



Association
Mondiale de la
Gastronomie

The 52nd

ANNIVERSARY

THAILAND BAILLIAGE
GRAND CHAPITRE

15 - 17 MAY 2026



Association
Mondiale de la
Gastronomie

Chaîne des Rôtisseurs Thailand Bailliage Grand Chapitre

15 - 17 May 2026

Dear Membres of Chaîne des Rôtisseurs,

Greetings and hope this finds you well. I am pleased to invite you to our Chaîne des Rôtisseurs Bailliage National de Thaïlande 52nd Anniversary Grand Chapitre taking place in Bangkok from May 15th to 17th, 2026 with induction ceremony and Chapitre Gala Dinner at our Bailli of Bangkok Mahanakorn host hotel, Sindhorn Kempinski Bangkok.

Our committee had diligently prepared three delightful events for our local and visiting members of Chaîne des Rôtisseurs to the delights of Thai culture and cuisine starting with welcome night dinner at Saneh Jaan Restaurant, one of the first few restaurants in Thaïlande to be awarded 1 stars Michelin consecutively since 2018. Saneh Jaan is well known for authenticity of Thai cooking withholding an integrity of taste so come prepare for some adventurous symphony of unforgettable flavors in comfortable contemporary Thai setting paired with fine wines and champagne to compliments your dining pleasure.

Induction ceremony, weather permits, will take place in a beautiful courtyard garden of Sindhorn Kempinski following with cocktail reception and an exquisite dinner featuring the taste of Thai cuisine with global twist and exquisite selections of large format ex-chateau wines and champagne.

We bid farewell with a renown Seafood Champagne Bruch atop our Enchanson National Hotel, Centara Grand Hotel where our members and guest will be treated to a spectacular selection of finest seafood and exclusively curated dishes for our Chaîne member.

A special room rate has been arranged by Sindhorn Kempinski. Please proceed with your bookings through the booking QR Code.

We look forward to welcoming you to one of the world's most exciting culinary destination, Bangkok and to share memorable Chaîne comraderies with you, I remain.

Vive la Chaîne,

Joe P. Thawilvejjakul

Bailli Délégué
Member du Conseil d'Administration
Bailliage National de Thaïlande



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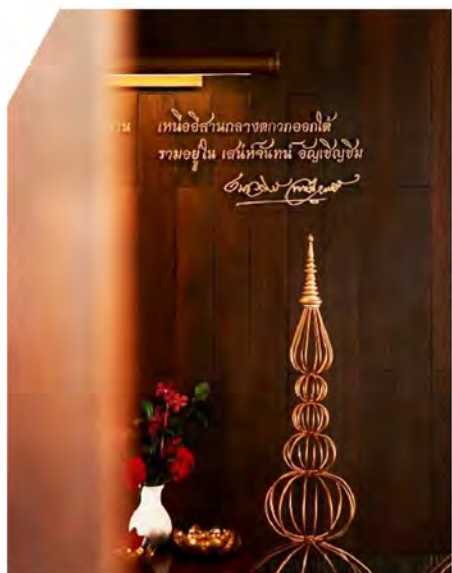
DAY 1

Friday, 15th May 2026

Welcome Night

“**Saneh Jaan**” selects the finest ingredients from across Thailand, with meticulous attention to every step of crafting each dish. Traditional recipes are thoughtfully refined and elevated, enhancing their flavors while remaining true to Thai culinary heritage. At “**Saneh Jaan**,” every dish tells a story, offering guests a rich and diverse journey through Thailand’s gourmet cuisine.

“**Authenticity**” is a core value of Saneh Jaan's chef. Maintaining the authentic taste in modern times may not be easy due to ancient recipes or ingredients that has been passed down. We call it “**food culture**”. No wonder that the search for authentic food culture has become a trend.



VENUE	SANEH JAAN RESTAURANT
TIME	COCKTAIL 18.30 DINNER 19.30
DRESS	GENTLEMEN JACKET LADIES ELEGANT WITH CHAÎNE RIBBON
COST	THB. 6,500.- MEMBER THB. 7,500.- GUEST
CAPACITY	50 SEATINGS



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DAY 2

Saturday, 16th May 2026 / Gala Dinner



Frank
Trepesch



Chatsorn
Pratoomma



Simon
Eberhardt

Frank Trepesch: Executive Chef

Chef Frank has honed his craft in all over the world and has spent time in Europe's finest restaurants, including Michelin-rated venues, even a high - end surf camp on the coast of Brazil. He has studied under renowned chefs and in turn has mentored many up-and-coming personalities into dynamic, formidable chefs.

