



**La Chaîne des Rôtisseurs**  
Bailliage National des Philippines  
2012 • 2013



## The Ten Commandments

1. The Chaîne Medallion, a symbol of our society, should be worn at all functions, not only as a means of identification but also as an unequivocal sign of our oneness of purpose.
2. The sublime purpose of our society is brotherhood. This is not confined only to our functions but must be practiced with sincerity at every opportunity.
3. The protocol in attendance and punctuality is strictly enforced. Members are required to attend at least two (2) functions annually. During functions, when dinner service commences, no one is allowed to enter the dining area.
4. The optimum pleasure of everyone is desired in every formal gathering. As a gesture of courtesy to other members and their guests, no cellular phones and other sound-generating electronic gadgets are allowed at all functions. Also, walking around the dining area and loud discussions are strictly prohibited during dinner.
5. To ensure proper decorum in all functions, members must brief their guests on the society's rules and should assume responsibility for their guests' behavior.
6. Religion and politics are never discussed in all gatherings to avoid embarrassing situations that may arise in the presence of members or guests of varying religious denominations and political affiliations.
7. Our dinners are meant to be thoroughly enjoyed by all attendess. Thus, as a courtesy to the other members and their guests, smoking is strictly prohibited during food service. An exception is made during cocktails and when coffee is served at the end of the meal. However, only cigars and cigarettes are allowed. Strongly perfumed tobaccos or pipes are disallowed.
8. Our organization is composed of people who are in pursuit of the finer things in life. Each member participates in the strict enforcement of the dress code, especially during formal functions, on which occasion the ladies are required to wear long gown and the gentlemen, tuxedo suit or formal barong tagalog with black pants.
9. In order to achieve the thorough enjoyment of the culinary experience in every formal dinner, water is never served, except when requested for medical reasons.
10. Salt, pepper, or any other condiments and spices will never be served in due recognition of the chef's efforts. Bread and butter will only be served upon the chef's discretion or if they are part of an individual course in the menu.

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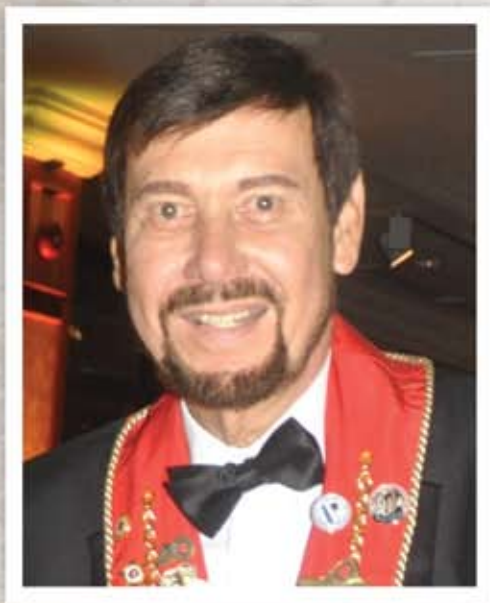
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Mes chers confreres,

Two years ago, in 2012, the Bailliage de Manille celebrated its 40th anniversary, and with it, the Bailliage National des Philippines, since both were established at the same time. It was an occasion that merited a grand chapitre.

Last year, 2013, the Bailliage de Cebu marked the 20th anniversary of its creation with an equally grand celebration.

The year 2013 also marked a milestone in the history of the Chaîne des Rotisseurs in the Philippines, for it is the year of birth of another bailliage, this time in the lovely city of Davao. We have thus established a presence in the Philippines' three main geographical regions: Luzon with the Bailliage de Manille, organized in 1972; Visayas with the Bailliage de Cebu, 1993; and Mindanao with the Bailliage de Davao, 2013.

