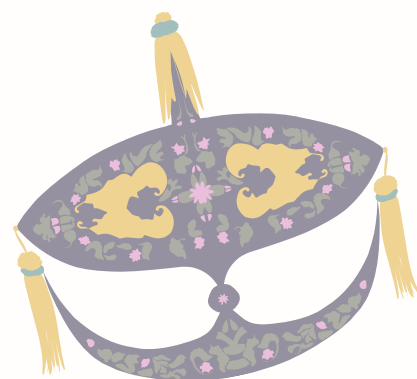




Association Mondiale
de la Gastronomie

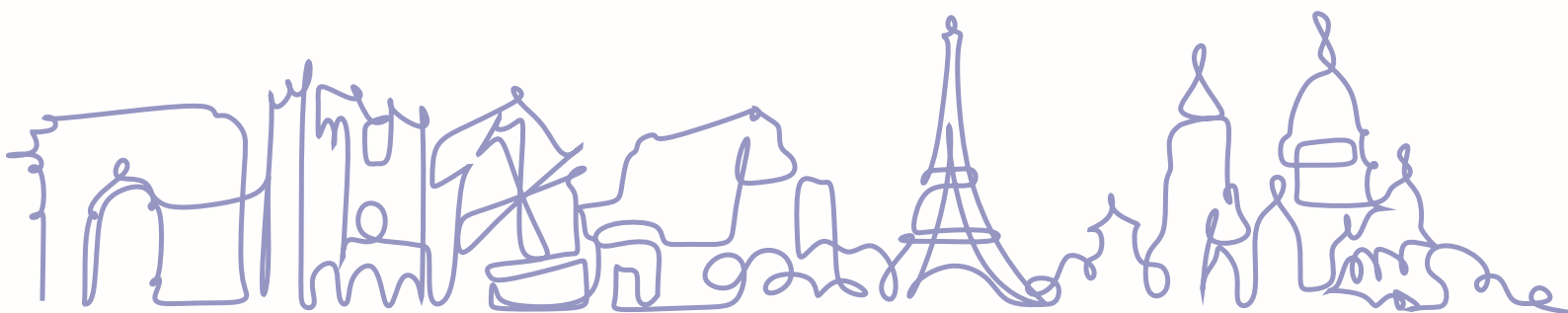


The **49th**

ANNIVERSARY GRAND CHAPITRE

**LA CHAÎNE DES RÔTISSEURS
BAILLIAGE DE MALAISIE**

16 – 18 OCTOBER 2026





Association Mondiale
de la Gastronomie

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 Rosé Brut NV, Hugel Riesling Classic and Domaine Rostaing Puech Noble Rouge, 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 succulent crab cooked in a rich savoury-sweet chili sauce served with fluffy buns, and enjoy 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 Kuih 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 Chaîne Ribbons
Cost	Members - MYR450 USD130 Spouses & Non-members - MYR500 USD145
Capacity	40 pax



Association Mondiale
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Chaîne des Rôtisseurs

Welcome Night Dinner

16 OCTOBER 2026

Buffet Selection

Kuih Pie Tee
Nasi Kerabu
Ayam Percik
Beef Rendang Tok
Sayur Lodeh with Ketupat
Crystal Dumplings – Chives, Sengkuang & Yam

Signature

Whole Roasted Lamb (Carved by Chef)

Live Action Station

Kai Si Hor Fun
Chicken Satay
Beef Satay
Chili Crab Mantou

Dessert

Cendol
Pulut Hitam
Selection of Nyonya Kuih

Wines

Fleurs de Prairie Sparkling Rosé Brut NV (Provence, France)
Hugel Riesling Classic (Alsace, France)
Domaine René Rostaing Puech Noble Rouge (Languedoc-Roussillon, France)



Association Mondiale
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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	MR406, Level 4, KL Convention Centre
Time	5.00 p.m.

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 - MYR1300 USD370 Spouses & Non-members - MYR1400 USD400
Capacity	150 pax



Association Mondiale
de la Gastronomie

Chaîne des Rôtisseurs

The Intronization & Reunion Gala Dinner

21 Years of Shared Gastronomy

17 OCTOBER 2026

Cocktail reception (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 – Textures 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, Chablis Réserve 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 a modern Amuse-Satay and an architectural Gâteau of crisp radish cake

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

Pommecythere Popsicle Sorbet



Association Mondiale
de la Gastronomie

Chaîne des Rôtisseurs

The Intronization & Reunion Gala Dinner

21 Years of Shared Gastronomy

17 OCTOBER 2026

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-Médoc, 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)



