



DINER AMICAL
Friday, 16 November 2018

Confrérie de la Chaîne des Rôtisseurs

ASSOCIATION MONDIALE DE LA GASTRONOMIE

Bailliage de Melaka

Dear Chaîne Members

The Bailliage de Melaka is pleased to announce that our year end Diner Amical will be held at Hatten Hotel Melaka.

The details of this function are as follows:

- Date: Friday, 16 November 2018
- Venue: Level 22
Hatten Hotel Melaka
Hatten Square, Jalan Merdeka
Bandar Hilir, 75000 Melaka
Tel. 06-2219696
- Time: 19.15 hours Pre-Dinner Drinks
At Level 22, Alto Sky Bar
20.00 hours Dinner
- Menu: See attachment.
- Attire: Ladies: Evening Gown
Gentlemen: Black Tie
(Chaîne ribbon for members)
- Cost: RM 400.-- nett per member
RM 420.-- nett per guest
Payment at the restaurant BY CASH ONLY.
- Seating: Free seating.
- Hotel Reservation: Please book directly with Hatten Hotel Melaka
and indicate booking for Chaîne Melaka Diner Amical.
- Confirmation of Attendance: Guests are welcome. Please confirm your attendance
with the names of guests in the enclosed **Reply Form** by fax or e-mail **not later than 5 November 2018**. Non-Payment is constituted as Non-Participation.
- Cancellation: **No cancellation** can be accepted **after 5 November 2018**
To avoid misunderstanding regarding cancellation,
please note that it has become necessary that **ALL CANCELLATIONS SHOULD BE FAXED OR E-MAILED. NO CANCELLATION BY PHONE WILL BE ACCEPTED.** Cost of dinner will be charged for No-Show.

We are looking forward to seeing you at the dinner.

JULIE TAN SEE PECK
Bailli Regional de Melaka

20 September 2018

CHAINE DE ROTISSEURS MELAKA "DINER AMICAL"
@ Hatten Hotel Melaka on 16th November 2018

Cocktail Reception

*Hatten Alto Sky Lounge's finest selection
of
Mouth Amusers
Sanfeletto Prosecco DOCG Extra Dry*

Dinner Is Served

Chicken Rice Dumpling

*Hainan's chicken, supreme soy, ginger jelly, chili sauce, coriander and Japanese cucumber
Massotina Pinot Grigio 2016 (Italy)*

Osaka Sesame Tuna Tataki

*Seared Ahi tuna, avocado puree, wasabi pearl, yuzu mayo,
Massotina Pinot Grigio 2016 (Italy)*

Oriental Creamy Fish Consommé

*Prawn ravioli, baby abalone, bamboo fungus, wolfberries, honshimeiji mushroom
Massotina Pinot Grigio 2016 (Italy)*

Lemon Coconut Ginger Granita

Lemon, fresh coconut, young ginger, corn syrup

Honey Lime Chicken Otak-Otak Roulade

*Marinated chicken with seafood otak-otak paste, Yam puree, broccolini, crispy golden mushroom, reduction jus
Joseph Pellerin Beaujolais-Villages 2015*

Australian Barramundi

*Pickled cherry tomato, Asparagus, Morels Green Curry Vin Jaune Foam
Joseph Pellerin Beaujolais-Villages 2015*

Truffle "Tom Kha" Risotto

*Fresh wild truffle mushroom, egg yolk, coconut foam, basil cress
Joseph Pellerin Beaujolais-Villages 2015*

Edible Osmanthus

*Golden Osmanthus chrysanthemum jelly, lychee Osmanthus cheese cake,
dehydrated green tea foam, crumble and berries
Amor Loco Rosado 2015 (Spain)*

Selection of Coffee & Tea

served with Petit Four & Mignandise