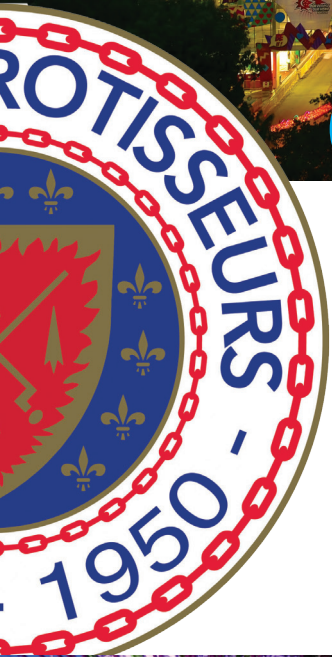


SINGAPORE

Where the World Meets!



Confrérie de la Chaîne des Rôtisseurs

Grand Chapitre de Singapour 2016
(20 to 23 Oct 2016)

Final Announcement



Welcome Message

from Bailli Délégué Mervyn Fong

Chers Confrères and Consœurs,

Warmest Greetings
from the Bailliage de Singapour !



2015 was a significant milestone year for Singapore. Our island nation celebrated its Jubilee (50th) Year of independence with a full year of celebration and festivities. Our Bailliage in Singapore also celebrated a milestone, commemorating 40 years from the date of establishment of the Bailliage de Singapour.

To celebrate these milestones with all of you, our Confrerie and friends from around the world, we are organising a special Grand Chapitre from 20 to 23 October 2016 as a celebration of our rich culinary heritage and traditions in some of Singapore's most iconic venues and landmarks. It has been almost 15 years since Singapore last hosted a Grand Chapitre and we hope that you will join us for this special event. You will be given a journey through time as well as an experience of our rich multi-cultural Culinary heritage. Carefully curated menus will reflect different aspects of our heritage, and these will be paired with fine wines carefully selected from the Bailliage's wine cellars to create a memorable Culinary experience. Events will be limited to 200 persons so as to ensure that quality is not compromised and the highest culinary standards maintained. Please register early in order to avoid disappointment as places are limited.

It has been 40 years since the Bailliage de Singapour celebrated our first Chapitre. Our Bailliage has grown significantly during that time, and we are a Bailliage proud of our Culinary Heritage and Traditions, our Warm Camaraderie and the Quality & Uniqueness of many of our events. We look forward to warmly welcoming you to Singapore as we share our proud heritage with you.

Viva La Chaine !

Mervyn Fong
Bailli Délégué
Bailliage de Singapour

First Day on 20th October 2016 Evening Program



The Opening Gala Dinner will be held on 20 October 2016 at the Mandarin Oriental Hotel, where Executive Chef & Maitre Rotisseur Antonia (“Toni”) Robertson will serve up a spectacular dinner featuring some of her finest culinary creations. Toni had the honour of serving the Baillige’s Best Menu creation of 2015, and it is a fitting tribute that she will have the honour of hosting the Opening Gala Dinner of Grand Chapitre de Singapour 2016.

Program - Menu details



Thursday, 20th Oct 2016

Welcome Gala Dinner - Mandarin Oriental Hotel Oriental Ballroom

Cocktails - 7pm Dinner - 7.30pm

Dress Code : Business Suits/Formal with Chaîne Ribbons

MENU

NV Champagne Jacquesson 738

Amuse Bouche

Truffle Egg on Toast

NV Champagne Jacquesson 738

Cured Madai, Blood Oranges,
Pickled Jalapenos, Sea Lettuce

2008 Sylvain Loichet

Corton-Charlemagne Grand Cru

Endive Salad, Chicory, Preserved Green Tea

Shoots, Nuts, Seeds, Beans

2008 Sylvain Loichet

Corton-Charlemagne Grand Cru

Hokkaido Scallop

Crispy Quinoa, Brown Butter Dashi

2008 Sylvain Loichet

Corton-Charlemagne Grand Cru

36-hours Forgotten Onion Rice
Onion Family, BBQ Duck

*2003 Château Léoville Poyferré
en Magnums*

Wagyu Beef

Soft Marrow Pudding, Tendon Chips

*2003 Château Léoville Poyferré
en Magnums*

Tomme du Berger

Asian Pear, Bitter Greens, Shaved Iberico
Ham

*2003 Château Léoville Poyferré
en Magnums*

Origin Chocolate Praline

Wattleseed Sable, Smoked Nougatine

1985 Warre Porto

*NV Castarede Bas Armagnac XO 20 ans
d'âge*



Grand Chapitre de Singapour 2016 (20 - 23 October)

