

WELCOME MESSAGE

FOR LA CHAÎNE DES RÔTISSEURS INDUCTION &
GALA AMICAL DINNER 2025



From Bailli Délégué de Malaisie

Dear fellow Members, esteemed Guests and
our distinguished delegation of Inductees of
the Chaîne des Rôtisseurs,

It is my absolute pleasure to welcome each
and every one of you to this magnificent
setting and wonderful celebration of the
Chaîne des Rôtisseurs Bailliage de Malaisie
Induction and Celebration Gala.

I extend my sincere thanks to all of you
for gracing us with your presence and for
your continued dedication to encouraging,
showcasing and appreciating the fine art of
gastronomy within Malaysia.

Your enthusiasm and passion for fine food &
wine, alongside the camaraderie and culture
of the table that only a Chaîne evening can
generate, is what makes our organization so
unique and endearing.

Every Chaîne event is meticulously curated
and also a huge undertaking and we very
much appreciate the immense effort
expanded by all in making every event and
occasion truly memorable.

It is with great honour and pride that at this
time of the year, the Bailliage de Malaisie
delivers one of our most significant events,



Induction of our new members followed by
our Celebration Gala, as we blend cherished
old friends of vintage with our nouveau
members.

We are also particularly excited to showcase
the unique culinary artistry of our very own
Conseiller Culinaire of Chaîne Malaysia,
Executive Chef Federico Michieletto, at our
Induction Celebration Gala Dinner. The
highly acclaimed award-winning Chef has
personally crafted an exceptional menu,
blending exquisite cuisine from around the
world accompanied by superb wines. The
menu promises to be an event all on its own.

We welcome you to join us for a marvellous
evening, to make new friends and enjoy the
spirit of the Chaîne.

Vive La Chaîne!

Professor Dato' Elizabeth Lee

Bailli Délégué

Chaîne des Rôtisseurs - Bailliage de Malaisie

● *Chaîne des Rôtisseurs*



LA CHAÎNE DES RÔTISSEURS INDUCTION & GALA AMICAL DINNER 2025



A CELEBRATION OF GASTRONOMY & CAMARADERIE

Join us in Malaysia for an unforgettable evening of culinary artistry and Chaîne camaraderie at the Induction & Gala Amical Dinner in Kuala Lumpur.

This prestigious occasion brings together members from around the world to celebrate with an exquisite dining experience, fine wines, and the warmth of Malaysian hospitality. The Gala in Kuala Lumpur promises to be a truly memorable occasion, honoring tradition while indulging in world-class cuisine.



Induction Ceremony & Gala Amical Dinner at EQ Kuala Lumpur

Venue : Diamond Ballroom, EQ Kuala Lumpur

Date : Saturday, 18 October 2025

Time : 5:00pm Induction Ceremony (Sapphire Room, Level 2)
: 7:00pm Gala Amical Dinner

Price Members : RM1300 nett

Non Members & Spouse : RM1400 nett

Dress Code : Formal (Tuxedos) for gentlemen | Evening gown for ladies,
with Chaîne Ribbons for Members

Where Luxury Meets Culinary Excellence

This year's Malaysian Chaîne Induction and Gala Amical Dinner will be held in the prestigious Diamond Ballroom of EQ Kuala Lumpur — a venue that epitomizes world-class hospitality, refined elegance, and culinary artistry.

Ranked among the Top Hotels in the World by Travel + Leisure and crowned Malaysia's No. 1 City Hotel for four consecutive years, EQ is more than just a five-star hotel; it is a destination in itself. With sweeping views of the Kuala Lumpur skyline and the iconic Petronas Twin Towers, EQ offers the perfect backdrop for an unforgettable Chaîne gathering.



