



Bailliage National de Singapour 50th Anniversary Chapitre Celebration 25 – 28 September 2025

This year, the Chaîne des Rôtisseurs Bailliage National de Singapour proudly celebrates a landmark occasion — its **50th Anniversary**. To honour this golden jubilee, we warmly invite members and guests from around the world to join us for a Grand Chapitre Celebration, held over four days in vibrant Singapore.

This milestone will be marked by a series of exceptional culinary events, culminating in a formal Induction Ceremony and Gala Dinner, where new members will be welcomed and senior members honoured through promotions.

Our Guest of Honour,
Mr. Yam Atallah,
International President Chaîne des Rôtisseurs,
will be officiating the Grand Chapitre.

Join us as we celebrate our heritage, embrace camaraderie, and elevate the fine art of dining.

Guest of Honour

Mr. Yam Atallah,
International President, Chaîne des Rôtisseurs



Since assuming the presidency in 2009, Mr. Yam Atallah has led the Chaîne des Rôtisseurs with distinction, vision, and an unwavering commitment to fostering global unity through the art of gastronomy.

A man of cosmopolitan perspective and deep cultural insight, he has broadened the organisation's International reach while preserving its core values of tradition, professional excellence, and fellowship across borders.

Under his leadership, the Chaîne has flourished in stature and purpose.

He has championed hallmark initiatives such as the Jeunes Chefs Rôtisseurs Competition, advanced sustainable dining practices, and fostered meaningful engagement among members — both professional and non-professional — around the world.

His tenure has been defined by diplomacy, elegance, and the enduring belief that the dining table is a timeless bridge between cultures. Respected as a cultural ambassador and an influential voice in the global culinary community, Mr. Yam Atallah embodies both the prestige of his presidential office and a deeply personal understanding of the power of shared meals to unite, inspire, and heal.

His presence at our 50th Anniversary Chapitre is an honour for Singapore's Chaîne journey



Welcome Message

from Bailli Délégué **Hoong ENG**

Dear Confrères and Esteemed Guests,

It is with immense joy and great pride that I welcome you,
on behalf of the Bailliage National de Singapour,
to our vibrant city as we gather to celebrate
a special occasion — our 50th Anniversary.

Our Golden Jubilee is a celebration and tribute to five decades of
culinary artistry, cherished traditions, and the endearing spirit that binds
us together. Over the next four days, we hope you will immerse yourself
in our programme.

May your time with us be filled with fun, laughter, camaraderie, and
memorable culinary flavours. Whether at the spirited Polo Matches,
Sinosphere Dinner Amical, the Ceremonial Induction and Gala Dinner,
or at the waterfront Seafood Brunch.

Please savour each moment and take with you the warmth
of our hospitality and the spirit of the Chaîne.

Vive la Chaîne!

With our warmest regards,

Eng Fook Hoong
Bailli Délégué Singapore
Commandeur
Membre du Conseil Magistral



Bailliage National de Singapour

Council 2025 - 2026



From L to R:

Mr. Steven Goh - Honorary Auditor
Mr. Marc Lau - Chargé de Missions (Finance/ACCR)
Mr. Eddie Yong - Chargé de Missions (Wines & Spirits)
Mr. Pok Soy Yoong - Argentier
Mr. Woon Wai Phang - Conseiller Gastronomique
Conseil Magistral, Bailli Délégué, Hoong ENG
Dr Leroy Mc Cully - Chancelier
Mr. Jean-Marc Simandoux - Chargé de Missions (Archiviste)
Mr. Daniel Chui - Chargé de Presse
Chef Edmund Toh - Conseiller Culinaire
Chef KK Kong - Chargé de Missions (Protocol)
Mr. Quah Soon Hong - Honorary Auditor





Bailliage National de Singapour

A Legacy of Excellence | 1975 – 2025

Established in **1975**, the **Bailliage National de Singapour** has grown from modest beginnings into one of the region's most vibrant and respected chapters of the Confrérie de la Chaîne des Rôtisseurs, the international association dedicated to the promotion of fine dining, culinary arts, and hospitality.