Second Day on 21st October 2016

Program for the Day



Morning Excursion at 9.30am - Cultural Tour of Chinatown and Little India

Members and guests will be hosted to a tour of Singapore's historic "Chinatown" and "Little India" districts, showcasing glimpses of our rich multi-racial and multi-cultural heritage. Lunch will be served at a traditional Indian restaurant located in Little India.

Lunch at traditional Little India restaurant called Muthu's Curry Restaurant

Heritage Evening

6.30pm - Sunset Boat Cruise of the Singapore River and Marina Bay

7.00pm - Cocktails on the Clifford Pier Waterfront

The evening will begin with a nostalgic sunset "Junk" cruise along the Singapore River, historically the commercial lifeline and "heart" of Singapore. The cruise will begin from the Fullerton Hotel, previously Singapore's General Post Office, but now beautifully restored as a hotel within a heritage monument.



Second Day on 21st October 2016

Evening Program

After the cruise we will disembark for cocktails, followed by dinner.....



The dinner will be held at another historic heritage monument, The Clifford Pier, venue of our “Heritage” dinner for the evening. The Fullerton Hotel Executive Chef and Maitre Rotisseur Sandro Falbo will showcase some of the finest “local” traditional culinary creations in a beautiful setting that evokes memories and experiences of Singapore’s rich colonial and maritime heritage.



7.30pm - Dinner at The Clifford Pier, Fullerton Bay Hotel.



Friday, 21st Oct 2016

SONG OF INDIA LUNCH MENU



Soup

Tomato Coriander Shorba

Starters

Veg Seekh Kebab, Tandori Paneer Tikka
Fish Tikka, Chicken Malai Tikka

Salads

Green Salad, Mix Bean salad
Cabage and Bellpepper Salad, Boondi Raita, Papdi Chaat

Main

Lamb Roganjosh, Chicken Tikka Masala
Goan Fish Curry, Dal Tadka
Herb Vegetables, Paneer Lababdar
Nilgiri Korma, Chicken Biryani
Kasmiri Dry Fruit Pulao, Assorted Naan Breads

Desserts

Mango Mousse, Gulab Jamun
Wheat Kheer, Fresh Fruits

Beverages

Villa Maria Cellar Selection Pinot Noir 2013.
Free flow of Fresh Lime Juice & Ginger Beer
Draft Tiger Beer

Dress Code - Smart Casual. Chaîne Ribbons not required

Program - Menu details



Friday, 21st Oct 2016

Heritage Evening at The Clifford Pier

Presented by the Oceanic Group

Fullerton Bay Hotel

MENU

Butler-passed Canapés

Honey Soy Glaze Baby Abalone, Marinated Cucumber and Ikura

Spicy Maine Lobster Otah in Coconut-Pandan Wrap Szechuan

Salmon Confit Coriander Cress, Queen Caviar and Violet Flower

NV Champagne Jacquesson 738

The Clifford Pier Hawker Stations

Traditional Satay with Condiments Roti Prata with Fish and

Chicken Curry 5 Spiced Crispy Pork Belly with Mustard Pier

Laksa with Quail Eggs and Prawns Kueh Pie Tee with Shrimp

NV Champagne Jacquesson 738

Peking Duck and Foie Gras Terrine,
Kumquat Glaze, Sesame Brandy Snaps,
Oriental Herb Salad

2014 Villa Maria Cellar Selection

Sauvignon Blanc

Singapore Style Chili Crab, Cake Mud Crab Claw, Crispy Crab

Cake, Chili Egg Gravy

2014 Villa Maria Cellar Selection

Sauvignon Blanc

Wagyu 4 Rendang Rib Eye Glutinous Turmeric Rice, Sayur

Lodeh Roulade, Pineapple Achar

2011 Bodegas Benjamin de Rothschild

& Vega Sicilia Rioja Macan

Kaya Mousse with Rice Chips, Hibiscus Jus, Gula Melaka Ice

Cream and Mango-Passion

Cockburn Porto 20 Years Old Tawny

Dress Code : Casual Elegant with Chaîne Ribbons
(Jackets optional)

