

Chaine des Rotisseurs Phuket newsletter



Dear Esteemed Members of Chaine des Rotisseurs and Guests,

Welcome to the fifth volume of our 2024 newsletter!

On behalf of Chaine des Rotisseurs Phuket, I extend our heartfelt gratitude to each and every one of you for gracing us with your presence at the Majestic Sunset Dinner aboard the Demarest Superyacht on May 9, 2024. Your presence elevated the evening to truly unforgettable heights.

A special note of appreciation goes to our gracious host, Bill Demarest and his superyacht crew, whose generosity and warmth enriched the evening beyond measure. Bill not only provided us with the stunning backdrop of his luxurious superyacht but also shared his invaluable knowledge in regenerative medicine, adding a unique dimension to our gathering.

We also extend our deepest gratitude to Chef Noi of Suay Restaurant and his exceptional catering team for their culinary mastery. Their exquisite dishes delighted our senses and added an extra layer of magic to the evening's festivities.

The combination of the opulent setting of the Demarest Superyacht, the culinary delights crafted by Chef Noi, and the delightful company of our esteemed members and guests created an ambiance of unparalleled elegance and sophistication. As we sailed into the sunset, each moment was imbued with a sense of camaraderie and joy, reminding us of the beauty of shared experiences and meaningful connections.

Viva la Chaine!
Warm regards,

Kwanchai Aswawongsonti
Bailli du Bailliage de Phuket
Confrérie de la Chaîne des Rôtisseurs



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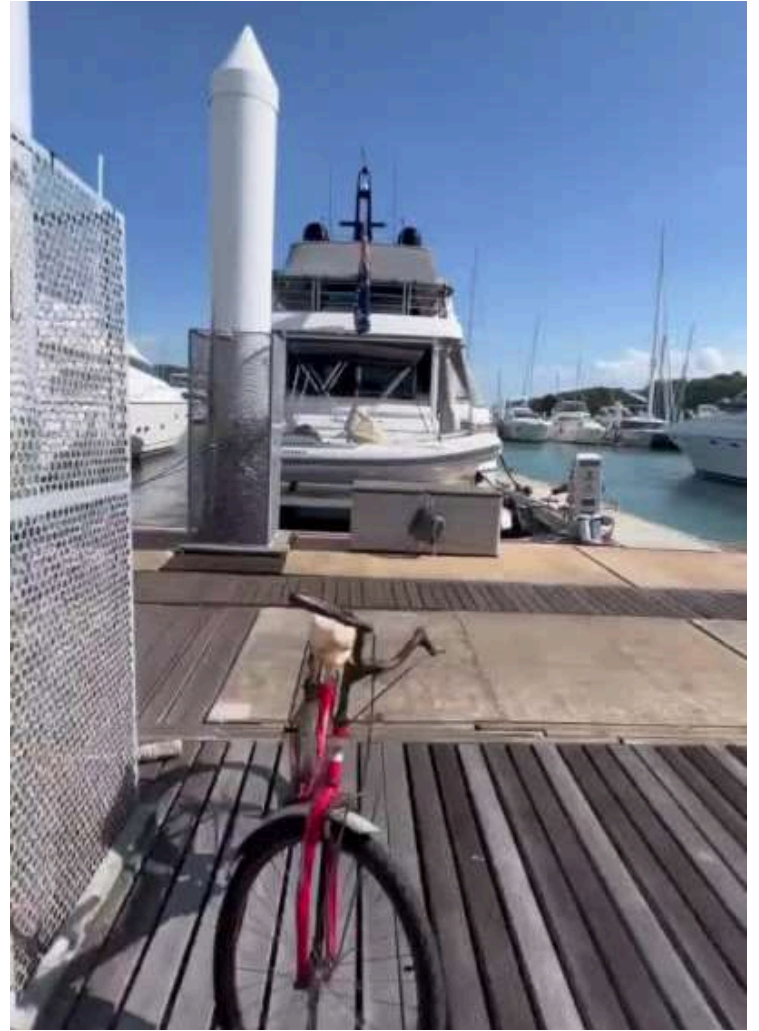
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What an unforgettable evening we had on May 9th aboard the Demarest Superyacht! We began arriving around 3:30 PM, and it was impossible not to be wowed by the stunning 106-foot vessel. Some of us enjoyed the cool air-conditioned lounge, sipping on Petit Chablis and Henriot blanc de blanc champagne, while others preferred the sea breeze up on the bridge, soaking in the views of hundreds of beautiful yachts backdrop at Ao Po Grand Marina. Many of us simply relaxed at the bow, absorbing the ambiance.

