



BAILLIAGE OF MALAYSIA

To all Members

40TH ANNIVERSARY CELEBRATION WEEK-END GRAND CHAPITRE

FRIDAY, 20 OCTOBER - SUNDAY, 22 OCTOBER 2017

We are honoured to have Mrs Marie Jones, International Vice-President of the Chaîne, as the Maître de Cérémonie at the Induction Ceremony.

As you are aware, the National Bailliage de Malaysia will be celebrating its 40th Anniversary this year with a week-end programme from Friday, 20 - Sunday, 22 October 2017 as follows:-

FRIDAY, 20 OCTOBER

An informal dinner with Champagne and fine wines at the residence of Bailli Délégué Datuk Dr Jagjit and Datin Margaret Sambhi. The dinner will be catered by Le Cordon Bleu Malaysia. As places are limited, each member may only bring along either his spouse or a guest. (First come first served basis). For the menu see "Appendix I" below.

SATURDAY, 21 OCTOBER

The Induction Ceremony and Formal Gala Dinner thereafter, especially this being our 40th anniversary, will be one the highlights of the three-day programme for this celebratory Grand Chapitre. It is the most appropriate occasion to welcome new members to the Confrérie; renew our Oath to the Chaîne and celebrate promotions. Members who are to be promoted/inducted are expected to attend the Induction Ceremony and Gala Dinner. If any member who has not been inducted previously and would like to be so, please contact the Secretariat accordingly at Tel. 03-2078 8971.

The Induction Ceremony will be followed by a Dîner Extraordinaire paired with excellent wines specially selected by Chancelier and Kuala Lumpur Convention Centre General Manager, Mr Alan Pryor; whilst Executive Chef Hisham and the F&B Team are working hard to deliver an unforgettable evening. For the menu please refer to "Appendix II" below.

SUNDAY, 22 OCTOBER

An informal Champagne Lunch at L' Heritage, Royale Chulan Hotel Kuala Lumpur. The menu is "Appendix III" below.

Kindly find use the separate Registration Form for the above three functions.

BOOKINGS FOR ALL THE THREE FUNCTIONS WILL ONLY BE MADE IF PAYMENT IS ENCLOSED – NO EXCEPTION. PAYMENT CAN BE MADE BY CHEQUE OR BY BANK TRANSFER TO: CONFRERIE DE LA CHAINE DES ROTISSEURS – ACCOUNT NO. 312-101239821 AT STANDARD CHARTERED BANK). Please email a copy of the banking-in slip for our records.

Violet and I remain at your full disposal for any additional information you may need and I look forward to welcoming you at our anniversary celebrations.

Warm regards

DATUK DR JAGJIT SINGH SAMBHI
MEMBRE DU CONSEIL MAGISTRAL, BAILLI DÉLÉGUÉ

Buffet La Chaîne des Rotisseurs on 20 October 2017
Datuk Jagjit & Datin Margaret's Residence
35, Jalan Langgak Golf, 55000 Kuala Lumpur

Pain surprise
Surprised bread

Entrées

Saumon en Bellevue
Bellevue salmon

Caille farcie
Stuffed quail

Huitres
Oyster

Terrine de poissons
Fish terrine

Terrines de légumes
Vegetales terrine

Terrine de foie gras
Foie gras terrine

Bœuf froid a la tranche
Cold carving beef

Salades à mélanger
Salads to be mixed

Hot dish

Medaillon de lotte a l'armoricaine
Monk fish medallion, armoricaine sauce

Epaule d'agneau confite au romarin
Confit lamb shoulder and rosemary

Garniture

Ratatouille

Boulangère potatoes

Buffet des fromages

Cheese buffets

Variétés de Pains

Bread Choice

Buffet des Desserts

Tarte au citron

Lemon tart

Tarte aux fruits rouge et crème mouseline
Red fruit tart mousseline cream

Tarte Tatin

Tatin tart

Religieuse

Verrines au Chocolat

Chocolate verrine

Arbre sucré

Candy three

Macarons

Macaroons

Fruits frais

Fresh fruits

WINES

Pre-Diner - Laurent Robert NV Champagne

White - Domaine Delobel Sauvignon Blanc - Loire organic

Red - Chateau de Lafont 2011

Calvados, Martell VSOP



TAILOR MADE

Event: Chaîne des Rôtisseurs Dinner Menu

Date: 21th October 2017

No of pax: 120 pax

Pre-dinner drinks

France – Champagne

Moët et Chandon Brut Imperial

Pre-dinner canapés

- Tamarizushi
- Pommes de terre
- Quiches boursin
- Compress watermelon

Appetizer

'Thalassophile'

Marble ocean terrine, basil yuzu espuma, cobia oil and melba toast

Soup

Crème of parsnip, trout siphon, fish roe

New Zealand - White

Villa Maria Taylors Sauvignon Blanc

Entrée

Taste of Sakura Chicken

Tenderly roast ballotine, truffle manchengo polenta, hazelnut crunch.

France – White

Joseph Drouhin Chablis Domaine de Vaudo

Sherbet

Lemon lychee sherbet

With desiccated dry honey calamansi

Main Course

Duo of beef

Buttered fondant, miso carrot puree and beef jus

Australia – Red

Torbreck The Steading Red

OR

Honey lime glaze Atlantic cod

Radish in dashi, herbs parsnip puree, sofrito emulsion bisque

France – White

Joseph Drouhin Chablis Domaine de Vaudo

Dessert

Violet

Lavender mousse, cylindra sorbet, verbena meringue

Australia – Dessert wine

Torbreck the Bothie

Praline

Espresso coffee & tea

Coffee or Tea

Hennessy VSOP

JW Black Label

Laiphroig quarter cask

APPENDIX III

Chains Des Rotisseurs



Champagne Lunch at L'

Heritage, Royale Chulan

on Sunday, 22 October 2017

Live Station (with Pre-Lunch Drink)

Raclette with Condiments

Smoked Fish, Pickle Onion, Gherkin, Boiled Baby Potato, Celery Noodles,

Appetizer

Water Melon Alaskan Crab with Abalone and Black Fungus

In Between

Asparagus with Hazelnuts, Poached Free-Range Organic Egg and Hollandaise Sauce

Soup

Asean Bouillabaisse

Lobster

Lobster Singgang Style with Aromatic Spices Malaysian Flavour

Fish

Slow Fry Black Cod with Shark Fin Broth and Morel Fricassee

Palette Cleanser

Mandarin Orange

Poultry

An Traditional Chicken Rendang with Classic Style Roesti Potato and Foie Gras

Prime Rib

Slow Roast Prime Rib with Baby Potato, Yorkshire Pudding Served with Truffle and Red Wine Jus

Cheese

Assorted France Cheese Platter with Home Made Crackers

Malaysian Famous Sweet Ending

Local Fruits - Ciku Strudel with Famous Malaysian Tea -Teh Tarik Ice Cream
And Ice Kacang Bird Nest

Coffee / Tea

WINES

Pre-Lunch – Moet Chandon Champagne

Lunch - Louis Roederer Brut Premier NV Champagne