



Association  
Mondiale de la  
Gastronomie

The **62<sup>nd</sup>**  
ANNIVERSARY

# HONG KONG BAILLIAGE GRAND CHAPITRE

6 - 8 MARCH 2026



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# Chaîne des Rôtisseurs Hong Kong Bailliage

## Grand Chapitre

6th, 7th & 8th March 2026

Dear Esteemed Fellow Chaine Members,

It is with immense pleasure and pride that I extend to you a most cordial invitation to our upcoming **Grand Chapitre**, to be held from **6th to 8th of March, 2026**.

This three-day culinary journey is a heartfelt tribute to the authentic flavours and vibrant spirit of Hong Kong, crafted for our cherished Chaine family. We are especially delighted to welcome our international members to join us in this celebration, enriching our fellowship with a global tapestry of camaraderie.

I wish to express my profound gratitude to our passionate and dedicated Board, whose brilliant vision and unwavering commitment have shaped this programme of excellence. Their creativity and effort promise an unforgettable experience for all.

We warmly invite you to be part of this celebration—to share in exceptional cuisine, to reconnect with friends, and to embrace the warm fellowship that defines our Chaine.

Indulge in three days of sublime dining, distinguished company, and cherished traditions. We eagerly anticipate your presence at this celebration of culinary excellence and camaraderie.

Your presence will truly complete our festivities.

For further elegance and personal inquiries, the Hong Kong Bailliage remains at your service.

Vive la Chaine!

*Jacky Kam*

Bailli Délégué  
Bailliage of Hong Kong, SAR  
Commandeur



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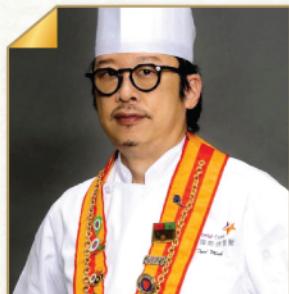
FRIDAY, 6<sup>th</sup> MARCH 2026

## Welcome Dinner – Taste of Hong Kong

In this meticulously curated experience, their respective culinary teams operate in concert to present a symphony of authentic local flavor. Each dish is a co-created masterpiece, showcasing both the timeless traditions and the dynamic evolution of Hong Kong's culinary landscape. This event represents a pinnacle of craftsmanship, offering guests a definitive taste of the city's rich heritage, reimagined through the lens of its foremost masters.

### Highlights

We are proud to present an unprecedented gastronomic collaboration between **two Master Chefs** of Hong Kong cuisine and our esteemed Chaîne confrères : **Toni Mak**, Executive Chef of AsiaWorld-Expo and **Fung Ho Tong**, Executive Chef of Kamcentre Roast Goose.



**Toni Mak**  
Executive Chef of AsiaWorld-Expo



**Fung Ho Tong**  
Executive Chef of Kamcentre Roast Goose



### WELCOME DINNER – TASTE OF HONG KONG

DATE	Friday, 6 March 2026
VENUE	Nuva Restaurant AsiaWorld-Expo Hong Kong International Airport Lantau Chek Lap Kok, Lantau Island
TIME	6:00pm - 10:00pm
DRESS	Smart Casual with Chaîne Insignia
COST	HK\$ 2,080 Member & Spouse HK\$ 2,380 Non-Members & Guests
CAPACITY	50 seatings

\* Please advise if any dietary requirements



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SATURDAY, 7<sup>th</sup> MARCH 2026

## The Induction Gala – A Symphony of Culinary Artistry

An evening where culinary artistry meets vinous poetry. As the sun sets over Victoria Harbour we gather to formally induct new members into our Chaîne family—a moment of tradition, honour, and shared passion.

We present a gastronomic masterpiece conceived by one of Hong Kong's most visionary chefs, complemented by a curated symphony of fine wines selected by our esteemed Échanson.



**Calvin Choi**  
Executive Chef of Regent

The Culinary Vision of **Calvin Choi**, Executive Chef of Regent :

In his exclusive menu "Echoes of Terroir: East Meets West," Chaîne Confrère Chef **Calvin Choi** embarks on a philosophical exploration of ingredients at their peak. Each course is a dialogue between technique and nature, featuring Hong Kong's finest seafood, premium meats, and seasonal treasures, all elevated through French culinary craftsmanship with subtle Asian sensibilities. This is cuisine as art, where every element on the plate serves both flavour and narrative.

The Vinous Poetry of Échanson **Magi Lin**:

Our revered Échanson, **Magi Lin**, has crafted pairings that transcend mere accompaniment. Each selection tells a story, creating harmonious conversations between bottle and plate. From crystalline whites that dance with seafood to profound reds that embrace rich meats, her selections promise to elevate, surprise, and delight the discerning palate.