By 4:30 PM, with everyone aboard, we set sail. The yacht cruised leisurely through the marina and into the open sea, heading towards the Naka Islands. Passing by Koh Reat and the beach at Naka Yai Island was a highlight—such breathtaking views! Thanks to the yacht's impressive size, the ride was smooth and serene, adding to the overall experience.

Around 6 PM, a storm started rolling in from the northwest, giving us a bit of drizzle. But that didn't stop us from snapping some fantastic group photos at the bow. We then returned to the lounging area, where everyone mingled effortlessly. This group of 14 was so cohesive and friendly—it was great to see!

Despite the rain, we caught a beautiful sunset in the west. Some of us seized the moment to enjoy cigars on deck. The sunset against the stormy sky was simply majestic.





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By 7 PM, We were called to gather for a short welcome speech by Kwanchai the Bailli. The evening began with a tantalizing Foie Gras Bite, paired perfectly with the crisp and elegant Sancerre Cuvée. These pairings set a refined tone for the evening, promising a journey of delightful taste sensations.



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Our first course featured tuna and ponzu ice cream—an absolute hit. The freshness and cold ice cream cleansed our palates beautifully.

Following this, the rich and tender Braised Beef Cheek in Mussamun Curry Sauce, complemented by Coconut Gnocchi and Edamame Bean Salsa, was paired with the robust and complex E. Guigal Crozes-Hermitage Chateauneuf-du-Pape 2017. The depth and intensity of the wine beautifully balanced the savory and spicy notes of the dish.

For dessert, we had a standout Coconut Tiramisu served with Mango Sorbet. This dessert provided a perfect, light finish to the sumptuous meal, leaving everyone with a sweet memory of the evening.

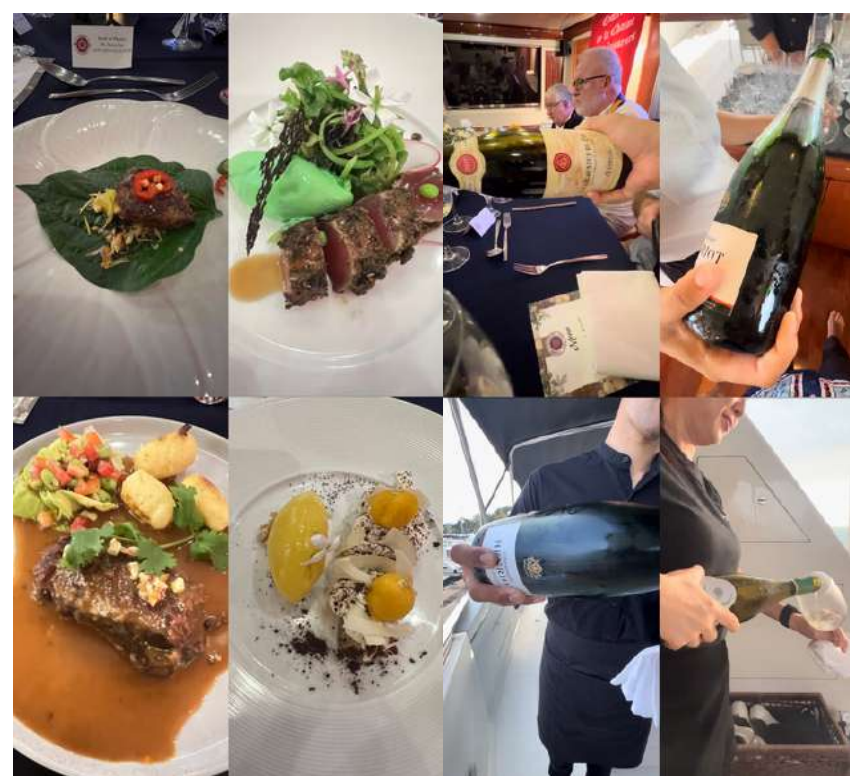
Most of us finished the meal off with double espressos followed by digestif Calvados.



As dinner wrapped up, Bill Demarest shared his knowledge on regenerative medicine, providing us with some fascinating insights. Bill and his crew, were incredible hosts, making us feel very welcomed and ensuring a memorable experience.

After Bill's enlightening talk, we presented certificates to the staff, applauding the superb efforts of the Suay Restaurant team and the Demarest crew, with special thanks to Bill.

We docked back around 10:30 PM, but the conversations flowed until 11 PM as we slowly headed home, feeling grateful for such a wonderful evening.



