



Association
Mondiale de la
Gastronomie

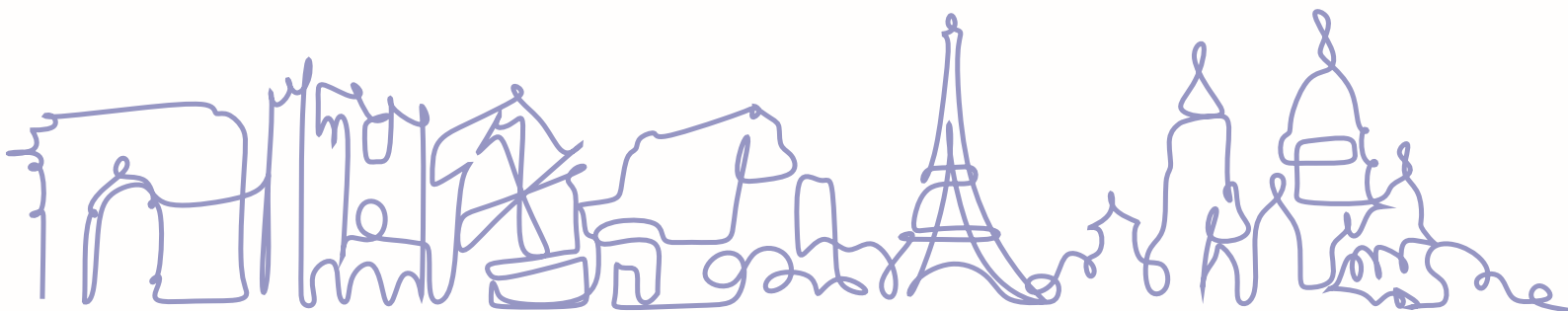


The 49th

ANNIVERSARY GRAND CHAPITRE

**LA CHAÎNE DES RÔTISSEURS
BAILLIAGE DE MALAISIE**

16 – 18 OCTOBER 2026





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AN INVITATION TO CELEBRATE

From the Bailli Délégué de Malaisie, Professor Dato' Elizabeth Lee

Dear Fellow Chaîne des Rôtisseurs Members,

It is my absolute honour and pleasure to cordially invite you and your esteemed guests to join us for the Bailliage de Malaisie's Grand Induction Chapitre—a spectacular long weekend of magnificent occasions and wonderful celebrations. We look forward to your distinguished presence as we gather to honour and showcase the fine art of gastronomy in Malaysia.

Your shared passion for exquisite food, fine wine, and the unique camaraderie that only a Chaîne gathering can generate is what makes our organisation truly exceptional.

We have curated an extraordinary trilogy of culinary experiences for you. The festivities will commence with the Welcome Night Dinner—an *Evening of Malaysian Elegance* held at an exclusive private location to be revealed, dedicated to our international members and their guests. We then progress to the highly anticipated Induction Ceremony for our new and promoted members of the Confrérie de la Chaîne des Rôtisseurs, followed by the Gala Amical Dinner. Finally, our weekend concludes with a warm Farewell Lunch on Sunday.

This special weekend is a vibrant celebration of the global Chaîne des Rôtisseurs community. We are thrilled to welcome our international network of members to join our Malaysian confrères for this memorable weekend. May we all have a wonderful time connecting and reconnecting, forging lifelong friendships, and fully immersing ourselves in the true spirit of the Chaîne.

We look forward to welcoming you.

Vive la Chaîne!

Warmest regards,

Professor Dato' Elizabeth Lee

Bailli Délégué de Malaisie



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DAY 1

Friday, 16 October 2026 Welcome Night Dinner

An Evening of Malaysian Elegance

Step into the warmth of a private residence for an intimate culinary journey celebrating the vibrant flavours of Malaysia. Crafted for sharing, discovery and conviviality, this exclusive Welcome Dinner for our international guests features a selection of wines, including Fleurs de Prairie Sparkling Brut NV Rosé, Hugel Riesling Classic and Domaine Rostaing Puech Noble Rouge 2021, alongside local beverages.

The menu begins with charcoal grilled satay served with rich peanut sauce, followed by nasi kerabu, the iconic blue rice dish from Malaysia's East Coast, accompanied by fresh herbs, crackers and traditional condiments.

Guests will then savour the distinctive Johor laksa, featuring noodles in a thick fish and coconut gravy, before enjoying the comforting Kai See Hor Fun, a favourite Perak hawker food, in a delicate chicken and prawn broth.