In its early years, the Singapore Bailliage brought together a small passionate group of gastronomes, restaurateurs, hoteliers, and professionals. Through dedication and shared values, it laid the foundations for a thriving community deeply committed to the Chaîne's core principles: tradition, excellence, and camaraderie at the table.

Today, the Bailliage stands as a dynamic and inclusive culinary fraternity, representing a diverse membership of professionals and gourmets alike. Over the decades, it has hosted countless Dîners Amicaux, galas, and gastronomic events, fostering strong bonds and promoting Singapore's unique gastronomic identity — one shaped by global influences and local heritage.

As we celebrate our **50th Anniversary Chapitre**, we honour the past and look to the future. The Bailliage remains dedicated to cultivating the next generation of culinary talent, embracing innovation, and deepening our role within both the global Chaîne community and Singapore's evolving food landscape.

With pride in our history and optimism for what lies ahead, the Bailliage de Singapour continues its journey — upholding the spirit of the Chaîne, where the pleasures of the table are always shared with friendship, refinement, and joy.





Programme of Events

25 – 28 September 2025

Thursday, 25 September 2025

"Chukkas & Champagne"

Venue: Singapore Polo Club

5:00 PM – Polo Club Match

7:00 PM – Themed Buffet Dinner

Dress Code: Smart Casual with Chaîne Ribbon

An elegant opening evening set against the backdrop of a thrilling polo match and a sumptuous buffet under the stars.



Saturday, 27 September 2025

"Hall of Honor" – Induction Ceremony & Gala Dinner

Venue: The Ballroom, The Fullerton Hotel Singapore

5:45 PM – Induction Ceremony

7:00 PM – Cocktails

7:30 PM – Gala Dinner

Dress Code: Black Tie with Chaîne Ribbon / Evening Dress for Ladies

A grand evening of distinction, where we welcome new confrères and promote deserving members in the presence of our honoured international dignitaries.

Friday, 26 September 2025

"Chuka n Washoku" - Sinosphere Dîner Amical

Venue: Keyaki Japanese Restaurant, Pan Pacific Singapore

6:30 PM – Japanese Culinary Dinner Experience

Dress Code: Jacket with Chaîne Ribbon

A celebration of East Asian culinary artistry through a refined Japanese dining journey.



Sunday, 28 September 2025

"Brunch by the Bay" – Seafood Finale

Venue: Palm Beach Seafood Restaurant, One Fullerton

11:00 AM – Farewell Seafood Brunch

Dress Code: Smart Casual with Chaîne Ribbon

Conclude the Chapitre with a relaxed waterfront brunch featuring Singapore's finest seafood delicacies.



SINGAPORE
**POLO
CLUB**
Established in 1886

The POLO MATCH: A Symbolic Opening to the 50th Anniversary Chapitre

An Exhibition Match Between the Bailliage of Singapore Polo Team
and the Singapore Polo Club Team

As the curtain rises on the 50th Anniversary Chapitre of the Bailliage National de Singapour, the choice to begin this milestone celebration with a polo match between the Singapore Chaîne des Rôtisseurs and the Singapore Polo Club is rich in meaning.

This is not simply a sporting event — it is a ceremonial gesture. Polo, the sport of kings, epitomizes heritage, grace, discipline, and camaraderie — values that closely mirror those of the Chaîne des Rôtisseurs. Hosting this match at the historic Singapore Polo Club, itself founded in 1886, adds a further layer of significance: a meeting of two long-standing institutions that share a commitment to excellence, tradition, and social fellowship.

This match is both a tribute and a prelude: a tribute to tradition, and a prelude to the four days of friendship and beyond, ceremony, and gastronomy that will follow. In this spirit, we raise our glasses — and mallets — to five decades of excellence, and to the shared values that unite us on the field and at the table.





