

CONFRERIE DE LA CHAINE DES ROTISSEURS
ASSOCIATION MONDIAL DE LA GASTRONOME
BAILLIAGE DE NATIONAL

To all Members

09 October 2018

ANNUAL INTRONISATION GALA DINNER ON SATURDAY, 27 OCTOBER 2018

The National Bailliage de Malaisie will hold its Annual Intronisation Ceremony followed by Gala Dinner at the Banquet Hall, The Ritz Carlton Hotel Kuala Lumpur on Saturday, 27 October 2018.

The Intronisation Ceremony and Dinner Gala thereafter, are one of the highlights of the Confrerie de la Chaine des Rotisseurs de Malaisie. It is the most appropriate occasion to welcome new Members to the Confrerie; renew our Oath to the Chaine and celebrate promotions within our Bailliage members. Members who are to be promoted/intronised are expected to attend the Intronisation Ceremony and Dinner Gala. If any member who has not been intronised previously and would like to be intronised, please contact the Secretariat accordingly at Tel. 03-2078 8971. Members to be promoted/intronised are requested to be seated at the front rows at the left hand side for smooth running of the ceremony.

For those members who wish to stay overnight, the National Bailliage has obtained very special rates from The Ritz-Carlton Hotel Kuala Lumpur and the JW Marriott Hotel Kuala Lumpur, which is about 5 minutes walk to the venue.. The rates are as follows :-

- 1) The Ritz-Carlton Kuala Lumpur
- 2) JW Marriott Hotel Kuala Lumpur

Deluxe Room at MYR450.00++ per room per night room only

Deluxe Room at MYR500++ per room per night with 1 or 2 persons for breakfast

Please contact Ms Magdalene Loh, Senior Sales Manager at Tel. 03 – 2719 8323 Fax. 03 – 2715 7013
Mobile : 019-6001663. Email : Magdalene_loh@ritzcarlton.com.my to make your room reservation.

SPECIAL REQUEST : As traffic is usually hectic around the Hotel vicinity on a Saturday evening, please come early so that we may proceed on time.

We are honoured to have Mr Peter Wyss, the Bailli Delegee of Taiwan as the Officiating Officer at the Intronisation Ceremony.

Mr Wilfred Wong, the Charge de Missions and also the Special Adviser to the YTL Group and his F&B Teams are working hard to prepare an exquisite meal paired with fine wines to deliver an unforgettable evening.

Details of this function are as follows :-

DATE : **Saturday, 27 October 2018**

VENUE : Banquet Room, Level 3
The Ritz-Carlton Hotel, Kuala Lumpur
168 Jalan Imbi
55100 Kuala Lumpur
Tel. 2142 8000

TIME : Intronisation: Rehearsal - 6.00 pm to 6.15 pm - Cesar 3, Level 3
Ceremony - 6.15 pm to 7.30 pm
Pre-Dinner Drinks & Canapes - 7.30 pm - Banquet Room, Level 3
Dinner - 8.15 pm

- ATTIRE : Black Tie for gentlemen
Long evening gown for ladies
Chaine Ribbon to be worn by Members
- COST : RM550.00 nett each per member/spouse/guest
- SEATING
ARRANGEMENT : If you would like to be seated together with your friends please indicate in the enclosed Reservation Form. (Round Table of 8 pax).
- CONFIRMATION OF
ATTENDANCE : Please confirm your attendance with the names of guests in the enclosed **Reservation Form by fax** and then send it together with your **crossed cheque made payable to the Confrerie de la Chaine des Rotisseurs** not later than 22/10/18. Non-Payment is constituted as Non-Participation.
- CANCELLATION : No cancellation can be accepted after 22/10/18.
ALL CANCELLATIONS SHOULD BE FAXED OR SEND BY EMAIL ONLY
Cost of dinner will be charged for Non Turn-up.
- PAYMENT : Cheque to be made payable to CONFRERIE DE LA CHAINE DES ROTISSEURS and mailed to :-

The Chaine Secretariat
No. 1 Jalan Gereja (4th Floor)
50100 Kuala Lumpur

Alternatively, you may transfer the money to :-
The Standard Chartered Bank - Account No. 312-101239821

Please scan a copy of the bank in slip to email secretariat.mychaine@gmail.com or mychaine.org@gmail.com for our records.

I look forward to welcoming you on 27 October!

Kind regards

DATUK DR JAGJIT SINGH SAMBHI
BAILLI DELEGUE DE MALAISIE
MEMBRE DU CONSEIL MAGISTRAL
(This is computer generated. No signature is necessary)



THE RITZ-CARLTON

KUALA LUMPUR

CHAINE DES ROTISSEURS INTRONIZATION DINNER MENU | 271018

CANAPES

Lobster Bellini/ Green Pea Mousse
Stuffed Mushroom/ Parmesan Mushroom Risotto/ truffle Foam
Beef carpaccio/Black Berries / Aged Balsamic glaze

Canard- Duchene Cuvee Leonie Brut

FIRST COURSE

Hamachi & Hearts of Palm
Whole Grain Mustard Dressing
Bonpas Cote De Luberon Blanc, France

SECOND COURSE

Octopus Causa
Yellow Sweet Potato, Roasted Bell Pepper, Aji Amarillo
Allan Scott Family Estate Marlborough Sauvignon Blanc, New Zealand

THIRD COURSE

Butternut Squash Soup
Foi Gras & Wild Mushroom Crostini
Allan Scott Family Estate Marlborough Sauvignon Blanc, New Zealand

FOURTH COURSE

Avocado Sorbet with a touch of Lime

FIFTH COURSE

Skuna Bay Salmon
Fresh Garbanzo, Tomato Saffron Broth, Pea Tendrils, Currant Tomatoes
Roustabout Pemberton Chardonnay, Australia

OR

Wagyu Beef Cheek
Wagyu Beef, Fresh Coconut, Kefir Lime Leave, Cashew Nuts, Achiote Paste Sauce
Dandelion Pride of the Fleurieu Peninsula Cabernet Sauvignon, Australia

SIXTH COURSE

Crispy Strawberry-Fusion
Mango-emulsion, Caramel foam, Basil Sorbet
Roustabout Late Harvest Verdleho, Australia

COFFEE, TEA AND PRALINES

TWO BOTTLES OF WHISKEY AND TWO BOTTLES OF COGNAC WILL BE SERVED FOR THE
DINNER