members, but also distinguished international guests who flew in just for the occasion. Among them were Mr. Michael W.M. Parker, Mrs. Kathleen Parker and Mr. Michael M. Parker from Bailliage Hong Kong, Ms. Bronwyn Dredge from Bailliage Brisbane, and Ms. Linda Liu Bearne from Bailliage Penang. Their presence added a warm global spirit that truly reflected the camaraderie of the Chaîne.

Twelve bottles of Ernest Rapeneau Brut NV disappeared quickly during the Champagne reception, as guests caught up and savoured the atmosphere. Servers passed around playful amuse-bouches—a crisp lentil fritter with mango purée and micro herbs—presented in elegant wooden boxes and textured ceramics, hinting at the creativity to come.





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Once seated at a beautifully set communal table, Bailli de Phuket Mr. Kwanchai Aswawongsonti welcomed all with a warm and jovial tone, introducing members and setting the evening's spirit in motion. He then invited Bailli Délégué Magistral Conseiller Joe Thawilvejjakul to share a chaine international update: a digital profile platform for professional members, accessed via QR code—each table was provided with one, sparking enthusiastic interest.

A special thanks was given to Philipp Stieger, our Vice-Chargé de Missions and the acting GM of Avista Hideaway Patong Resort & Spa, who quietly orchestrated the evening's smooth execution behind the scenes.

Before the first course arrived, Chef Saurabh from Tambu and Chef Sanket from Jwala took the floor to introduce the dinner's concept. Speaking passionately about spice, fire, and heritage, they shared how each dish reflected their culinary philosophies—an inspired balance between tradition and innovation.

And then came the feast.



We began with a series of vibrant Preludes: Tambu's Street Sago and Jwala's whimsical Pie Tee with spiced beetroot chaat and mango veil—paired beautifully with Arnaud Lambert Chenin Blanc from the Loire Valley.

The Seafood course followed with Butter Garlic Slipper Lobster from Tambu and Jwala's Textures of Corn—charred, foamed, steeped into “chai”—served alongside Guigal Saint-Joseph Blanc from Northern Rhône.

Game & Shellfish brought together Tambu's Lamb Chops and Jwala's Niligiri Danish Langoustine, a highlight of the night—both perfectly matched with Estrella Damm Inedit from Barcelona.

Then came the “Curries”—though these transcended expectations. Tambu's Butter Chicken with Hokkaido Scallop Moilee and Jwala's Pepper-Crusted Duck with Nihari Jus were bold, rich, and deeply satisfying—lifted even further by Mischief & Mayhem Côte de Nuits-Villages 2022, a silky red Burgundy.