Amparito and I feel privileged to be part of such an important event as the founding of a new chapter, for it signifies the acceptance and appreciation of the Chaîne's culture of the table by a wider circle of men and women who love and celebrate good food, fine wines, and great company. It also ensures that our Confrerie will live on and on, as it has for centuries, and that despite the rise and fall of fortunes, it is here to stay.

Let us pour the best wine and raise our glasses as we look forward to even more memories together.

Vive le Confrérie! Vive la Chaîne!

MICHEL J. LHUILLIER  
Bailli Délégué National  
Membre, Conseil Magistral





The Philippines is blessed with a strategic location on the globe. We are a chain of islands strewn like prayer beads between the Pacific Ocean and the China Sea, over 7,000 of them, give or take a few that rise and sink with the tides. This geographical arrangement gives us a national shoreline that stretches as far as the eyes can see and blesses us with an expansive selection of gifts from the sea.

The islands are among six countries that sit on the Coral Triangle, home to nearly 3,000 species of fish, a marine oasis that is to the ocean ecology as the Amazon is to the world's ecosystem. Our own waters, both salty and fresh, are host to a myriad of fruits de mer whose diversity is reflected in the cuisines of our regions and provinces.

Such bounty is ours to mine and enrich, to enjoy and serve at our tables. It would be a shame if lovers of the good life and good food, such as the members of the Chaîne, did not get to sample the cornucopia of dishes that our culinary geniuses create with these gifts from our waters.

From North to South, the Chaîne des Rotisseurs is actively seeking ways to make la culture de la table more enjoyable and exciting for our confreres and our guests. With the Bailliages de Manille and Cebu, and now Davao, outdoing each other in vibrant presentations of various cuisines, we hold on to the promise of a richer landscape of gastronomic gems to taste and relish. It is with this thought in mind that we welcome the Bailliage de Davao to our Confrerie.

Manila, serious about its wine pairings, and Cebu, festively presenting its culture of fun and celebration, provide an interesting counterpoint to Davao, with its exotic dinners that tickle the taste buds. All these make for a truly distinctive environment to enhance la joie de vivre.

The Bailliage des Philippines is entering a new era of culinary excellence with the synergy of our culinary talents and the dishes they fashion from the fruits of earth and sea, from the length and breadth of the Pearl of the Orient that is the Philippines.

To you all, my dear confreres, welcome to Manila!

Vive la Chaîne!

FEDERICO S. BORROMEJO, JR.  
Bailli de Manille





Mes chers confreres,

Last year, we closed the first 20-year chapter in the life of the Bailliage de Cebu. This year, 2014, we begin a new chapter in another 20-year journey, one we look forward to with great expectation, even as we look back to and give thanks for the many wonderful times we had since the birth of our bailliage in 1993.

It gives me pleasure to recall the many encounters we had at the table, each one an occasion to connect and reconnect with one another, using the social tools of food and drink, laughter and conversation.

Whether formal or casual, in the ballroom of a five-star hotel or in the garden of one's home, every entry in our social calendar became an event the moment it was stamped with the distinctive imprint of the Chaîne des Rotisseurs. Every Chaîne dinner I have been part of is now a happy memory—of exquisite recipes concocted by gifted chefs, of the finest wines from the richest vineyards, of lively conversations on life and love, of friendships forged and reinforced at the Chaîne's ultimate meeting place—the table.

Such cherished memories are the gems that Chaîne history is made of. And I know that we shall continue to enrich the story of the Chaîne in our part of the world by doing what we do best—promote the best facets of the culture of the table with grace and finesse.

Vive la Chaîne!

AMPARITO L. LHUILLIER  
Bailli de Cebu





**T**he Confrérie de la Chaîne des Rôtisseurs, better known as Chaîne des Rôtisseurs, is an international gastronomic society that brings together men and women in celebration of the pleasures of the table, for the preservation of the culture of fine dining and the art of good manners, at the table and beyond.