SINGAPORE
POLO CLUB
Established in 1884



25 September 2025, Thursday "Chukkas & Champagne"

Canapes (Butler Pass)

Hummus – Chickpea and tahini dip (v)
Muhammara – Roasted red pepper and walnut dip (v)
Labneh – Yoghurt dip (v)
Spinach in Phyllo Triangles (v)
Vietnamese Summer Shrimp Rolls
Watermelon and Turkish Cheese Skewers
Crab Cakes – Served with homemade tomato chutney

Appetizer Buffet

Fattoush Salad – Crisp Vegetables with white cheese
and pomegranates (v)
Fatteh Hummus – Spiced chickpeas on pita chips with creamy
yoghurt topped with brown butter (v)
Imam Bayildi – Roasted eggplants with tomatoes (v)





Main Buffet

Satay – Chicken, Beef, Mutton

Wok-Fried Thai Basil Chicken

Barbecued Ray Fin – Served with spicy sambal and calamansi

Stir-Fried Eggplant – With coriander, chili padi, green onion (v)

Beef Rendang

Tandoori Chicken

Ginger Butter Prawns

Dal Tadka (v)

Vegetable Shashlik (v)

Cucumber Raita (v)

Coriander Rice

Assorted Naan

Live Station

Nonya Laksa

Roast Beef – Served with roasted vegetables and condiments

Dessert Buffet

Black Glutinous Rice Pudding – With coconut and mango

Fresh mixed fruit platter

Muhalabia – Fresh milk curd with exotic fruit compote

Homemade Brownie – With white chocolate chunks

Alphonso Mango Cheesecake

Champagne Delamotte Brut NV

2020 Louis Moreau Chablis 1er Cru Vau Ligneau (White)

2008 Elderton Command Shiraz (Red)

Glenfiddich 15-Year-Old Solera Reserve

(v) Denote vegetarian options





PAN PACIFIC
SINGAPORE



26 September 2025, Friday
“Chuka n Washoku” -
Sinosphere Dîner Amical

Amuse-Bouche / 前菜 3 種

Hokkaido Kegani and Ikura in the Monaka
Japanese Unagi with Foie-Gras Pate on the Crispy Nori
Sheet Vine Tomato in Plum Dressing

Champagne Louis Roederer Collection 244 MV

Sashimi / 旬の刺身四種

Hon-Maguro, Ohtoro, Shima-Aji, Kinme-Dai

Imanishiki Junmai Ginjo Miyamanishiki (Nagano)

“Surrounded by a beautiful Japanese garden and koi pond, this elegant restaurant provides an authentic setting for an exquisite epicurean journey.”





PAN PACIFIC
SINGAPORE



Hai Tian Lo Signature Treasure / 海天楼精美五小拼

Sliced Crispy Barbecued Suckling Pig Topped Caviar Marinated Mantis
Shrimps in Chinese Wine

Marinated Green Lettuce Crystal Vinegar Balls

Mini Spring Roll with Iberico Pork and Shredded Taro in Five Spices

Steamed Golden Fish with Assorted Seafood in Yellow Broth

Haginotsuyu Tokubetsu Junmai (Shiga)

低温調理

Sous-Vide Spiny Lobster, Shiro-Miso and Ebi Reduction
with Olive Oil Spheres

Ryusuisen Junmai Daiginjo Sankeinishiki Yamahai (Nagano)

珍菌翡翠炒宫崎和牛

Wok-fried Kobe Beef Tenderloin with Chef Special

Tengumai Junmai Yamahai (Ishikawa)

ㄨに季節の天麩羅と稲庭うどん

King Crab and Uni Roll Tempura and Cold Inaniwa Udon
with Crispy Sakura-Ebi

Daishichi Junmai Ginjo Kimoto Masakura (Nihonmatsu)

Dessert / 甘味

Shizuoka Muskmelon and Matcha-Mizu Chocolate with Yuzu

Sorbet Deep-fried Mangosteen Glutinous Dumpling with
Salted Egg Yolk

Ontake Single Malt Whisky (Bourbon cask)





27 September 2025, Saturday Chapitre Gala Dinner

Induction

Liebart Regnier Les Sols Bruns Brut NV

Canapés

Oscietra Caviar | Omega Egg | Crème Fraîche | Choux Autumn Truffle | Foie Gras |
Pain d'Épices Smoked Labneh | Organic Beetroot | Rye Bread (V)