"Please note that some menu items and wines may be replaced and substituted based on seasonal availability, and in the case of the wines, opportunities to improve the pairings"

Grand Chapitre de Singapour 2016 (20 - 23 October)

Third Day on 22nd October 2016

Program for the Day

Morning Excursion at 10:00 am – A Guided Tour to The National Gallery of Singapore. Housed in two national monuments—the former Supreme Court and City Hall—that have been beautifully restored and transformed, the new National Gallery of Singapore now houses the largest collection of South East Asian Art in the World. Working with leading museums worldwide to co-present Southeast Asian art in a wider context, it has positioned Singapore as a regional and international hub for the visual arts.



Lunch at The Palm Beach Restaurant, featuring Chilli Crabs and other seafood delights

Following the National Gallery guided tour, lunch will be served at the Palm Beach Seafood Restaurant where you will be served Singapore's famous crabs, both in the chilli and black pepper versions, crispy baby squid and other seafood delights.



Program - Menu details



Saturday, 22nd Oct 2016

PALM BEACH RESTAURANT LUNCH MENU

Combination Platter

Marinated Abalone with JellyFish, Baby Squids, Chilled Scotland Bamboo Clams, Grilled Otah-Otah

Award Winning King Prawn Soup

Chicken Stock with Dried Orange Peel, Chinese Cured Meat, Coriander and Lime Juice

Steamed Barramundi

With Soy Sauce, Ginger, Spring Onion and Fragrant Oil

Pork Loin

Braised in Dark Sauce and Served with Steamed Buns

Fried Golden Fragrant Tofu

Deep Fried with Ginkgo Nut, 'Nai Bai', Fried Beancurd Skin and Drizzled with Superior Oyster Sauce

Palm Beach Signature Chilli Crab and Black Pepper Crab

Live Crab Cooked in the Chef's Secret Blend of Chilli and Tomato Sauce, Drizzled with Egg White; Garnished with Fresh Coriander

Live Crab Stir Fried with French Butter on High Heat and Coated with Fragrant Black Pepper

Silver Fish Fried Rice

Fragrant Fried Rice with Silver Fish, Diced Long Bean, Carrot, Shrimp and Crab Meat

Mango Pudding

Beer & Wine selection

Draft Tiger Beer

2011 Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Kabinett
2013 Villa Maria Cellar Selection Pinot Noir

Dress Code - Smart Casual. Chaîne Ribbons not required

Grand Chapitre de Singapour 2016 (20 - 23 October)

Third Day on 22nd October 2016

Evening Program

The evening will see Members and Friends move to the island “Resort World” of Sentosa. The programme will begin in the Maritime Experiential Museum with our Intronisation Ceremony taking place against the dramatic backdrop of a full-sized “Chinese Junk” replica that recalls the pioneering discovery voyages of Chinese Admiral Cheng Ho. Following the Intronisation Ceremony, guests will be ushered through the dramatic underwater Aquarium of the Maritime Museum that eventually leads to the amazing Ocean Gallery where dinner will be served. Diners will enjoy the exuberating experience of dining in the midst of a panorama of marine life separated by the world’s largest underwater viewing panel. Dinner will showcase the finest menu creations drawn from leading restaurants across the Sentosa Resort.

**Intronisation Ceremony & Gala Dinner
- A Maritime & Undersea Experience
6.00pm - Cocktails**

**6.30pm - Intronisation Ceremony
@ The Maritime Experiential Museum**

7.30pm - Gala Dinner @ The Ocean Gallery





Saturday, 22nd Oct 2016

Intronisation Ceremony & Maritime Museum

Dinner at the Ocean Gallery, RWS

Grand Chapitre de Singapour

Dress Code : Black Tie with Chaîne Ribbons

MENU

Pre-Dinner Butler Pass Canapés

Crabmeat Remoulade, Citrus & Sweet Corn Custard, Slow Roasted Chicken, Walnut and Apple on Toast, Duck Liver Mousse, Cranberry Compote on Crostini, Blue Fin Tuna Pan Seared, Confit Tomato