Oh, and let me tell you about the icing on the cake of our evening—literally! We had a sneaky plan brewing behind the scenes. We whipped up a scrumptious chocolate birthday cake for none other than our Vice-Argentier, Mr. Julien Thomas. When the time was right, we surprised him with the cake, and let me tell you, the look on his face was priceless! Of course, we couldn't keep such a sweet treat to ourselves, so we shared slices with everyone. It was the perfect way to top off an already fantastic night, and it brought an extra dose of joy to our celebrations.





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LA CRITIQUE

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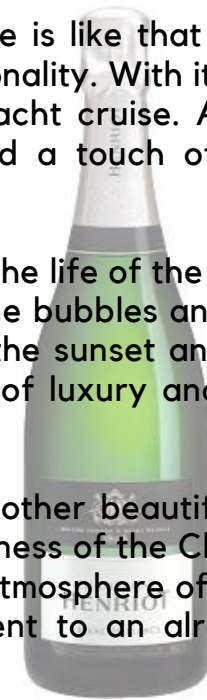
Let's start with the 2022 Petit Chablis AOC Jean-Marc Brocard. This wine is like that reliable friend who always knows how to lighten the mood with their crisp and refreshing personality. With its bright acidity and lively citrus notes, it's the perfect companion for a leisurely afternoon yacht cruise. As the yacht glided through the marina and out into the open sea, the Petit Chablis added a touch of brightness to the atmosphere, enhancing the sense of relaxation and enjoyment.

2022 Petit
Chablis AOC
Jean-Marc
Brocard

Now, let's talk about the Champagne Henriot Blanc de Blancs. This wine is the life of the party—the one who brings a touch of elegance and sophistication to any gathering. With its fine bubbles and complex layers of flavors, it's like a celebration in a glass. As we toasted to the beauty of the sunset and the joy of shared experiences, the Blanc de Blancs elevated the occasion, adding a sense of luxury and indulgence to our afternoon yacht cruise.

Champagne
Henriot
Blanc de Blancs

Together, these two wines formed the perfect duo, complementing each other beautifully and enhancing the overall experience. The crispness of the Petit Chablis balanced the richness of the Champagne, creating a harmonious combination that perfectly matched the relaxed yet refined atmosphere of our yacht cruise. It was truly a pairing made in heaven, adding an extra layer of enjoyment to an already unforgettable afternoon.



The Foie Gras Bite served with Miang Kham (Savoury Leaf Wraps)! This adds a whole new layer of flavor and texture to the dish. The Foie Gras Bite brings that luxurious richness, while the Miang Kham offers a delightful contrast with its fresh, herbal flavors and crunchy texture. It's like a little flavor adventure in every bite!

Now, onto the Marinated Tuna loin with ponzu sauce and wasabi ice cream. Talk about a flavor adventure! The tuna is all about that fresh, ocean taste, and the tangy ponzu sauce adds a zesty kick. But the real surprise? Wasabi ice cream! It's cool, creamy, and packs a spicy punch that'll wake up your taste buds.

Pairing it all with a glass of Jean-Max Roger Sancerre Cuvée Marnes et Caillottes 2021? Absolute perfection! The crisp acidity of the wine cuts through the richness of the Foie Gras Bite and the Tuna, while its citrusy notes complement the herbal flavors of the Miang Kham. It's a match made in foodie heaven, creating a symphony of flavors that'll have your taste buds singing.

Alright, let's dig into the Braised Beef Cheek in Mussamun Curry Sauce with Coconut Gnocchi and Edamame Bean Salsa. This dish is like a flavor explosion in your mouth! The beef cheek is so tender, it practically melts in your mouth, and the mussamun curry sauce is packed with rich, aromatic spices that'll have your taste buds dancing. Then you've got the coconut gnocchi, which adds a creamy texture and a hint of sweetness that balances out the savory flavors perfectly. And let's not forget about the edamame bean salsa—it adds a pop of freshness and crunch that ties everything together.