Established in France in 1248 by Louis IX as the “Guild of Goose Roasters,” it flourished for over 500 years until the French Revolution when it was abolished along with all the other guilds and remained inactive for over 200 years. Revived as an order of Chivalry by the French government in 1950 under its present name, the Brotherhood (Confrérie) invites highly trained and skilled professionals in the hotel and restaurant industry and enthusiastic food lovers in other fields to join in membership.

The Chaîne is organized into national, provincial and local chapters known as bailliages. A national bailliage denotes a country, a provincial bailliage a region within the country, and a local bailliage a city or town within the country or region. A bailliage is run by a president, known as a bailli. The national president is called Bailli Delege. Today, the Chaîne has some 25,000 members in about 70 countries around the world.

The Chaîne was born in the Philippines in 1972 with the creation of the Bailliage National and the Bailliage de Manille. It expanded its coverage in 1993 with the creation of the Bailliage de Cebu in the Visayas. Last year, 2013, it further extended its reach with the founding of a third chapter, the Bailliage de Davao, in Mindanao. The three chapters have a combined membership of 230.

Though the Chaîne is commonly perceived as a gastronomic society associated only with formal or gala dinners, this is not so. Chaîne activities are not limited to grand dining. Bailliages also hold ‘diners amicaux,’ informal dinners, picnics and barbecues, where members and guests can interact freely in a more casual and relaxed atmosphere. The programs of the bailliages vary, depending on local resources and interests. Many bailliages also offer food and wine tastings, cooking demonstrations, and even seminars where members educate themselves in the fine points of cuisine, wines and table etiquette.

The interaction between professional and amateur members is one of the things that distinguish the Chaîne from other organizations. Each bailliage holds one grand gala event, called chapitre, each year to celebrate the induction of new members. It is on this occasion that members receive a distinctive ribbon to be worn at Chaîne gatherings.

The Society has a special section called Ordre Mondial des Gourmets Degustateurs that is devoted to the study of the skills in creating fine beverages and to the appreciation and enjoyment of fine wines, spirits and l’eaux de vie.

The international headquarters (Siege Mondial) is located in Paris, where the seeds of the society were sown 764 years ago. Though it now operates in a global and modern setting, with its bailliages connected with one another by 21<sup>st</sup> century tools of communication and travel, the Chaîne des Rôtisseurs remains rooted in the traditions and practices of the ancient French brotherhood that defined the times in which it was created over seven and a half centuries ago.

**L'**Ordre Mondial des Gourmets Dégustateurs, better known as Ordre

Mondial or simply, Ordre, is a special section of the Chaîne des Rôtisseurs that is devoted especially to the promotion, enjoyment and appreciation of good wines, spirits and other drinks, including brandy, liqueurs and eaux de vie. It also focuses on the study of the skills in developing and crafting fine beverages.

The Ordre Mondial may exist in any of the bailliages of the Chaîne. It comes under the authority of an Echanson whose activities are supervised by the Bailli Délégué.

In the Philippines, the Ordre is headed by Echanson Gene Gonzalez. Both the Bailliage de Manille and the Bailliage de Cebu have a Vice-Echanson—Arnaldo del Rosario for Manila and David Sharpe for Cebu. The newly-established chapter, Bailliage de Davao, had not named its officers as of press time.

Referred to as the “liquid” section of the Chaîne, L'Ordre Mondial was founded in Paris in September 1963. Its principal goal—to promote and enhance the enjoyment of fine wines and

quality spirits from around the world—is met through the Chaîne's various dinners, tastings, conferences, and competitions, as well as through articles and publications encouraging the understanding and appreciation of wines and spirits. It is the Ordre that chooses the wines and spirits that are paired off with the hors d'œuvres and entrees during Chaîne functions. But the Ordre, by itself, also organizes small, informal dinners where the focus is on the wine rather than on the food. Philippine events organized by the Ordre Mondial are generally less formal than those of the Chaîne.

