



Confrérie de la Chaîne des Rôtisseurs

ASSOCIATION MONDIALE DE LA GASTRONOMIE
Bailliage Régional de Phuket en Thaïlande

J W Marriott Phuket

Formal Dinner
Friday 6th 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”

Vice President and General Manager	: Robert Lohrmann (USA)
Executive Chef	: Paul Millist (Australia)
Director F & B	: Richard Taffs (UK)