



Association
Mondiale de la
Gastronomie

The **62nd**
ANNIVERSARY

**HONG KONG BAILLIAGE
GRAND CHAPITRE**

6 - 8 MARCH 2026



Association
Mondiale de la
Gastronomie

Chaîne des Rôtisseurs Hong Kong Bailliage

Grand Chapitre

6th, 7th & 8th March 2026

Dear Esteemed Fellow Chaîne 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 Chaîne 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 Chaîne.

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 Chaîne!

Jacky Kam

Bailli Délégué
Bailliage of Hong Kong, SAR
Commandeur



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DAY
1

FRIDAY, 6th MARCH 2026

Master Chefs 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



MASTER CHEFS 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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DAY
2

SATURDAY, 7th 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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DAY
3

SUNDAY, 8th 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 engaging 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

* Please advise if any dietary requirements



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Accommodation

REGENT HONG KONG

Regent Hong Kong is a luxury harbourfront hotel in Tsim Sha Tsui, Kowloon, featuring redesigned tranquil rooms with Victoria Harbour views, award-winning dining, and convenient access to major cultural and shopping attractions.



Classic Kowloon View

2 Guests • 1 King Bed

34 to 36 sqm Separate Bath and Walk in shower View of Tsim Sha Tsui Kowloon 65 inch Smart TV

Special Rate

\$2,700 /night* (Breakfast for 1 included)



Premium Kowloon View

2 Guests • 1 King Bed

39 sqm View of Tsim Sha Tsui Kowloon Separate Bath and Walk In Shower 65 inch Smart TV (3rd Guest subject to charge)

Special Rate

\$3,100 /night* (Breakfast for 1 included)



Classic Harbour View

3 Guests • 1 King Bed • Harbour View

38 sqm Victoria Harbour View 5pc Bath Fixtures Separate Bath and Walk in Shower 65 inch Smart TV

Special Rate

\$3,700 /night* (Breakfast for 1 included)



Premium Harbour View

3 Guests • 1 King Bed • Harbour View

43 sqm Victoria Harbour View Walk-in Shower 65 inch Smart TV (3rd Guest subject to charge)

Special Rate

\$4,300 /night* (Breakfast for 1 included)

REMARKS

- For a second person's breakfast, a charge of HK\$200 + 13% per meal per day will apply on top of room rate, if applicable.
- Cut-off days and **FREE** Cancellation until 6:00 PM local hotel time on **February 18, 2026**

Booking QR Code



* Additional Service Charge 10% and Hotel Accommodation Tax 3% will be applied



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BOOKING FORM & PAYMENT

DAY
1

Master Chefs Dinner – Taste of Hong Kong

Amount

Friday March 6, NUVA Restaurant, AsiaWorld-Expo

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

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

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

DAY
2

The Induction Gala – A Symphony of Culinary Artistry

Amount

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

DAY
3

Elegance & Exhilaration – Celebrating the year of the Horse

Amount

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 : **CHAINE 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@chaine.hk & ringowong@chaine.hk