Louis Roederer Collection 244

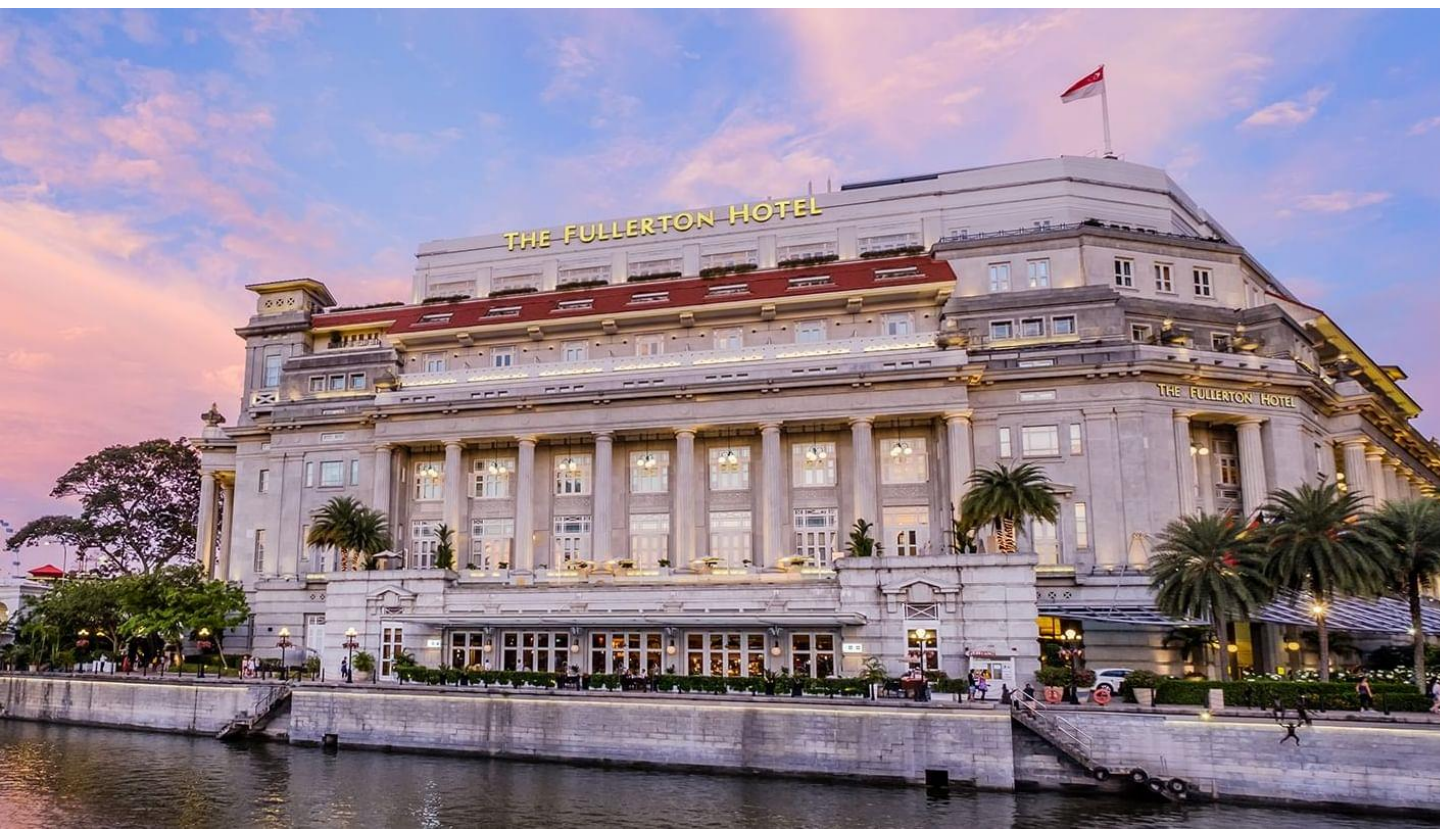
Artisan Breads & Bordier Butter

Fougasse | Brioche | Baguette

Amuse Bouche

King Salmon | Crab | Cevennes Onion | Sugar Pea | Smoked Paprika

Chacra Mainqué Chardonnay 2021





Appetiser

Sustainable Kampachi | Obsiblu Prawn
Topinambur | Burnt Peach | Fermented Green Apple | Natural Yoghurt
Nomad Caviar | Espelette Chilli
Chacra Mainqué Chardonnay 2021