As a brotherhood within a brotherhood, L'Ordre opens its membership only to members of the Chaîne, as membership in the Chaîne is a prerequisite to membership in the Ordre. All members of the Ordre are thus members of the Chaîne, though not all Chaîne members are members of the Ordre.

As in the Chaîne, the members of the Ordre are classified as “professionnel” or “amateur,” according to their occupation. The professionals are producers or dealers of wines, brandy, liqueurs and spirits.

The official induction of new members of the Ordre takes place during a Chapitre of the Chaîne des Rôtisseurs. A chapitre is a gala event held to celebrate the induction of new Chaîne members. Upon the investiture, the new L'Ordre member receives the Tastevin or ribbon of his/her rank after having taken the oath of L'Ordre Mondial des Gourmets Dégustateurs: “I do solemnly promise to drink thoughtfully and to respect the work of the vignerons and distillers.”



LA COMPAGNIE DE LA CHAÎNE DES RÔTISSIEURS



Bailliage de Manille

# Bailliage de Manille 2012

# 40th Anniversary of the Bailliage National des Philippines

The year 2012 marked the 40th anniversary of the birth of *Chaine des Rotisseurs* in the Philippines, a milestone that called for a grand celebration. And grand it was, indeed—five glorious days of feasting and fun, the first in Cebu, one in Quezon province, the rest in Manila, graced by guest confreres from Australia, Kuwait, Macau, and Taiwan.



## A Walking Tour of the Old City of Manila

Intramuros o 15 March 2012

In Manila, it started on March 15 with a walking tour of the Walled City of Intramuros, a place steeped in history, mute witness to conflicts that shaped Manila, and site of the thick-walled room where Jose Rizal, national hero, spent his final hours. If they could speak, every brick on its walls, every cobblestone on its streets, would have volumes of stories to tell.

Here Carlos Celdran, raconteur extraordinaire, regaled *Chaine* confreres from Australia and Kuwait with his colorful and entertaining take on the country's past and the personages that inhabit the pages of Philippine history.



# Filipiniana Lunch

## in a Charming Hacienda

Villa Escudero o 16 March 2012

**O**n the 16th, a convoy of cars carrying Chaine confreres rolled along the South Luzon Expressway to Tiaong, Quezon for a taste of the rustic, laid-back lifestyle in a vast hacienda, Villa Escudero. There they luxuriated in the fresh air of a coconut farm bisected by a river and were feted at the Casa de Bella Vista to a "Filipiniana Lunch" planned and prepared with meticulous care by Officier Maitre Hotelier Comandeur Ado Escudero and conveyed by costumed servers, all in the best tradition of rural Filipino hospitality.



### Menu

#### Filipiniana Lunch

Casa de Bella Vista, Villa Escudero, Tiaong, Quezon  
March 16, 2012

#### Appetizer

Baked mussels  
Cod liver patè with biscocho  
Crunchy beef tapa provincial style  
Villa Escudero special Ukoy  
\*Lhuillier Champagne Brut\*

#### Soup

Crab coconut bisque with pumpkin cubes  
and malunggay leaves  
\*Surya Insolia Chardonnay (white) 2009 vintage\*

#### Salad

Delectable sunburst salad of wild fern, pomelo, quail  
eggs with a scintillating tamarind dressing

#### First Course

Hacienda Escudero special crab dish  
served with creamed saluyot leaves on a bed  
of young heart of coconut palm,  
slices of tender young coconut meat

#### Sherbet

Dayap (native lime) sherbet

#### Second Course

Lamb rack Swiss Kebab  
Lamb chops interspersed with tomato, pepper,  
mushroom and onion, served  
with sweet potato fries  
& Java rice  
\*Carmen Carmenera (red) 2008  
vintage\*

#### Dessert

Macapuno ice cream  
served with banana rustica





# 40<sup>th</sup> Anniversary Intronisation & Gala Diner Amical

Sofitel Philippine Plaza o 17 March 2012

**D**-Day was March 17, a date chosen for its historical significance. On this day in 1521, 491 years earlier, world voyager Ferdinand Magellan set foot on Philippine soil to claim the islands for Spain, leading off a battle that ended his life and introduced the islands, then obscure, to the West.