Association Mondiale
de la Gastronomie

Chaîne des Rôtisseurs

The Intronization & Reunion Gala Dinner

21 Years of Shared Gastronomy

17 OCTOBER 2026

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



Association Mondiale
de la Gastronomie

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 this afternoon'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 Chaîne Ribbons
With Wines	Members - MYR450 USD130 Spouses & Non-members - MYR500 USD145
Non Alcoholic	Members - MYR350 USD100
Package	Spouses & Non-members - MYR400 USD115
Capacity	40 pax
Wines	White: Dr. Loosen, Blue Slate Riesling Kabinett Prädikatswein (Mosel, Germany) Red: Louis Latour Morgon (Beaujolais, France)



Association Mondiale
de la Gastronomie

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



Association Mondiale
de la Gastronomie

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)

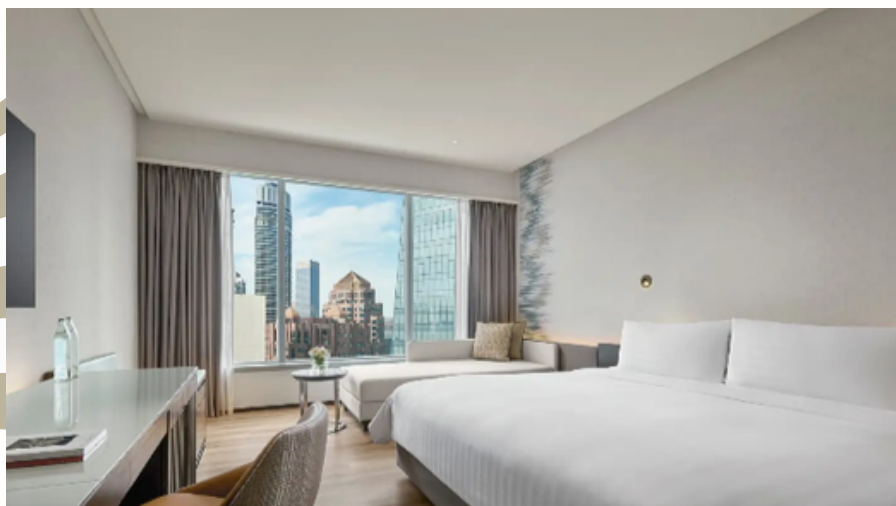
Trio desserts of Sago Bunga Telang, Chocolate Durian cake & a scoop of homemade pandan cendol ice cream



Association Mondiale
de la Gastronomie

Accommodation

Traders Hotel Kuala Lumpur by Shangri-La Group



Kuala Lumpur City Centre
50088 Malaysia

+60 3 2332 9888
kualalumpur@tradershotels.com

Room	Single (MYR)	Double (MYR)
Deluxe Room (King/Twin)	540++	600++
Deluxe Garden View Room (King)	580++	620++
Deluxe Twin-Towers View Room (King/Twin)	650++	710++
Trader's Club Room (King)	750++	810++
Trader's Club Twin-Towers View Room (King/Twin)	850++	910++
City View Suite (King)	950++	1,010++
Twin Towers View Suite (King)	1,050++	1,110++



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

Group code CDR151026
Cutoff date 1 October 2026

bit.ly/traderskl



Association Mondiale
de la Gastronomie

Accommodation

Mandarin Oriental, Kuala Lumpur



Kuala Lumpur City Centre, Kuala
Lumpur, 50088, Malaysia

+60 3 2380 8888

mokul-reservations@mohg.com

Deluxe City View Room (431 sq ft)

Daily rate MYR800 nett including breakfast for 1 guest at Mosaic
Daily rate MYR898 nett 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.