The evening concludes with colourful local sweets of bite-sized Malay Nyonya Kueh and refreshing Cendol, followed by a refined nightcap, setting the stage for the grandeur of the next day's Gala Dinner.

Venue	Tropical Garden Enclave in an Urban Forest
Time	7.00 p.m.
Dress Code	Smart Casual with Chaine Ribbons
Cost	Members - RM450 Spouses & Non-members - RM500
Capacity	40 pax



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Chaîne des Rôtisseurs

Welcome Night Dinner

16 OCTOBER 2026

Buffet Selection

Kuih Pie Tee
Crystal Dumplings - Chives, Sengkuan & Yam
Nasi Kerabu
Ayam Percik
Beef Rendang Tok
Sayur Lodek with Ketupat

Signature

Whole Roasted Lamb

Ala Carte

Kai Si Hor Fun
Chicken Satay
Beef Satay
Chili Crab Mantou

Dessert

Cendol
Pulut Hitam Dessert
Selection of Nyonya Kuehs

Wines

Fleurs de Prairie Sparkling Brut Rosé (NV)
Hugel Riesling Classic
Domaine Rostaing Puech Noble Rouge 2021



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DAY 2

Saturday, 17 October 2026 Gala Amical Dinner

For many years, the Kuala Lumpur Convention Centre has been a valued partner of the Bailliage de Malaisie, hosting many memorable Chaîne dinners. This evening's gala dinner continues that tradition with a menu that celebrates culinary artistry and our shared passion for gastronomy.

Inspired by milestones in the Convention Centre's distinguished culinary journey, each course showcases the finest local ingredients, refined French techniques and a commitment to sustainable sourcing. Thoughtfully paired wines and imaginative mocktails have been selected to complement and elevate every dish, ensuring a harmonious dining experience for all guests.

More than a dinner, this Gala Evening is a celebration of friendship, fellowship, camaraderie and the timeless pleasure of sharing exceptional food and wine around one table.

INDUCTION

Venue	Conference Hall 1, Level 3, KL Convention Centre
Time	5.00 p.m.
Venue	MR406, Level 1, KL Convention Centre

GALA AMICAL DINNER

Venue	Conference Hall 1, Level 3, KL Convention Centre
Time	6.30 p.m.
Dress Code	Black Tie for Gentlemen and Evening Gowns for Ladies / Members with Chaîne Ribbon
Cost	Members - RM1300 Spouses & Non-members - RM1400
Capacity	150 pax



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Chaîne des Rôtisseurs

The Intronization & Reunion Gala Dinner

21 Years of Shared Gastronomy

17 OCTOBER 2026

Cocktail (cocktail action station)

Petit Mushroom Rendang Wellington
Spherical Onde-Onde
Nyonya Telang Jumbo Crab Arancini

Deutz Classic Brut (Champagne, France)

Mocktail: Mango Mule (Mango puree, mint leaves, gingerade)

The Prelude (Inspiration: The 2015 "Art of Live Cooking" Excellence Award)

A Tetralogy of Local Elements Texture of Heritage

IMPERIAL House smoked oyster, Tanjung Malim caviar, mango-tomato salsa, red chili
DELICATE Lobster roulade, heritage otak-otak essence, fresh coriander
SILKEN Whipped scallop mousse timbale, aerated meringue, garden dill
GOLDEN Roasted baby pear, chive-garlic cheese, candied pistachio shards

Joseph Drouhin, Vaudon Chablis Reserve De Vaudon (Burgundy France)

Mocktail: Basilian Mist (Basil, lime juice, cane syrup, sparkling water)

The Sea (Inspiration: Chef Nur Muhamad Salon MONDIAL Switzerland - Gold Medal)

The Potage Evolution

A velvety shellfish coastal broth perfumed with garden botanicals, served alongside with a modern Amuse de Satay and an architectural Gâteau of crisp Radish Cake

Mocktail: Tea-lantro (English Breakfast Tea, Passionfruit syrup, orange peel, cilantro)

Pommecythere Popsicle Sorbet



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The Grande Utama (Inspiration: The 40th Ruby Anniversary Gala)

The Roseate Wagyu & Local Blue Ensemble

Slow-cooked precisely at 56°C, truffle-infused polenta folded fricassee of local Sisir mushrooms, bone marrow jus and Malaysian blue cheese beurre fondue

Précision d'Agassac AOC (Haut Medoc, France)

Mocktail: Yuzu Sparkler (Yuzu puree, jasmine tea, cane syrup, sparkling water)

