Date:

25, March, 2023

Venue:

Seeds Fine Dining Restaurant

Induction:

4:30pm

Cocktail & Canapes

5:30pm - 630pm

6-Course Wine Paired Dinner

6:30pm - 8:30pm

Cigars, Digestives & Cash Bar

8:30pm onwards



Dear Members & Friends of La Chaîne des Rôtisseurs, Greetings from Myanmar!

As you all know these were a difficult few years for Myanmar with the Coup & Covid, but resilient as the people are of this wonderful Nation, so is the Chaine des Rotisseurs Birmanie; we are here with our 1st Chapitre in 3 years and are happy that we are back to supporting the local F&B industry.

We are also grateful to the support of members and friends of the Chaine, both in Myanmar and across the world who have helped us re-ignite our events and our passion for all the good things in fine Gastronomy.

Contact

Mona Mahmood - Bailli Délégué

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E-Mail:

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DAY1: (OPTIONAL) 24 MARCH, 2023

SUNDOWNER SOIREE @
THE ATLAS ROOF TOP BAR
5:30PM ONWARDS

84, PAN HLAING STREET, SAN CHAUNG TSP, YANGON 11111

STUNNING VIEWS OF THE YANGON SUNSET

Please Join us to welcome you to our Chapitre with a welcome kick-off at our sundowner soiree.

The views are special and the

cocktails are mixed to perfection.

There will be good vibe, good
music & good company.

DETAILS

Welcome drink & canapes on the house

Cash Bar & Kitchen open from start till late.

CONTACT

For reservations to this event please contact us on the info on page 1.





Day2: 25 March, 2023

SEEDS RESTAURANT

Induction:

4:30pm

Cocktail & Canapes

5:30pm - 630pm

Wine Paired Dinner

6:30pm - 8:30pm

Cigars & Cognac + Cash Bar

8:30pm onwards

U Htun, No.63 (A), Yan Nyein St, Yangon

Myanmar's Finest!

The brainchild of Swiss Michelin Star Chef Felix Eppisser and his wife Lucia Eppisser **SEEDS Restaurant & Lounge** is the fruit of their culinary life journey, a continuous journey of inspiration, creativity and love.

Felix Eppisser used to be a member of the most successful culinary national team of all times and is still a member of Académie Bocuse d'Or. Lucia Eppisser graduated at the famous Hotel Management School Lucerne SHL and the power duo make for a memorable dining experience.

For our Chapitre they have curated a stunning menu which has been carefully paired with some exciting wines by our echanson to enhance your culinary experience.



Additionally we will also be showcasing a wholly local cheese-course from the Burma cheese Club created by the very passionate food aficionado U Ye Htunt Win and paired with a very special local wine the "Nectar", produced by Myanmar's very own Red Mountain Vineyards.





COST
MEMBERS: & SPOUSE
US\$ 140
NON- MEMBERS
US\$ 170

DRESS CODE: FORMAL/ BLACK TIE NOTES

INOTES

- Please advise of any dietary restrictions by email.
- REGISTRATION ONLY
 CONSIDERED VALID AFTER
 RECEIPT OF PAYMENT, AND
 MUST BE RECEIVED BY MARCH
 22, 2023
- SPECIAL CASE: IF YOU WISH TO PAY AT VENUE BY CARD OR CASH PLEASE NOTIFY IN ADVANCE

BANK DETAILS

Beneficiary Account Name CONFRERIE DE LA CHAINE DES
ROTISSEURS (MYANMAR)
ASSOCIATION
Beneficiary Account No 0010101200719404
Account Currency - USD
Bank Name - Co-Operative Bank Public
Company Limited (CB Bank PCL)
Swift Code - CPOBMMMY



26, MARCH 2023

A relaxed morning, you may choose to sight-see at your own leisure, sleep in or join us for a round-up late brunch at the READING ROOM of the RANGOON TEA HOUSE.

A welcome drink will be ready for you and you may order & pay as you go from the delectable menus of the establishment.





@ THE RANGOON TEA HOUSE - 1:30PM TO 5:30PM

A modern Burmese tea house in the heart of the city

Rangoon Tea House is a celebration of the cities cultural history and culinary diversity. From the wealthy Jewish merchants from Iraq, the migrants from Bombay or the Fujian Chinese that arrived in the early 1900s, the city has been home to multiple cultures, languages and customs from around the globe: a cultural melting pot in the form of an eating institution that is the Tea House.

The READING ROOM

Home to over 150 Single Malts, Rare Casks and a food menu inspired by Japanese late-night snack bars. The Reading Room is a casual and fun whiskey bar, intended to be enjoyed during the day or late into the night. They specialize in single malts, whiskey highballs, classic cocktails and also have a large selection of gins, rums and tequilas.

HOTEL OPTIONS

For friends joining us from overseas or members and friends who prefer a staycation at a hotel near the venue the following establishments are offering special rates for us:

INYA LAKE HOTEL

MERCURE HOTEL - KABAAYE

MELIA HOTEL YANGON

HOTEL RATES & BOOKING CONTACTS



INYA LAKE

Superior: US\$ 56

Deluxe: US\$ 73

Stay 3 nights 2 for pay:

Superior: US\$ 142

Deluxe: US\$ 190

Above rates are inclusive of;

Daily breakfast

Free access to Hotel Country Club

15% off on F&B items excluding

promotion items

Tax and service charges

Note: Please note that 3 stay pay 2 will

be charged full if package booked.

Phu Pwint (Mrs.)

Director of Sales

Mobile +959 4211 0886

phupwinthlaing@inyalakehotel.com

MERCURE HOTEL

(Kabaye Road)

Deluxe (Sq-m 32) US\$ 70 nett per

night

(Daily Breakfast for 1)

1 bedroom studio (Sq-m 48) US\$ 80

nett per night

(Daily Breakfast for 1)

2 bedroom apartment (Sq-m 90) US\$

125 nett per night (Daily Breakfast for

2 persons)

Extra Breakfast (Daily): US\$ 12 nett

per person per time

Nweni Win (Ms.)

Sales Manager

Tel: +959 975 294 969

HA3N7-SL2@accor.com

MELIA HOTEL

Deluxe: US\$ 90

(With breakfast for 2)

Premium Lake View: US\$105

(With breakfast for 2)

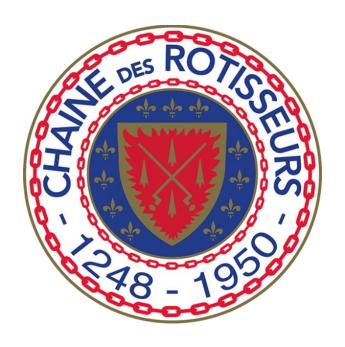
Deluxe to be upgraded to Premium for Chaine members subject to

availability

Ma Susie

Director of Sales & Marketing Mobile: +959 540 7177

Susiemoe.aung@melia.com



WE LOOK FORWARD TO WELCOMING YOU.

Please do not hesitate to reach out if you need any info or help with registraion or bookings or info on Yangon.