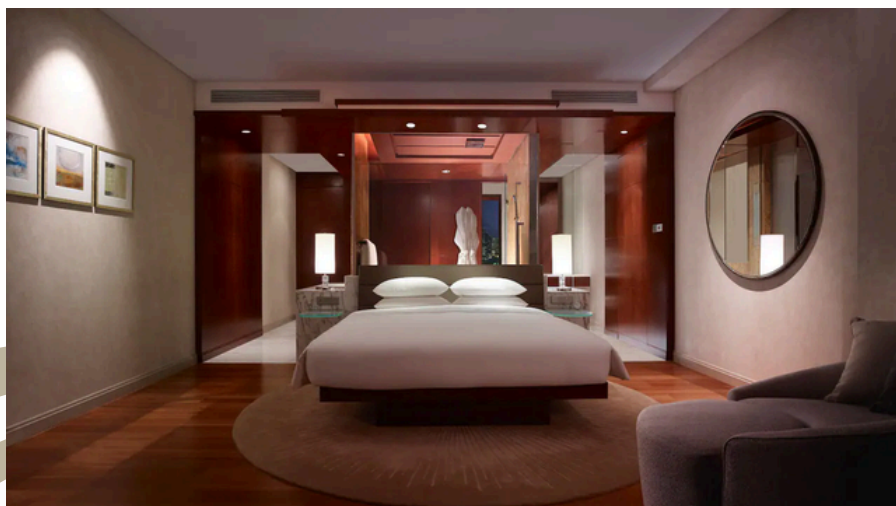
Promo code CDR2026



Association Mondiale
de la Gastronomie

Accommodation

Grand Hyatt Kuala Lumpur



12 Jalan Pinang,
50450 Kuala Lumpur, Malaysia

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

Room	Room Size (sqm)	Single (MYR)	Double (MYR)
Grand Room	47	850+	930+

The above rates are based on Malaysian Ringgit (MYR) and are quoted on a per room, per night basis.

The above room rates include one (1) / two (2) American buffet breakfast served in the THIRTY8 and Internet access in-room.

Extra beds are available on complimentary basis for children under the age of 12 years old; otherwise, supplement charges of MYR 180+ per night will be applied. Breakfast is included.

Promo code CDR2026



Association Mondiale
de la Gastronomie

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 (Full Name) MYR450 | USD130

.....

Member's Spouse and/or Guests (Full Name) MYR500 | USD145

.....

Gala Amical Dinner

Amount

17 October 2026

Member (Full Name) MYR1300 | USD370

.....

Member's Spouse and/or Guests (Full Name) MYR1400 | USD400

.....

Farewell Lunch

Amount

18 October 2026

With Wines

Member (Full Name) MYR450 | USD130

.....

Member's Spouse and/or Guests (Full Name) MYR500 | USD145

.....

Non Alcoholic Package

Member (Full Name) MYR350 | USD100

.....

Member's Spouse and/or Guests (Full Name) MYR400 | USD115

.....

Note: please advise of any special dietary request



Association Mondiale
de la Gastronomie

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 (Full Name)

MYR450 | USD130

.....

Member's Spouse and/or Guests (Full Name)

MYR500 | USD145

.....

Gala Amical Dinner

Amount

17 October 2026

Member (Full Name)

MYR1300 | USD370

.....

Member's Spouse and/or Guests (Full Name)

MYR1400 | USD400

.....

Note: please advise of any special dietary request



Association Mondiale
de la Gastronomie

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 (Full Name) MYR1300 | USD370

.....

Member's Spouse and/or Guests (Full Name) MYR1400 | USD400

.....

Farewell Lunch

Amount

18 October 2026

With Wines

Member (Full Name) MYR450 | USD130

.....

Member's Spouse and/or Guests (Full Name) MYR500 | USD145

.....

Non Alcoholic Package

Member (Full Name) MYR350 | USD100

.....

Member's Spouse and/or Guests (Full Name) MYR400 | USD115

.....

Note: please advise of any special dietary request



Association Mondiale
de la Gastronomie

Booking Form and Payment

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

OPTION	Gala Amical Dinner	Amount
4	17 October 2026	
	Member (Full Name)	MYR1300 USD370
		
	Member's Spouse and/or Guests (Full Name)	MYR1400 USD400
		

Note: please advise of any special dietary request



Association Mondiale
de la Gastronomie

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/grandchapitre2026

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

Kindly direct any enquiries to Argentier Colin Day at WhatsApp: **+60192122892** or email:
colinpd@gmail.com

BANK TRANSFER

Account Name: CONFRERIE DE LA CHAÎNE DES ROTISSEU

(The number of characters allowed for the account name is an international standard hence we lose the last two letters RS of ROTISSEURS)

Account Number: 312101239821

Bank Name: STANDARD CHARTERED BANK MALAYSIA BERHAD

Swift Code: SCBLMYKXXXX

Bank Address: Standard Chartered Bank, Ground Floor, EQ Kuala Lumpur Building, Jalan Sultan Ismail, 50250 Kuala Lumpur.

Chaîne Secretariat Address: CONFRERIE DE LA CHAÎNE DES ROTISSEURS, BAILLIAGE DE MALAISIE, 1 JALAN GEREJA, 50100 WP

CHEQUE

Payable to "CONFRERIE DE LA CHAÎNE DES ROTISSEURS"

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

*** Please note our 72-hour Cancellation Policy: No refunds will be issued for cancellations received less than 72 hours prior to the event for any reason.*