OR

Option for Fish Course

The Sea Essence: Snapper & Crustacea Emulsion

A delicately pan-seared fillet of sustainably farmed local snapper, five-spiced potato ragout, velvet jus de crustacea and a vibrant drizzle of green scallion and cold-pressed ginger oil

Penfolds Bin 23 Pinot Noir (Adelaide Hills, Australia)

Mocktail: Yuzu Sparkler (Yuzu puree, jasmine tea, cane syrup, sparkling water)

The Finale (Inspiration: The 45th Anniversary Gala)

The Chocolate Dacquoise Geometric

71% single-origin Malaysian dark chocolate crémeux, balanced by brittle, toasted hazelnut dacquoise shards. lifted by a vibrant, highland hibiscus and wild sour cherry coulis

Barros 10 Years Old Tawny Port

Mocktail: Cloud 9 (Coconut water, pineapple juice, sea salt foam)



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The After-Party Gastronomy

The Cocoa Lab & Les Mignardises

The Praline Atelier

The Pahang Gold: Gula Melaka and sea-salt caramel.

The Calamondin Velvet

The Roasted Kerisik Gianduja.

The Patisserie Mignardises

Kaffir Lime Leaf Macarons

Teh Tarik Choux Choux

Pandan Kaya Opera

Espresso coffee & selection of tea

Cognac, Scotch



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DAY 3

Sunday, 18 October 2026 Farewell Lunch

For your farewell lunch, you are dining at one of Kuala Lumpur's finest ambassadors of Malaysian cuisine. Nestled amidst the lush greenery of Jalan Ceylon, MICHELIN Selected restaurant, Bijan offers a serene escape where timeless Malay traditions are reimagined with contemporary elegance.

Every dish you will enjoy this afternoon is a celebration of Malaysia's rich culinary heritage—crafted from the finest local ingredients and infused with the vibrant flavours, spices, and stories that have shaped our nation's diverse food culture over generations.

As you savour tonight's menu, Bailliage De Malaisie invites you not only to enjoy the food, but also to experience the warmth of Malaysian hospitality. May this lunch leave you with lasting memories of our culture, our flavours, and our passion for bringing people together through food.

Selamat menjamu selera and enjoy your lunch experience.

Venue	Bijan, No. 3, Jalan Ceylon, Bukit Ceylon, 50200 Kuala Lumpur
Time	12.00 p.m.
Dress Code	Smart Casual with Chaine Ribbons
With Wines	Members - RM450 Guests - RM500
Non Alcoholic	Members - RM350
Package	Guests - RM400
Capacity	40 pax
Wines	White: Dr. Loosen, Blue Slate Riesling Kabinett Prädikatswein 2022/23 Red: Louis Latour Morgon 2023





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Chaîne des Rôtisseurs

Farewell Lunch Presented by Bijan

18 OCTOBER 2026

Menu is inclusive of pre-lunch canapes & a glass of welcome mocktail for each guest upon arrival.

Rendang Nangka Bao

Young jackfruit rendang stuffed in a mantou bun

Otak Otak

Steamed seafood mousse.

Live Station | Cucur Udang

Golden fritters of deep-fried prawns & vegetable strips, served with Bijan's chilli sauce.

Live Station | Satay

Skewered chicken & beef fillets, marinated in spiced honey & peanut sauce.



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Chaîne des Rôtisseurs

Farewell Lunch Presented by Bijan

18 OCTOBER 2026

NOODLE (Served individually)

Laksam

Laksam features soft, hand-rolled rice noodle rolls served in a rich, creamy gravy made from fresh fish, coconut milk, and aromatic herbs. Garnished with long beans, bean sprouts, fresh herbs, and a touch of sambal.

MAIN COURSES (Lunch is served family style)

Rusuk Panggang

Sticky, chargrilled marinated Australian beef short ribs, served with pegedil, sweet soy sauce & sambal belacan.

Gulai Lemak Ikan Kurau dengan Pisang Kapas

A traditional coconut milk curry featuring tender kurau fish (threadfin fish) and young pisang kapas bananas, gently simmered in a rich, creamy and mildly spiced coconut gravy

Ayam Percik

Grilled marinated chicken legs with herbs & spices, topped with smoky and creamy percik sauce.

Sotong Bakar Sambal Hijau

Chargrilled marinated squid (sambal served on the side)

Asparagus Goreng Garlic

Baby asparagus stir fried with garlic.

Nasi Minyak

Spiced fragrant rice.

Nasi Putih

Steamed white rice.