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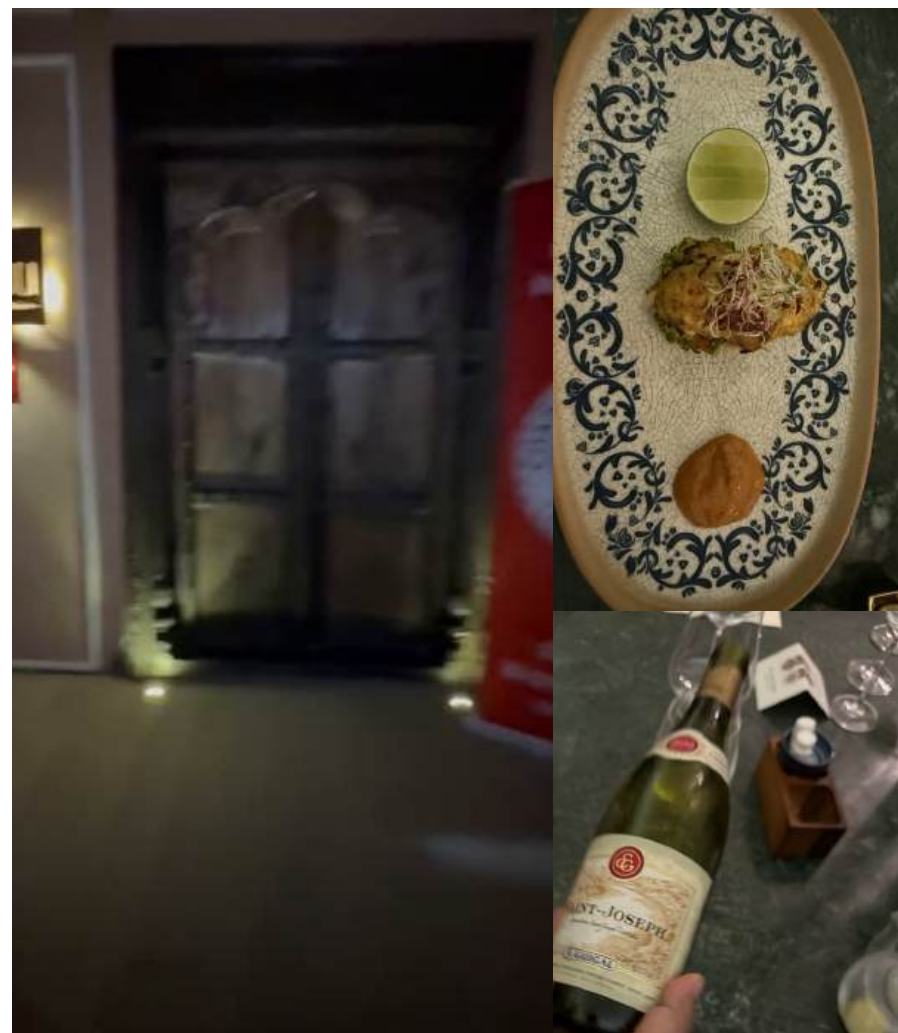
Dessert was a duet of joy: Tambu's Mango Malaiyo with saffron rasmalai and mango white chocolate ice cream, and Jwala's Figs Three Ways and charming Mithai Box of Indian sweets —accompanied by Massolino Moscato d'Asti 2023, delivering the perfect sparkling finale.

After dessert, the Chaîne certificates were presented to the outstanding kitchen and service teams in a round of heartfelt applause and many photos—an expression of gratitude for their creativity, dedication, and warm hospitality.

Adding to the evening's memorable touches, Bailli Kwanchai called forward our international visitors—Mr. Michael W.M. Parker, Mrs. Kathleen Parker, Mr. Michael M. Parker, Ms. Bronwyn Dredge, and Ms. Linda Liu Bearne—to receive a surprise keepsake: custom Phuket Bailliage hand woven north-eastern Thai style scarves, each one unique and embroidered with Chaîne Phuket logo. The moment was met with cheers, and Bailli Kwanchai warmly extended an open invitation for them to always consider Phuket their second home.

As the night drifted toward its close, the candles burned lower, more wines were poured into glasses, and the conversations grew softer and deeper. A familiar group of discerning cigar lovers gathered together and Bailli Kwanchai was spotted pulling out a rare and well-aged **Montecristo Edición Limitada 2020**. Its smoke rose gently into the warm Phuket air—an impromptu touch that somehow felt just right.

There was no formal goodbye. Just the lingering glow of good food, fine wine, and wonderful fellowship. A night where heritage met innovation, and the Chaîne's spirit of sharing shone brightly once again on the Phuket rooftop.





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INVITATION TO CHAÎNE DES ROTISSEURS PHUKET

AN EVENING CELEBRATING



FRANCO-BELGIAN CULINARY HERITAGE



BOOK HERE



BRASSERIE PHUKET

18 RATSADA RD, TAMBON
TALAT NUEA, MUEANG
PHUKET DISTRICT, PHUKET
83000

FRIDAY, 11
JULY 2025,
5.45 - 10 PM

MEMBERS 6,600
GUESTS 7,600



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