Gala Amical Dinner Menu & Wine Pairing

Pass-Around Canapés

Ascolana Fried Olives
Bomboloni with Sour Cream & Chives
Pink Prawn Roulade with Delicate Sheet
Paired with G.H. Mumm Champagne NV, France

Flower & Caviar

Iranian Caviar | Seafood | Edible Blossoms

Sourdough Brioche

Crafted with Fermentation | Butter

Yellowfin Tuna

Heritage Cut of Whole Tuna | Filleted Onsite for the Gourmand Experience
Paired with Rock Angel Rosé 2023, Provence, France

Stuffed Pasta

Autumn Harvest | Truffle Indulgence
Paired with Marchesi di Barolo "Tradizione" Barolo DOCG 2020, Italy

Wagyu Short Rib

48-Hour Braised Short Rib | Textures of Cauliflower | Black Garlic Beef Jus
Paired with N°3 d'Angélus 2016, Saint-Émilion, France

Fromage

Roquefort, Cour di fieno, Fienile Pecora Cheeses served with Kelulut Honey
Paired with Michel Lynch Sauternes 2022, Bordeaux, France

Chocolate Asli

Crafted with Sea Salt
Paired with Lustau Rare Cream Solera Superior NV, Jerez, Spain

Mignardise

Coffee & Tea

The evening's menu was exquisitely crafted by Chef Federico, also the Culinaire of La Chaîne Malaysia. The highlight includes filleting of a whole tuna showcase, followed by an engaging live station for your main course, ensuring a truly memorable dining experience. Joining him, the wine pairing has been thoughtfully curated by Azrul Apandi, F&B Director, who has selected Champagne and fine wines to perfectly complement each dish.



Federico Michieletto **Executive Chef** **Culinaire of Chaine Malaysia**

Executive Chef Federico Michieletto of EQ is a well-known culinary expert in Malaysia, with nearly 30 years of experience in the country's F&B industry. He has worked in various establishments, including Chinese food conglomerates, Italian chain restaurants, fine dining venues, and five-star hotels. Currently, he leads a team of over 140 chefs at the award-winning EQ hotel.

Chef Michieletto is also the current President of Bocuse D'or Malaysia. He is a certified judge for the World Association of Chefs (WACS), a member of Chaîne des Rôtisseurs, and has been an Associate Chef Professor at a hospitality school. His cookbook, "Pasta from My Italy," won the Gourmand Awards' Best 10 Italian Cookbooks in 2008. With a wealth of experience, he has a deep understanding of Malaysian culture, work ethics, and flavor preferences, which allows him to cater to the precise needs of his clients. His commitment to innovation helps him continuously redefine his food presentations for both local and international guests, winning over a wide range of discerning diners. He has received multiple awards throughout his culinary career in Italy, Singapore, and Malaysia.



Azrul Apandi **Director of Food & Beverage** **EQ Kuala Lumpur**

Azrul is a seasoned hospitality professional with over 20 years of experience in the food and beverage sector. Since 2000, he has worked with leading five-star hotels in Kuala Lumpur, including Marriott, Hilton, Hyatt, and New World Hotel under the Rosewood Group. In 2019, he joined EQ and was appointed Director of F&B in 2022.

An all-rounder in F&B management, Azrul's expertise spans banquet and restaurant operations. A wine aficionado, he is known for his strong leadership, communication skills, and hands-on approach, which have consistently delivered exceptional service and results.

Azrul's vision is centered on creating lifestyle-driven dining experiences that reflect evolving guest expectations. Passionate about food and beverage, he continues to explore cuisines and techniques, believing in lifelong learning and continuous improvement. His leadership style—leading by example and fostering collaboration—makes him a valuable asset to the EQ team.



Award-Winning Excellence

From its Travel + Leisure Global Top 500 recognition to being named Preferred Hotels & Resorts Asia Pacific Hotel of the Year, EQ has consistently set benchmarks in luxury hospitality. Its award-winning spa, rooftop infinity pool, and Michelin-acclaimed dining venues create an atmosphere where every detail reflects refinement and sophistication.