DESSERT (Served individually)

Trio desserts of Sago Bunga Telang, Chocolate Durian cake & a scoop of homemade pandan cendol ice cream.



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Accommodation

Traders Hotel Kuala Lumpur by Shangri-La Group



Kuala Lumpur City Centre
50088 Malaysia

+60 3 2332 9888
kualalumpur@tradershotels.com

Deluxe Room, Newly Refurbished (344 sq ft)

Starting from MYR 579 Avg/Night

bit.ly/45xXAzZ



The conference rate will be displayed when you use the special room booking code.

Group code CDR151026

Cutoff date 1 October 2026



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Accommodation

Mandarin Oriental, Kuala Lumpur



1Kuala Lumpur City Centre,
Kuala Lumpur, 50088, Malaysia

+60 3 2380 8888
mokul-reservations@mohg.com

Deluxe City View Room (431 sq ft)

Daily rate MYR 800nett including breakfast for 1 guest at Mosaic
Daily rate MYR 898nett including breakfast for 2 guests at Mosaic
Courtesy upgrade to a Deluxe Park View Room will be extended.

This rate is valid +/- 3 days before the event on 17 October.



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Accommodation

Grand Hyatt Kuala Lumpur



12 Jalan Pinang,
50450 Kuala Lumpur, Malaysia

+60 3 2182 1234
kualalumpur.grand@hyatt.com

1 King Bed/2 Twin Beds with City View (505 sq ft)

Starting from MYR 573 Avg/Night



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Booking Form and Payment

Please choose **one** of the four options and complete the form accordingly.

OPTION 1

Welcome Night Dinner

Amount

16 October 2026

Member & Spouse (Full Name) ----- RM450 -----

Member's Guests (Full Name) ----- RM500 -----

Gala Amical Dinner

Amount

17 October 2026

Member & Spouse (Full Name) ----- RM1300 -----

Member's Guests (Full Name) ----- RM1400 -----

Farewell Lunch

Amount

18 October 2026

With Wines

Member & Spouse (Full Name) ----- RM450 -----

Member's Guests (Full Name) ----- RM500 -----

Non Alcoholic Package

Member & Spouse (Full Name) ----- RM350 -----

Member's Guests (Full Name) ----- RM400 -----

Note: please advise of any special dietary request



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Booking Form and Payment

Please choose **one** of the four options and complete the form accordingly.

OPTION 2

Welcome Night Dinner

Amount

16 October 2026

Member & Spouse (Full Name) ----- RM450 -----

Member's Guests (Full Name) ----- RM500 -----

Gala Amical Dinner

Amount

17 October 2026

Member & Spouse (Full Name) ----- RM1300 -----

Member's Guests (Full Name) ----- RM1400 -----

Note: please advise of any special dietary request



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Booking Form and Payment

Please choose **one** of the four options and complete the form accordingly.

OPTION 3

Gala Amical Dinner

Amount

17 October 2026

Member & Spouse (Full Name) ----- RM1300 -----

Member's Guests (Full Name) ----- RM1400 -----

Farewell Lunch

Amount

18 October 2026

With Wines

Member & Spouse (Full Name) ----- RM450 -----

Member's Guests (Full Name) ----- RM500 -----

Non Alcoholic Package

Member & Spouse (Full Name) ----- RM350 -----

Member's Guests (Full Name) ----- RM400 -----

Note: please advise of any special dietary request



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Booking Form and Payment

Please choose **one** of the four options below and complete the form accordingly.

OPTION 4	Gala Amical Dinner	Amount
	17 October 2026	
	Member & Spouse (Full Name) -----	RM1300 -----

	Member's Guests (Full Name) -----	RM1400 -----

Note: please advise of any special dietary request



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Booking Form and Payment

Please submit a copy of your completed form, along with proof of payment, to
mychaine.org@gmail.com

Alternatively, you may complete the form by scanning the QR code.

bit.ly/469FyEk



Note: Bookings & Payments MUST be received by **1 October 2026**

BANK TRANSFER

Account Name: Confererie De la Chaine Des Rotisseurs
Account Number: 312101239821
Bank Name: Standard Chartered Malaysia Berhad

Confirmation: Please forward proof of payment to **mychaine.org@gmail.com**
(Addressed to Professor Dato' Elizabeth Lee, Bailli Delegee of Malaysia)

*** Please be informed that we have a 72-hour Cancellation Policy. We apologise that, if you must cancel your participation in less than three days or 72 hours before the event for any reason, we are unable to refund your payment.*