The setting for the grand diner amical was the Sofitel Philippine Plaza Manila, a prized location that offers a vantage view of the radiant sunset on Manila Bay.

The intronisation saw the formal induction of new members and the elevation of some old ones to new ranks in a ceremony reminiscent of the investiture of knighthood on the chosen at King Arthur's Round Table.

The dining area hosted two long tables, elegantly adorned, to which the diners settled, to be entertained with a programme

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that harked back to the stirrings of our nationhood—a mosaic of captivating native dances from the islands' plains and mountains by the Ramon Obusan Folkloric Group and a medley of songs, uplifting and nostalgic, by the Philippine Opera Company. Though meant primarily for the foreign delegates, the song-and-dance account of our past was met with bursts of applause from the Filipinos as well.

Interspersed with the music and the poetry of motion were annotations on the nuances of food and wine, the better for everyone to appreciate the table fare that mixed and matched native and cosmopolitan in a seamless blend. It was an evening made memorable for the inventiveness that placed the prosaic "tinapa" and "kilawen" on the same table as beluga caviar and black truffles, thus elevating them, at long last, to haute cuisine.





## Menu

### 40th Anniversary Grand Diner Amical & Intronisation

Sofitel Philippine Plaza  
March 17, 2012

#### COCKTAILS

Tuna Tartare Tobiko Pearl Tartlets  
Air Dried Beef with Grape-Walnut Salsa  
on Dark Seed Bread  
Tempura Shrimps Roulade with Wasabi Cream  
Spiced Lamb Skewers  
*\*Lhuillier Brut Champagne\**  
Dalandan Soda for non-alcoholic cocktails-No Sugar

#### DINNER

Amuse Bouche  
Island's Best Catch  
  
Carpaccio from Marinated King Prawns, Beluga Caviar  
"Tinapa" Pate and Glazed Green  
Mango Mille Feuille,  
Lapu-Lapu "Kilawin" on Fresh Cucumber  
*\*Lhuillier Brut Champagne\**

#### Appetizer

Trio of Foie Gras:  
Foie Gras Truffles on Ice Wine Jelly  
Seared Foie Gras, Balsamico-Orange  
Foie Gras Terrine  
*\*Domaine Huet le Mont Demi Sect 2003\**

#### Soup

Tagaytay's Pumpkin Soup with Champagne  
Crème Fraiche and Citron Oil  
Escargot Phyllo Stick and Baked Oysters

#### Sorbet

Mango Sorbet with "Lambanog"  
Silvered Almonds Tuille

#### Main Course

Slow Roasted US Beef Tenderloin  
topped with spicy shallots and shaved truffle  
Morel Jus  
Spargel and Cherry Tomato Confit  
Potato Duchess  
*\*Corte Riva Merlot 2007\**

#### Cheese Course

Warm Camembert With Grapes in White Wine  
Sesame Twist

#### Dessert

Chocolate-Nougat Mousse Box  
Covered in Dark Cocoa  
Crème Anglaise, Strawberry and Tapioca Pearl  
*\*Hacienda Escudero Lambanog 5 years\**

#### Petit Fours

Homemade Chocolate Pralines infused with Local  
Flavors



# Polo Tournament & Farewell Dinner

Manila Polo Club, 18 March 2014

The Chaine closed the curtain on the 5-day celebration on March 18 with a mid-afternoon polo match featuring the country's most skilled players of the so-called "game of kings," followed in short order by high tea and a bit later by cocktails at the E. Zobel Field.

When evening set in, they moved indoors to the Polo Club's Japanese outlet, Nanten Restaurant, for a farewell dinner for the guests, one last exercise in the culture of the table that is at the core of every Chaine affair. A table, à table!