3rd Course

Patagonian Toothfish | Hokkaido Scallop
Moringa Oil | Pink Peppercorn | Confit Menton Lemon
Domaine de la Janasse Châteauneuf-du-Pape Blanc 2019

4th Course

Five Founders Beef Short Ribs
Echiré Butter | Pine Needles | Organic Tarragon | Blue Spirulina | French Morel
Bouchard Père & Fils, Beaune 1er cru Greves, Vigne de l'Enfant Jésus 2011

5th Course

Cheese From Les Frères Marchand
Cantal | Fourme d'Ambert | Maroilles
Cracker | Fig | Grapes | Lavender Honey | White Walnuts | Marcona Almond
Château Kirwan 2004

Dessert

Araguani 72% | Caramelized Pecan | Buckwheat Gavotte |
Mascarpone | Blood Orange
William Pear Gelato
Château Lafaurie-Peyraguey 2005

Petit Fours

Coffee & Tea

Armagnac Castarede 1975

(v) Denotes vegetarian option





28 September 2025, Sunday “Brunch by the Bay”

Cocktail

Liebart Regnier Les Sols Brun Brut

Palm Beach Combination Platter

(Baby Squid / Marinated Abalone with Jellyfish ,
Chilled Bamboo Clam/ Deep Fried Crab Cakes)

JJ Prum Wehlener Sonnenuhr Riesling Kabinett 2011

King Prawn Soup

JJ Prum Wehlener Sonnenuhr Riesling Kabinett 2011

Giant Sea Grouper Deep Fried and Drizzled with Honey
Tangy Sauce, Steamed with Preserved Radish

JJ Prum Wehlener Sonnenuhr Riesling Kabinett 2011

Pork Loin Braised in Dark Sauce and Served with Steamed Buns

Macan Clásico Rioja 2011

Kailan Stir fried Served with Crispy Julienned Kailan Leaves
and Fragrant Garlic

Macan Clásico Rioja 2011

Signature Chilli Crab served with Fried Buns

Signature Black Pepper Crab

Macan Clásico Rioja 2011

Fragrant Fried Rice with Assorted Seafood, topped with Scallop,
Crab Meat , Shrimp, Egg, Garnished with Spring Onion and Garlic

Macan Clásico Rioja 2011

Tropical Fruits Platter

Glenlivet 18-Year-Old Single Malt





Bailliage National de Singapour

50th Anniversary Chapitre Celebration

25 – 28 September 2025

25th September 2025, Thursday

"Chukkas & Champagne"

Venue: Singapore Polo Club

Member: S\$180 | Guest: S\$210

26th September 2025, Friday

Sinosphere Dîner Amical – "Chuka n Washoku"

Venue: Keyaki Japanese Restaurant

Pan Pacific Singapore

Member: S\$360 | Guest: S\$390

27th September 2025, Saturday

Induction Ceremony & Gala Dinner

Venue: The Ballroom The Fullerton Hotel

Member: S\$360 | Guest: S\$390

28th September 2025, Sunday

"Brunch by the Bay" – Seafood Finale

Venue: Palm Beach @ One Fullerton

Member: S\$220 | Guest: S\$250



If you are an **oversea member** your booking(s) is subject to a **one time registration fee of S\$100.00**. This registration fee applies to your spouse and each of the guests you invite. Please add the total levy to your total payment(s) for the events you booked. All prices are in Singapore dollars (S\$).

Dinner booking is to be done through the [e-Booking](#) Form and will only be confirmed upon payment.



Bailliage National de Singapour 50th Anniversary Partner Hotels Feature



The Fullerton Hotel Singapore Heritage Grandeur, Riverfront Glamour

The Fullerton Hotel occupies the iconic 1928 neoclassical Fullerton Building—gazetted in 2015 as Singapore’s 71st National Monument. Once home to the General Post Office, the Exchange and the Singapore Club, this landmark sits at the mouth of the Singapore River and anchors the Fullerton Heritage precinct.

- **Facilities & wellness** – Expect a photogenic 25-metre outdoor infinity pool set against Doric columns and the river, a well-equipped gym (with sauna and steam room), and the award-winning Fullerton Spa (with ESPA treatments).
- **Jade** – refined Cantonese cuisine and weekend Yum Cha.
- **Town Restaurant** – international and local classics by the riverside.
- **The Courtyard** – coffee, cocktails and afternoon tea beneath the soaring atrium.