Chef Wee Meng

NV Champagne Jacquesson 738

Cold Appetizer

Herb Cured Loch Duart Salmon, Truffle Cauliflower Custard, Avruga Caviar, Watercress Soup

Chef Jimmy – Tangerine by Ian KittiChai

Soup

Free Range Chicken Broth
Papaw, Squash, Morel Mushroom, Bamboo Pith

Chef Mike Tan- Forest by Sam Leong ❁

2007 Louis Roederer Champagne Cristal Brut

Warm Appetizer

Lobster Ravioli & Croquette
Coral Cream, Uni Mash, Seasonal Baby Tomato

Chef Yew Eng Tong – Ocean by Cat Cora

2007 Deux Montille Meursault 1er Cru Charmes

Sorbet

Mandarin Yuzu Ice Pop Green Pea Sand

Exec Pastry Chef Kenny Kong

Poultry

Braised Leg of Quail

Taproot, Angelica, Codonopsis

Chef Li Kwok Kwong – Feng Shui Inn

2009 Faiveley Echezeaux Grand Cru

Entrée Meat

Angus Grain Fed Strip Loin, Puffed Acquerello Rice,
Celeriac Mousse, Carbonara Espuma, Jus

Chef Douglas Tay – Osia by Scott Webster ❁

1996 Château Pichon Baron

Cheese

Parmigiano Reggiano Espuma,
Walnuts & Brioche Crumble Port Wine Gel,
Roasted Fig & San Daniele Prociutto Chips

Aged Balsaminc Spheres

Chef Davide – Fratelli

1983 Taylor Porto

Dessert

ASIAN SWEET DELICACIES

Mango Flaky Samosa,

Steamed Palm Sugar Peanut Pancake

Lemon Grass Ice Potong

Exec Pastry Chef Kenny Kong

Macallan Single Malt

Scotch Whisky 12 Years Old

Final Day on 23rd October 2016 Sunday Brunch

The Grand Chapitre de Singapour will close on Sunday 23rd October with what has become one of the signature events of the Bailliage, our Chaine Signature Caviar Brunch. This will be a fitting end to our Grand Chapitre celebrations as Guests will feast on 1.8kg Master Tins of fresh Caviar served to each table as part of a wonderful brunch spread paired with champagne, wines, vodka, and hopefully warm parting memories of Singapore.

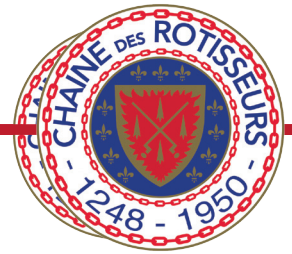
Chaine Signature Caviar Brunch featuring Champagne Louis Roederer, Grand Hyatt Hotel

Time : 12 noon

Dress Code : Casual Elegant with Chaîne Ribbons
(Jackets optional)



Program - Menu details



Sunday, 23 Oct 2016

Grand Hyatt
Chaîne Signature Caviar Brunch
featuring Champagne Louis Roederer

Sunday 23 Oct 2016

MENU

Pass Around Canapé

Smoked Salmon en croute, Sour Cream,
Dill, Capers Beef Tartar, Melba Toast

NV Louis Roederer Champagne Brut Premier

On the table Caviar (from Chaîne)

Sour cream Egg white Egg yolk
Chive Red Onions Nori

NV Louis Roederer Champagne Brut Premier
Effen Premium Vodka

Appetizer Buffet Island

in centre of the room

European Bread selection, Butter, Olive Oil

“Oyster Bar” (Fine de Claire, oysters)

Seared peppered Tuna Nicoise

Cold cuts, Salami, Ham, Air Cured Beef,

Duck Rillettes, Pickles

Raw vegetable bar, including carrot, fennel, kale, grains, dressings,
condiments

2013 Faiveley Chablis 1er Cru Fourchaume

Soup

Leek and Potato Soup

Main course plated

Roast rack of Australian lamb, crispy five spiced potato, spinach, red wine jus

Or

Roast sea bass, crispy five spiced potato, spinach, white wine sauce

2010 Domaine OTT Romassan Rouge

Buffet Cheese Selection

Selection of brie, hard cheese, blue cheese, fig jam, dried fruits,
grapes “Live” croque monsieur