Rooms with a View

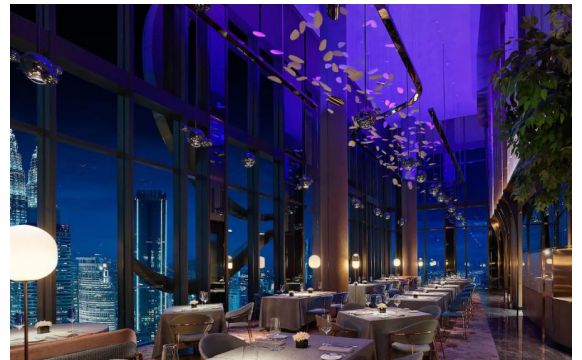
Guests will enjoy panoramic vistas of Kuala Lumpur from luxuriously appointed rooms and suites, each designed with modern elegance and thoughtful details to ensure comfort after evenings of celebration. Whether it's gazing out to the glittering skyline or relaxing in bespoke interiors, EQ makes every stay feel extraordinary.

An Experience Beyond Hospitality

EQ is celebrated not only for its facilities but also for its warm, attentive, and personalized service. Every guest is treated as a distinguished visitor, and the experience seamlessly combines international standards with Malaysian hospitality.

Exclusive for La Chaîne Members

For this special occasion, exclusive best available rates will be extended to La Chaîne des Rôtisseurs members traveling from across the globe. Members are invited to immerse themselves in the vibrant energy of Kuala Lumpur, while enjoying the distinguished elegance of EQ — culminating in a gala evening of fine dining, camaraderie, and the timeless traditions of La Chaîne.



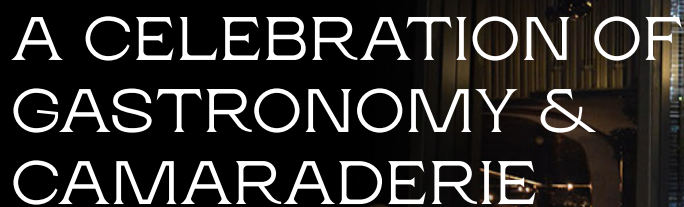
Special room rates by using PROMOCODE – CHAINE

Hotel room rates from 16 Oct to 20 Oct 2025 & [Booking link & Quote](#)

EQ

● **Chaîne des Rôtisseurs**





**THE CHAINE DES ROTISSEURS
MALAYSIA INDUCTION & GALA
AMICAL DINNER AT EQ KL**

Close for Registration: 12 October 2025

○ [KUALA LUMPUR] EQ KL

Please send confirmation details to our secretariat Ms Violet.

Member Name: _____

Name of Bailliage: _____

Email: _____

Contact Number (Include country code): _____

Spouse Name (if attending) _____

Guest 1 Name: _____

Guest 2 Name: _____

Guest 3 Name: _____

Total Amount: _____



A CELEBRATION OF GASTRONOMY & CAMARADERIE

REGISTRATION FORM FOR MEMBERS & GUESTS

Payment Details

Payment must be made in advance by bank transfer to the following bank account number:

CONFRERIE DE LA CHAÎNE DES ROTISSEURS, BAILLIAGE DE MALAISIE

Bank: Standard Chartered Bank Malaysia Berhad

Account No : 312101239821

Swift Code : SCBLMYKXLAB

Swift Code (8 characters) : SCBLMYKX

Branch Name : Standard Chartered Bank Malaysia Berhad

Branch Address : Floor 10, Main Office Towers, Jalan Merdeka, Financial Park

Branch Code : LAB

Please forward copy of registration form and bank transfer details to secretariat.mychaine@gmail.com

Reservation Forms without the payment will not be taken into consideration.

Note: in case of cancellation you will be charged the full amount if the cancellation is received after 8th October 2025

For any information:

Contact: Violet Chin (Secretariat)

Email: secretariat.mychaine@gmail.com