Bailliage National de Singapour 50th Anniversary Partner Hotels Feature

- **Rooms & suites** – The 400-room grande dame blends heritage features with contemporary comforts. Categories range from elegant guest rooms (including Straits Club privileges on selected categories) to signature suites such as the Palladian, Governor and Fullerton Suites, many with Marina Bay or river views.



Premier Courtyard Room
452sqf | 42sqm | Atrium view



Premier Collyer Suite
700sqf | 65sqm | Club access

Booking Notes for Overseas Members

The Fullerton Hotel Singapore is our **official partner hotel** for the Induction Ceremony and Chapitre Grand Dinner.

To enjoy our negotiated benefits and to stay steps from the gala venue, please book your accommodation via the official link provided by the organizing committee.

Fullerton Hotel Accommodation link: via [e-Booking](#) form

If you prefer a heritage stay, choose a Heritage/Quay/Marina Bay-view room or a signature suite at The Fullerton.



Bailliage National de Singapour

50th Anniversary Partner Hotels Feature



PAN PACIFIC
SINGAPORE

Pan Pacific Singapore

A Contemporary Icon beside Marina Bay

Pan Pacific boosts a dramatic sky-high atrium and direct links to Marina Square, Suntec and Millenia Walk. Recent refreshes have elevated the lobby, lounges and public spaces while preserving the hotel's airy architectural drama.

Wellness and Leisure – Guests enjoy a modern 177-sqm gym, outdoor pool facilities, and St. Gregory spa treatments available within the Pan Pacific Hotels Group network at this property.

Dining you'll experience with us.

- **Keyaki Japanese Restaurant (Level 4)** – authentic sashimi, teppanyaki and sukiyaki in a tranquil garden setting with private tatami rooms. (*Venue for our Sinosphere Dîner Amical – “Chuka n Washoku.”*)
- **Edge (Level 3)** – a vibrant multi-cuisine theatre kitchen concept, renowned for lavish brunch spreads. (*Venue for “The Global Table” International Brunch.*)
- Also on site: **Hai Tien Lo** (elegant Cantonese), **Atrium Lounge** (Asia's-longest bar setting), **Pacific Emporium** and more.



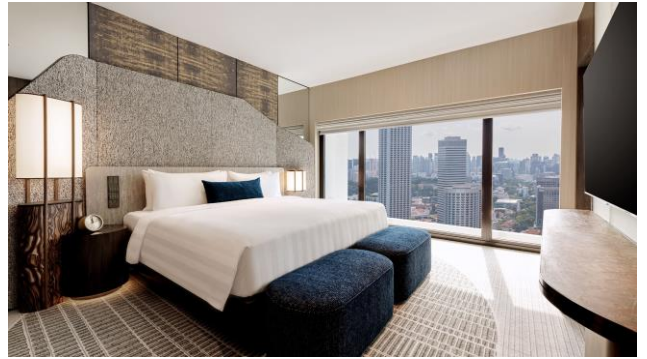


Bailliage National de Singapour 50th Anniversary Partner Hotels Feature

- **Rooms & suites** – A broad selection of Deluxe and Deluxe Panoramic rooms, Premier/Executive Marina Bay rooms, Pacific Club Rooms and Studios, plus Skyline, Panoramic and Pan Pacific Suites (with Pacific Club Lounge privileges).



Pacific Club Room
495sqf | 46sqm | Club Access



Premier Suite
850sqf | 79sqm | Club Access

Booking Notes for Overseas Members

Rooms at Pan Pacific Singapore are ideal if you'd like to be on-site for Friday's dinner and Saturday's brunch at The Edge.

For sweeping skyline views and lounge access, consider Pacific Club categories or Skyline / Panoramic Suites at Pan Pacific.

Pan Pacific Accommodation link:

<https://book.passkey.com/go/CHdesROT25>





Thank you and we look forward
to welcoming you in Singapore.

For more information or enquiries
please contact

chainesgp@gmail.com

Bailliage National de Singapour
50th Anniversary Chapitre Celebration
25 – 28 September 2025

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