Plated Dessert

Sticky date pudding, vanilla ice cream, rosewater

Louis Roederer Demi Sec

Dress Code : Casual Elegant with Chaîne Ribbons (Jackets optional)

"Please note that some menu items and wines may be replaced and substituted based on seasonal availability, and in the case of the wines, opportunities to improve the pairings"

Grand Chapitre de Singapour 2016 (20 - 23 October)

Mandarin Oriental Singapore

Our partner hotel for the Grand Chapitre

DELUXE D o u b l e R o o m



King or
Twin
2 Persons

These rooms offer stunning views of some of Singapore's most famous sites, including Benjamin Sheares Bridge and the Singapore Flyer. Using a soft and soothing neutral colour palette, natural elements have been incorporated into the design with textured ivory cloth on the walls and a twig motif on the bedspread. Fusing contemporary style with Oriental influences, each room displays Asian artwork alongside elegant wood furnishings and a beautiful marble topped desk. Glass-enclosed bathrooms are fashioned from granite with stand-alone baths, walk-in showers and wood-panelled vanity areas

AMENITIES ROOM FEATURES

33sqm / 355sqf

Luxurious, custom-made linens
and goose down bedding
Pillow menu

Twice daily housekeeping service
with complimentary water on turndown
Large working desk

BATHROOM

Separate bath and walk-in shower
Plush terry bathrobes

TECHNOLOGY

Fast, high quality bandwidth, both wired and wireless.
Register up to six devices
Superlative high definition LCD televisions with digital
content on demand, including latest movies
High quality audio system
In-room interactive entertainment system which
allows integration of iPod or MP3

GUEST ROOMS FACILITIES & AMENITIES

Guests will enjoy the following facilities
and amenities in all rooms:

Daily local newspapers
Welcome refreshment
Luxurious toiletries
Wired/wireless broadband internet
access (charges apply unless otherwise
stated) International sockets
Phone system that allows conference
calls for up to 8 parties Complimentary
use of Fitness Studio
Use of DVD/CD player inroom
Plug-and-play facilities for MP3 players
and digital camera/videos
S-video capability allowing projections
of images from digital camera onto TV
Surround sound system



Mandarin Oriental Singapore

Our partner hotel for the Grand Chapitre

Stunningly located in the heart of Marina Bay, Mandarin Oriental, Singapore features an impressive atrium lobby with 527 rooms and suites, four executive floors and an exclusive Oriental Club Lounge. All well-appointed guestrooms offer spectacular views of the ocean, bay or city, luxurious amenities and high-speed internet access.

Mandarin Oriental, Singapore provides world-class dining experiences, such as exquisite Cantonese cuisine presented with modern flair at Cherry Garden; Dolce Vita, that specialises in Italian cuisine paired with a selection of fine wines; Melt Café, an all-day dining restaurant with International and Asian fare, as well as premium steak and seafood at Morton's the Steakhouse and contemporary Japanese cuisine at Teppan-Ya. Ideal for evening cocktails, both BAY@5, an outdoor lounge by the pool, and Axis Bar and Lounge, which also serves splendid afternoon tea, offer panoramic views of the city skyline.

A sanctuary of tranquillity, The Spa at Mandarin Oriental, Singapore offers a range of personalised treatments, including Mandarin Oriental Signature Spa Therapies, in its six treatment rooms; two couples' suites, a separate manicure-pedicure section, a reflexology area, a tea lounge for relaxation and one-to-one consultation areas. To achieve a well-rounded mental and physical wellbeing, there is a fitness centre and an outdoor patio for private yoga lessons.

Surrounded by lush tropical greenery, the stylish 25-metre outdoor swimming pool is raised to different levels to emphasise spectacular views of the Singapore city skyline. Pool facilities also feature private cabanas, a bubble-jet children's pool, a large cabana for intimate gatherings and private events, as well as contemporary wet decks.

Conferences and events can be held at the hotel's extensive Oriental Ballroom and fourteen meeting rooms. These facilities are fitted with the latest conferencing systems such as high-speed internet access, high-tech audio visual equipment, LCD projectors, and built-in projector screens.

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