

March 2010

# Chapitre Dinner Invitation

Confrérie de la Chaîne des Rôtisseurs  
ASSOCIATION MONDIALE DE GASTRONOMIE  
BAILLIAGE DE THAILANDE



*The Chaîne's next dinner will be on the 26<sup>th</sup> of March at The Mandarin Oriental Bangkok*

**Inducting Officer - Mr. Pongthep Leenutapong Conseil Magistral**



*The Oriental Hotel has graciously offered us rooms for 2,500 baht net for the evening.*

**Book your rooms directly with the Hotel 02 659-9000**

**Norbert A Kostner  
Executive Chef**

*A native of Southern Tyrol in Italy, Norbert Kostner has made Thailand his second home when he visited the country 35 years ago. As Executive Chef in charge of all the gastronomic activities of the historic and*



*legendary Oriental Bangkok*

*"I am very passionate about cooking, whether it is Italian, Thai, French or Chinese. The cuisine I prepare transcends geographical and cultural boundaries because I want everyone to experience the richness and variety of all cuisines while at the same time respecting their authenticity."*

For pictures of past events & for upcoming dinner information

Visit our web site:

[www.chaine-thailand.com](http://www.chaine-thailand.com)



## *Château Clinet Pomerol 1998*

*Big and powerful, with lots of olive, brown sugar and jam. Soft and full, with round tannins. A voluptuous and wild wine. Juicy and exotic. Why wait on this full-throttle red. 1998 Wine*

*Spectator - James Suckling - Bordeaux blind retrospective (2008) Drink now 93 Points*

## *Domaine Comte Georges de vogue Chambolle-Musigny 2006*



*"2006 Chambolle-Musigny " A more deeply pitched, riper and notably more complex nose that is restrained, cool and positively gorgeous as seemingly all of the spicy elements it projects are perfectly reflected by the textured, concentrated and naturally sweet big-bodied flavours brimming with minerality and buckets of extract that render the firm tannic spine almost invisible on the direct, frank and*

*driving finish that is almost painfully intense and where the floral character of the nose resurfaces. A flat out brilliant wine for this level and best that de Vogüé has ever made."*

*Allen Meadows, Burghound, 94/100*

**ENTERTAINMENT** - *The Bangkok International Big Band was formed in 1999 by Mark Hodgkins, a veteran saxophonist on the Bangkok circuit for nearly two decades. Starting out as a bi-weekly rehearsal session for the best local and "expat" jazz musicians in Bangkok, it soon developed into much more: the first professional big band jazz ensemble based in Thailand.*



Payments and Reservations:  
Chaîne Des Rôtisseurs  
P.O. Box 1492 Nana Post Office  
Bangkok, 10112 Thailand

Reservation Information Tel: (02) 254 -3768 Khun Jun  
Email: [payment@pacrim.asia](mailto:payment@pacrim.asia)

General Information:

Mr. Dana Edward Caron  
Chancelier Thaïlande  
For information you can call anytime  
081 837-6855

*Remoulade of hand-plucked blue horse crab, confetti of vine ripened tomatoes dressed with pickled lemon vinaigrette*



*Marbre of suckling pig and farmhouse poultry, porto aspic, tender baby spinach, radishes and apple shavings*



*Cassolette of deep sea scallop and bouchot mussels paired with water spinach tortelli and Sancerre sorrel sauce*



*Pave of white Asian sea bass poached in a wild fennel and noilly prat vermouth broth, sauce bouillabaisse, rusty rouille, saffron froth*



*Medley of prime Yarra valley lamb  
The rack slowly roasted rubbed with aromatic savoury,  
The short ribs minced and broiled as a minted patty,  
The sweet breads as a ragout fin in marsala sauce*



*Twice baked cheese muffin with gorgonzola sauce, vanilla pear compote and golden frisee*



# *la Chaine des Rotisseurs at The Mandarin Oriental Bangkok*



*Royal Ballroom*

*Friday, 26th March 2010*

*Remoulade of hand-plucked blue horse crab, confetti of vine ripened tomatoes dressed with pickled lemon vinaigrette*

*Domaine Daniel Barraud, St. Veran En Cheches 2007*

*Marbre of suckling pig and farmhouse poultry, porto aspic, tender baby spinach, radishes and apple shavings*

*Domaine Daniel Barraud, Pouilly-Fuisse En Buland Vielle Vignes 2008*

*Cassollette of deep sea scallop and bouchot mussels paired with water spinach tortelli and Sancerre sorrel sauce*

*Domaine Rene Rostaing Condrieu La Bonnette 2007*

*Pave of white Asian sea bass poached in a wild fennel and noilly prat vermouth broth, sauce bouillabaisse, rusty rouille, saffron froth*

*Domaine Rene Rostaing Condrieu La Bonnette 2007*

*Friends of vineyard snails and frog legs in flaky puff pastry with sauce Périgordine*

*Domaine Comte Georges de Vogue Chambolle-Musigny 2006*

*Refreshing poach-basil sorbet from the royal projects*

*Medley of prime Yarra valley lamb*

*The rack slowly roasted rubbed with aromatic savoury,*

*The short ribs minced and broiled as a minted patty,*

*The sweet breads as a ragout fin in marsala sauce*

*Chateau Clinet Pomerol 1998*

*Twice baked cheese muffin with gorgonzola sauce, vanilla pear compote and golden frisee*

*Domaine Zind Humbrecht Pinot Gris Clos St. Urbain Rangen de Thann V.T. 1999*

*Combination of champagne mousse and fresh berries served with pistachio foam in a melting cube*

*Domaine Zind Humbrecht Pinot Gris Clos St. Urbain Rangen de Thann V.T. 1999*

*Selection of fine teas and coffee*

*Selected hand-dipped chocolates, cinnamon-raspberry macaroons, nougats and tuiles*