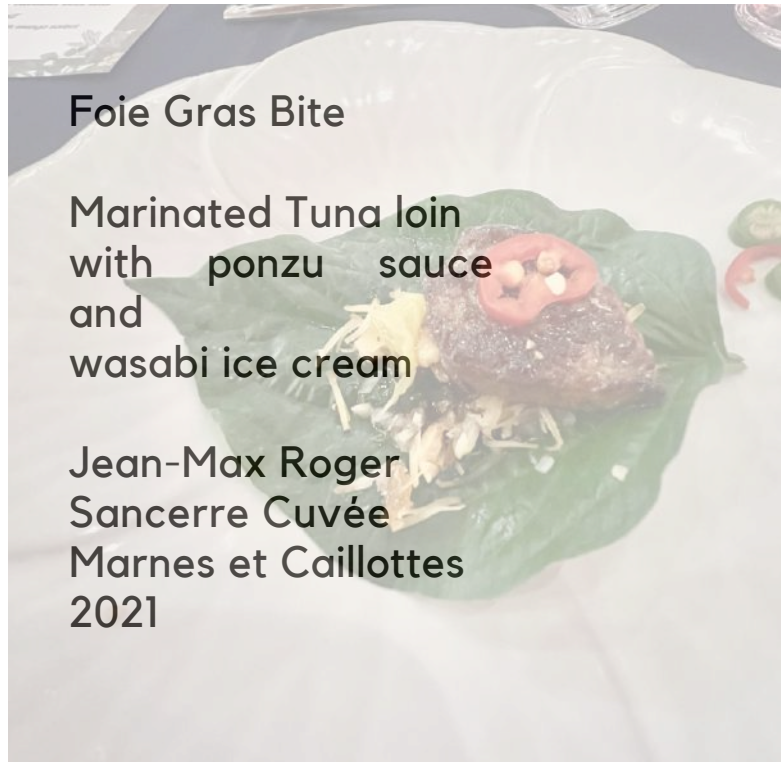
Pairing with E. Guigal Crozes-Hermitage Chateauneuf-du-Pape 2017 is like pairing with the beef cheek's best friend—it's bold, it's complex, and it's packed with flavor. The fruity notes of the Crozes-Hermitage complement the richness of the beef cheek and curry sauce, while its smooth tannins help to cut through the creaminess of the coconut gnocchi. It's a match made in foodie heaven, creating a culinary experience that'll have you coming back for more.

Now, let's talk dessert: Coconut Tiramisu served with Mango Sorbet. This sweet treat is like a taste of paradise! The Coconut Tiramisu is creamy and dreamy, with a hint of coconut that's just divine. And that mango sorbet? It's like a burst of sunshine in every spoonful, refreshing and oh-so-delicious. Together, they make the perfect ending to a fantastic meal, leaving you with a smile on your face and a happy belly.

Foie Gras Bite

Marinated Tuna loin
with ponzu sauce
and
wasabi ice cream

Jean-Max Roger
Sancerre Cuvée
Marnes et Caillottes
2021



Braised beef cheek
in mussamun curry
sauce
coconut gnocchi
& edamame bean salsa

E. Guigal
Crozes-Hermitage
Chateauneuf-du-Pape
2017



Coconut tiramisu serve with
mango sorbet





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JEUNES CHEF COMPETITION



As a judge for the Chaîne de Rotisseurs Jeunes Chefs competition, Chef Mark Jones, our Vice Conseiller Culinaire and the executive chef of the Nai Harn, was honored to contribute his expertise. With 12 finalists vying for a chance to advance to the Grand Final in Hungary, Chef Mark meticulously evaluated their culinary creations alongside other esteemed judges. The competition, held at the prestigious Le Cordon Bleu culinary school in Bangkok and organized by Chaîne de Rotisseurs Thailand, served as a platform for aspiring young chefs to showcase their talents on a national stage.

This year's competition boasted an impressive lineup of participants, including two entrants from the Nai Harn and three from the Boat House, both of which Chef Mark oversees. They were joined by representatives from other renowned establishments such as Sindhorn Kempinski, Sofitel Grand Bangkok, and Le Cordon Bleu culinary school. The diverse pool of talent ensured that the competition was fiercely competitive, with each chef bringing their unique culinary perspective to the table.

Throughout the intense three-hour challenge, Chef Mark and his fellow judges observed the competitors as they worked tirelessly to create culinary masterpieces from scratch. From meticulously plated dishes to innovative flavor combinations, the level of skill and creativity on display was truly remarkable. Despite the pressure-cooker environment, the competitors remained focused and composed, maintaining impeccable standards of cleanliness and hygiene throughout the cooking process.

As a proud sponsor of the event, Chaîne des Rotisseurs Phuket was dedicated to supporting and promoting the next generation of culinary talent. Chef Mark's involvement as a judge underscored the organization's commitment to fostering excellence in the culinary arts and providing aspiring chefs with opportunities to showcase their skills on a global stage. Through events like the Chaîne de Rotisseurs Jeunes Chefs competition, Chaîne des Rotisseurs Phuket continues to champion innovation, creativity, and culinary excellence in the industry.

YOUNG CHEFS FROM THE NAIHARN WON THE 3RD THIS YEAR



LECORDONBLEU DUSIT
CULINARY SCHOOL



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UPCOMING OMGD EVENT, 13 JUNE 2024

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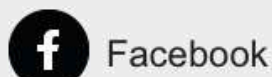
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Association Mondiale de la Gastronomie

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