



# World Chaîne Day 2026

BAILLIAGE DE KUCHING  
*with*  
CHAÎNE DES RÔTISSEURS

*“Tastes of the World”*

## *Five Continents Menu*

Saturday, 25 April 2026

Nomadic Restaurant, Ground Floor  
Sheraton Kuching  
93100 Kuching, Sarawak, Malaysia

	MEMBERS	MEMBER SPOUSE / NON-MEMBERS
Dinner Only	RM 400	RM 430
Dinner with Wines	RM 530	RM 560

Dress Code  
Black Tie / Evening Gown





Association  
Mondiale de la  
Gastronomie

Bailliage de Kuching

**WORLD  
CHAINE DAY**  
**Diner Amical**

*Tastes  
of the  
World*

**Nomadic, Sheraton | Saturday, 25th April 2026 | 6.30PM**

Dear Members

We are delighted to invite you to a special Diner Amical to commemorate World Chaine Day, with an inspired Five Continents menu with the theme : *Tastes of the World*. The dinner will be held at **Nomadic Restaurant**, Ground Floor of the Sheraton Hotel Kuching, on **Saturday, 25th April 2026**. **Cocktail reception starts at 6.30pm** before commencing **Dinner at 7.15pm**.

Join us for an exquisite evening where bold flavours meet refined technique, paired with a selection of exceptional wines.

	Members	Member Spouse / Non-Members
Cost : <b>Dinner Only</b>	RM 400	RM 430
<b>Dinner with Wine</b>	RM 530	RM 560

Attire: Formal Black Tie / Evening Gown  
*Members with Chaine Ribbons*

Limitation: 50 pax maximum - First come, first placed.

(Check Bailliage Regional de Kuching Chat Group first on availability)  
Pay as you register your attendance.

Registration: WhatsApp your reservation and pay in slip to  
Vice Argentier Dato' Thomas Ngu (016 863 0516)

Pay to: *Ngu Sing Hieng* HSBC Acc.no. 322 3406 70108

Looking forward to the pleasure of your company,

**John Ko**  
*Bailli Regional de Kuching*



**WORLD CHAINE DAY**  
NOMADIC RESTAURANT  
SHERATON KUCHING  
25th APRIL 2026

# Menu




Association  
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Gastronomie  
Bailliage de Kuching


## WELCOME RECEPTION

 *VALDO CUVÉE DI BOJ*  
*Valdobbiadene Prosecco Superiore DOCG Brut N/V* 

## APPETIZERS

**Creamy Burrata Salad**   
Grilled Plum, Hazelnut, Cherry Tomato with Plum Dressing

 *Marques De Caceres Rosado 2023* 

**Miso Glazed Black Cod with Spring Pea Puree Recipe** 

 *Ken Forrester Old Vine Reserve Chenin Blanc 2024* 

## SOUP

**"Laksa" Lobster Bisque with Grilled Hokkaido Scallop**  


## PALATE CLEANSER

**Sorbet of Sour Eggplant** 

## MAIN COURSE

**Charred Black Angus Tenderloin**   
Bordelaise Sauce, Truffle Pommes Puree, Baby Carrot and Broccolini

*or*

**Truffle Chicken Breast Rice Claypot**   
Broccolini, Chicken Rice Chili and Condiment

 *Pio Cesare Langhe Nebbiolo DOC 2021* 

## DESSERT

**Deconstructed Berry Pie**    
Earl Grey Tea-infused Yogurt Mousse with Blackberry Confit and Crèmeux,  
Sablé Croustillant, Blackberry Compote and a Cream Cheese Quenelle.

 *Dow's Fine Ruby Port* 