### THE INDUCTION GALA – A SYMPHONY OF CULINARY ARTISTRY

DATE	Saturday, 7 March 2026
VENUE	Grand Ballroom, Regent Hong Kong
TIME	5:30pm Induction Ceremony 6:30pm Champagne & Canapé Reception 7:30pm Gala Dinner
DRESS	Black Tie / Evening Gown with Chaîne Ribbon
COST	HK\$ 3,380 Member & Spouse HK\$ 3,680 Non-Members & Guests

\* Please advise if any dietary requirements



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SUNDAY, 8<sup>th</sup> MARCH 2026

## Elegance & Exhilaration – Celebrating The Year of The Horse

A sublime blend of elegance and excitement awaits at this prestigious venue. Savour a glass of Champagne and an exclusive Chaîne brunch menu, artfully designed by **Chef Lam**, HKJC Event Executive Chef.

### Special Guest



**Colette Lam**  
Racing Commentator

Renowned racing commentator **Colette Lam** will share her expertise in an engaing session on the art of the turf.



### ELEGANCE & EXHILARATION – CELEBRATING THE YEAR OF THE HORSE

**DATE** Sunday, 8 March 2026

**VENUE** Hong Kong Jockey Club,  
Shatin

**TIME** 12:00pm to 6:00pm  
Brunch & Horse Racing

**DRESS** Smart Casual with Chaîne Insignia

**COST** HK\$ 1,680 Member & Spouse  
HK\$ 1,980 Non-Members & Guests

**CAPACITY** 50 seatings

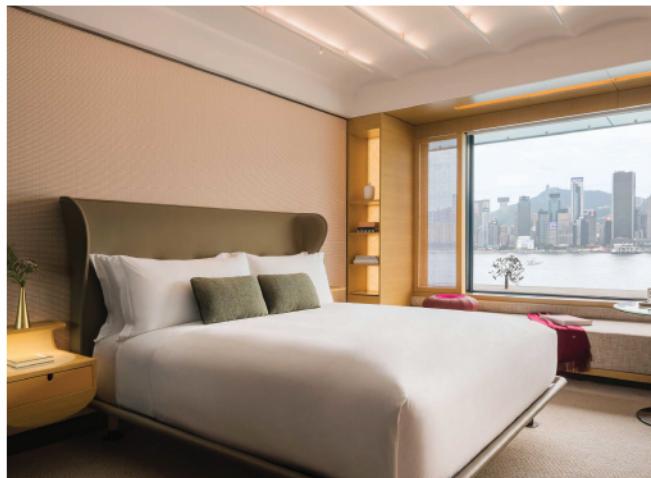
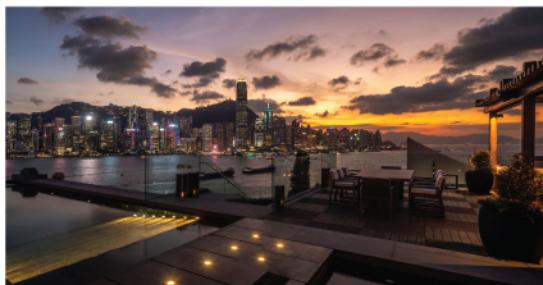
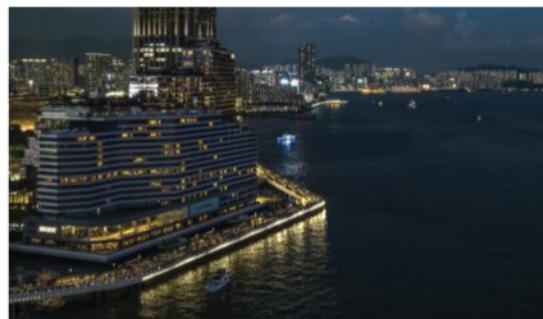
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## Accommodation

### REGENT HONG KONG



Special Hotel Rates  
Details Available Soon



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## BOOKING FORM & PAYMENT

### Welcome Dinner – Taste of Hong Kong

**Friday March 6**, Nuva, AsiaWorld-Expo

Member & Spouse (List Names) ..... HK\$ 2,080 .....

Members' Guests (List Names) ..... HK\$ 2,380 .....

Non-Members (List Names) ..... HK\$ 2,380 .....

### The Induction Gala – A Symphony of Culinary Artistry

**Saturday March 7**, Grand Ballroom, Regent Hong Kong

Member & Spouse (List Names) ..... HK\$ 3,380 .....

Members' Guests (List Names) ..... HK\$ 3,680 .....

Non-Members (List Names) ..... HK\$ 3,680 .....

### Elegance & Exhilaration – Celebrating the year of the Horse

**Sunday March 8**, Hong Kong Jockey Club, Shatin

Member & Spouse (List Names) ..... HK\$ 1,680 .....

Members' Guests (List Names) ..... HK\$ 1,980 .....

Non-Members (List Names) ..... HK\$ 1,980 .....

**Total Amount** .....

*Note: please advise of any special dietary request*

*Note: Bookings & Payments MUST be received by February 28, 2026*

#### BANK TRANSFER / FPS / CHEQUE PAYMENT

Account Name : **CHAINNE DES ROTISSEURS HONG KONG LIMITED**

Account No. : 040 - 624264 - 838

Bank Name : HSBC (The Hongkong and Shanghai Banking Corporation Limited)

Swift Code : HSBCHKHHHKH

Bank Code : 004

FPS ID : 123869042

**Confirmation: Please forward proof of payment to Jackykam@chainehk.com & Ringowong@chainehk.com**