



# Confrérie de la Chaîne des Rôtisseurs

ASSOCIATION MONDIALE DE LA GASTRONOMIE  
Bailliage Régional de Phuket en Thaïlande  
[www.lachaine Phuket.com](http://www.lachaine Phuket.com)

## Convivial Diner Rustique

Brasserie Phuket

18 Ratsada Road, Phuket Town,

Monday 30<sup>th</sup> May 2011

6:15p.m. for 7:15p.m.

Baht 2,800 for Members Baht 3,500 for guests

Dress code: Smart casual with chains or Ribbons

We are pleased to offer our confrères and guests a new format, less formal than our regular Amicales, called **Convivial Diners Rustiques**.

We will offer an informal optional gathering where in excellent company you may imbibe as much as you desire at your own expense, followed by a short cocktail reception and a four course menu where the centrepiece is a rustic dish from a chosen region. At the end of the meal after the usual Appreciation and Certificate Presentations, cigars and refreshments will be served against personal bills.

Our very first **Convivial Diner Rustique** will be at Brasserie Phuket in Phuket Town, and the chosen region for the rustic dish is Flanders.

Your tasting committee has not yet completed its arduous and selfless task for this dinner, so the wines are thus far indicative only. However Brasserie's chef-patron Alain Tabruyn is celebrated not only for his worship of Belgisch Bier, but also his demanding palate when it comes to Vrai Vin Français, so you may assume the wine will be particularly good. Further information will follow

**ONLY 12 PLACES NOW AVAILABLE**

## Reservations & Payments

**Method 1:** By deposit or transfer to our **Kasikorn Bank** account  
Account name: Phawadee de Crissey  
Account #: 332-278257-7

Please send a copy of the transaction slip to Vice-Argentier Claude de Crissey at [claude@lachaine Phuket.com](mailto:claude@lachaine Phuket.com) or by SMS to 081 893 6677 for ATM transfers for reconciliation purposes

**Method 2:** By cash payment at the Front desk of Royal Phawadee Village, Sawatdirak Road, Patong  
Contact: Reception Manager of Cashier

**Bailli** Howard Digby-Johns [digbyjohns@lachaine Phuket.com](mailto:digbyjohns@lachaine Phuket.com)

**Vice-Chanson** Poonpun Jangrugsu (ฟู) [poonpunjangrugsu@lachaine Phuket.com](mailto:poonpunjangrugsu@lachaine Phuket.com)

**Vice-Chancelier** Peter M Smith [peter.smith@lachaine Phuket.com](mailto:peter.smith@lachaine Phuket.com)

**Vice-Conseiller Culinaire** Hans J Kahrs [hans.kahrs@lachaine Phuket.com](mailto:hans.kahrs@lachaine Phuket.com)

**Vice-Argentier** Claude de Crissey [claude@lachaine Phuket.com](mailto:claude@lachaine Phuket.com)



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## Order of Play

### Bar

#### 6.15 p.m. Le Graissage de la Gorge

Trencherfolk will foregather at the bar of Le Brasserie to quench their thirsts after a hard day of toil and for some well earned bucolic gratification. The aged and infirm may come later.

Le Brasserie offers 30 different Belgian beers, with four on tap, all of which along with all other drinks before and after the meal will be served at **15 % discount**.

### Provence Room

#### 7.15 p.m. Cocktail Reception & Photographs

Duck Fillet in a Smoked Duck Jacket.  
*Surprise Aperitif*

#### 7.30 The Dinner

Fresh Imported Oysters and Hot Brussels Mussels

*Joseph Mellot Sancerre Blanc La Châtellenie 2007*

*A perfectly balanced Sancerre: White Flowers, Orange Blossom, Crisp, Minerals, Wet Stone*



Home-made Duck Pâté with White Truffle  
Topped with Pan Fried Duck Liver

*Gustave Lorentz Pinot Gris Réserve Alsace 2009*

*Light, fresh, dry, with a touch of spice and smokiness. good acidity and a core of more weighty ripe pear flavours*



Konijn op zijn Vlaams.  
(Rabbit the Flemish way)

*Louis Latour Domaine de Valmoissine Pinot Noir Vin de Pays des Côteaux du Verdon 2007*

*Traditional Burgundy style with a nice rustic edge: Tannins, Black Cherry, Briar and Sweet Earth Notes*



Pallet of Belgian Chocolate  
*LBV Port*

#### 10 p.m. Après le Dîner

*A selection of Liqueurs, Cognac, and Whisky at 30 % Discount and an assortment of Cigars.*

Bailli Howard Digby-Johns [digbyjohns@lachaine Phuket.com](mailto:digbyjohns@lachaine Phuket.com)

Vice Chancelier Peter M Smith [peter.smith@lachaine Phuket.com](mailto:peter.smith@lachaine Phuket.com)

Vice Chanson Poonpun Jangrugsa (Pui) [poonpunjangrugsa@lachaine Phuket.com](mailto:poonpunjangrugsa@lachaine Phuket.com)

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