



Confrérie de la Chaîne des Rôtisseurs

ASSOCIATION MONDIALE DE LA GASTRONOMIE
Bailliage Régional de Phuket en Thaïlande

CHAPITRE AND GALA DINNER
AT THE HOLIDAY INN PATONG, 29TH MAY 2010

RECEPTION, SELECTION OF CANAPÉS

Assorted Wafer Cones with Various Fillings

Duck Liver, Chili Lemon Marinated Salmon, Tandoori Baby Lobster, Tuna Tartar Thai Style
Carved whole Spanish Serrano ham

Bisol & Figli Valdobbiadene Prosecco Jeio, Extra Dry

MENU

Alaska King Crab Salad with Baby Potato in Olive Oil Lemon Dressing
Japanese Scallop Carpaccio with Truffle Oil Dressing
Marinated Salmon Trout with Dill Sauce

Xanadu Dragon Sauvignon Blanc Sémillon, Margaret River 2006

Lobster Bisque Cappuccino with Dollop of Black Caviar

J. Moreau & Fils Chablis 1er Cru Montmains 2007

Poached Dover Sole filled with Leek and Carrots on a Shallot Butter Sauce

Mommessin Brouilly Chateau de Pierreaux 2007

Provençal Lamb Fillet with Grilled Goat Cheese and Crispy Puff Asparagus on Porcini Mushroom Glaze

Heart of Stone Pinot Noir, Marlborough 2007

Pomegranate and Pink Pomelo Sorbet with Campari

Australian Waygu Beef Striploin with Smoked Mashed Potato, Roasted Roots and Artichokes
Served with Pink Peppercorns and Foie Gras on a Red Wine Sauce

Castello Banfi Brunello di Montalcino 2004

Coconut Pannacotta with a Lychee Granite, Black Olive Caramel and Poached Fruits in a Champagne Syrup

Bisol & Figli Valdobbiadene Prosecco Jeio, Extra Dry

Coffee, Espresso or Cappuccino, Fine Selection of Tea

Chocolate Surprise

Wines Supported By