Chatsorn Pratoomma: Executive Sous Chef

Introducing a chef who brought her love for Thai cuisine and the culinary arts beyond her hometown and into some of the best restaurants in Europe, Asia Pacific and even the Royal Hashemite Court of Jordan Chef Chatsorn was based in Switzerland where she introduced Alpine diners to tempting Thai delicacies. She is an expert at creating menus filled with exotic herbs and spices.

Simon Eberhardt: Head Pastry Chef:

Chef Simon brings a wealth of experience from more than a decade spent in several Michelin - starred restaurants. Known for his passion and creativity, Chef Simon will collaborate with his team to craft all pastries and desserts at the hotel. His artistic flair and commitment to quality promise to enhance our culinary offerings and provide guests with unforgettable pastry experiences.



VENUE	SINDHORN KEMPINSKI
TIME	INDUCTION 17.00 COCKTAIL 18.30 DINNER 19.30
DRESS	GENTLEMEN BLACK TIE LADIES ELEGANT WITH CHAÎNE RIBBON
COST	THB. 12,500.- MEMBER THB. 15,500.- GUEST
CAPACITY	120 SEATINGS



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DAY 3

Sunday, 17th May 2026 / Champagne Brunch



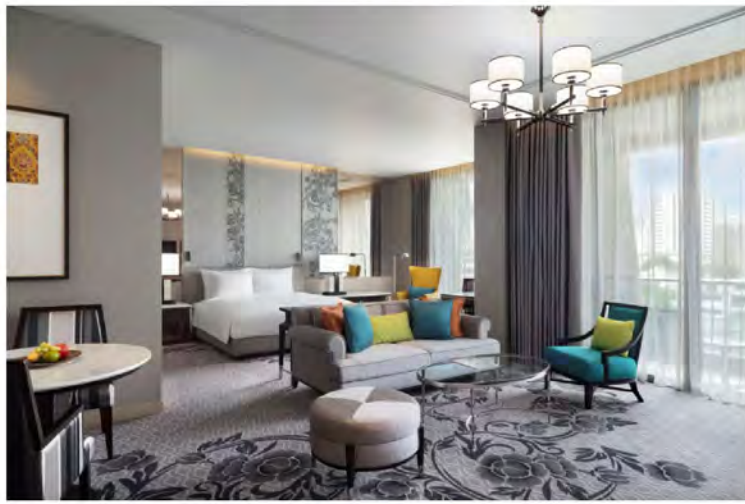
VENUE	UNO MAS, CENTARA GRAND BKK
TIME	LUNCH 12.30
DRESS	GENTLEMEN CASUAL ELEGANT LADIES CASUAL ELEGANT WITH CHAÎNE RIBBON
COST	THB. 5,900.- MEMBER THB. 6,900.- GUEST
CAPACITY	50 SEATINGS



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Accommodation

SINDHORN KEMPINSKI HOTEL Bangkok



Executive Club Room

80 m² / 861 ft² | Up to 4 Guests | 1 King Bed or 2 Twin Beds | City view
Starting at THB. 11,000.-



Grand Deluxe Room

66 m² / 710 ft² | Up to 4 Guests | 1 King Bed or 2 Twin Beds | City view
Starting at THB. 8,000.-

Booking QR Code



*Rates are Taxes & Fees exclusive



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BOOKING FORM & PAYMENT

Welcome Night Dinner

Amount

Friday May 15, Saneh Jaah Restaurant

Member & Spouse (Full Name)..... 6,500 THB

Member' Guests (Full Name)..... 7,500 THB

The Induction Ceremony Gala Dinner

Amount

Saturday May 16, Sindhorn Kempinski Hotel bangkok

Member & Spouse (Full Name)..... 12,500 THB

Member' Guests (Full Name)..... 15,000 THB

Sunday Seafood Brunch

Amount

Sunday May 17, Uno Mas Bangkok Centara Grand Bangkok central world

Member & Spouse (Full Name)..... 5,900 THB

Member' Guests (Full Name)..... 6,900 THB

Total Amount

Do you wish to be inducted or promoted at our induction ceremony? If yes, kindly fill in your name, Bailliage and induction or promotion rank. Thank you.

Note: please advise of any special dietary request Note: Bookings & Payments MUST be received by May 1,2026

BANK TRASFER :

Account Name: Chaine Des Rotisseurs

Account Number: 012-1-076195

Bank Name: KASIKORNBANK PCL SWIFT Code: KASITHBK

Confirmation: Please forward proof of payment to office@chainethailand.com

*** 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.*