



# Confrérie de la Chaîne des Rôtisseurs

ASSOCIATION MONDIALE DE LA GASTRONOMIE  
Bailliage Régional de Phuket en Thaïlande

**J W Marriott Phuket**

**Formal Dinner**  
Friday 6<sup>th</sup> November 2009

## **Menu & Wine Selection**

### **Reception**

*Cocktails and Appetisers*

**Foie Gras Black Truffle terrine, Fuji salad**  
*Gewurtztraminer- Kettmeir (2007 Sud Tirol, Italy)*

**Balik Salmon, Cauliflower Espuma, Sevruga Caviar**  
*Cervado della Sala – Castellp dells Sala (2007 Umbria, Italy)*

**Crustacean Consomme with Scallop Royale**

**Fillet of Turbot, Artichokes Reform, Essence of Basil**  
*Cipressetto Rose-Antinori (Tuscany, Italy)*

**White Peach Sherbert**  
*Peach Brandy*

**Tranche of Lamb, Green Peas, Langoustine tortellini, Herb jus**  
*Syrah IGT-Planeta (2002 Sicily)*

**Coconut Parfait, caramelised Mango & Tamarind sorbet**  
*Carpeno Malvolti Prosecco (Italy)*

**Coffee, Tea and Petit Fours**

**Followed by**

**“The Cigar Bar”**

<b>Vice President and General Manager</b>	<b>: Robert Lohrmann (USA)</b>
<b>Executive Chef</b>	<b>: Paul Millist (Australia)</b>
<b>Director F &amp; B</b>	<b>: Richard Taffs (UK)</b>