# Menu

**Post-Polo Match Dinner**  
Nanten Restaurant, Manila Polo Club  
March 18, 2012

## ZENSAI (Appetizer)

Ikura (Salmon Egg)  
Taraba Kani (Japanese Crab)  
Buri Yaki (Japanese Fish Teriyaki)

## OWAN (Japanese Soup)

Junsai (Japanese Vegetable)

## OTSUKURI (Sashimi)

Hamachi (Japanese Yellow Tail)  
Hirame (Japanese Sole)  
Botan Ebi (Shrimp)

## AGEMONO (Tempura)

Uni Shiso Tempura (Sea Urchin)  
Uni Nori Tempura

## YAKIMONO (Barbeque)

Wagyu Tenderloin Steak

## SHOKUJI

Cold Soba/Anago

## Dessert

Mochi Ice Cream with Ashitaba

\*\*\*\*\*

~ Gekkeikan Sparkling Sake ~

~ Taru Sake ~

~ Kirei Peach Sake ~

~ Montes Alpha Pinot Noir 2009 (upon request)



# Bailliage de Manille turns 40

By Krip Yuson. Philippine Star

It was another glittering affair for the Bailliage de Manille of the Confrérie de la Chaîne des Rôtisseurs, the worldwide association of gastronomes, as it turned 40 years old — a milestone marked with a grand formal dinner and induction of new members at the Harbor Garden Tent of Sofitel Philippine Plaza on Saturday, March 17.

As the sun set on Manila Bay, more than 200 guests, including distinguished international officers of other national baillages or bailiwicks, gathered for cocktails at the pleasant garden patio leading to the elegantly bedecked tent. An added treat was the pyrotechnic display viewed distantly as it unfolded in the Mall of Asia area across the waters. But even that could not compete with more intimate entertainment: the Ramon Obusan Folkloric Group performing dances of Muslim Mindanao, in regal finery.

The welcome spirit (in more ways than one) was Champagne Lhuillier Brut from France, yet associated with the Lhuillier family of Cebu, as represented by Bailliage National des Philippines' Bailli Delegate Michel J. Lhuillier and his wife Amparito L. Lhuillier, Bailli de Cebu.

The bubbly went well with the personally served hors d'oeuvres that were as pretty

as they were delicately yummy — spiced lamb skewers, tempura shrimps Roulade with Wasabi Cream, and Air Dried Beef with Grape Walnut Salsa.

It's been a year since this writer joined the inductees to the Manila domain of Chaîne des Rôtisseurs, sponsored by the Bailli de Manille or head Federico "Freddie" S. Borromeo, with whom I've had professional and very cordial relations after working together on a book project for a local Rotary Club when he was its president.

Last year the annual induction and ceremonial ball was held at a venue familiar to Palanca Awards functionaries such as this writer: the Rigodon Ballroom of the Manila Peninsula Hotel. I still recall how the party proceeded from Salon de Ning on an elegant march to the ballroom that was dressed up oh so decadently in bal masque motif. Two kilometric tables extended towards the stage, their sides seating 200 guests, who were then served regally with a fabulous array of gourmet courses paired with excellent wines.

This year had pretty much the same carefully accoutered set-up, but with the additional facet of having distinguished international guests in attendance for the Grand

Chapitre International held from March 14 to 18.

The week-long celebration began with the 19th Grand Diner Amical & Intronisation hosted by the Bailliage de Cebu at Shangri-La Hotel Mactan, followed the next day by a guided tour of Intramuros for the foreign guests, with historian-raconteur Carlos Celdran serving up his informal lectures in his inimitably savvy and humorous way. On Friday, March 16, commandeur, officier and maitre hotelier Ado Escudero hosted the international delegation to a Filipiniana lunch at Villa Escudero in Tiaong, Quezon.

But the grandest highlight was Saturday's 40th Anniversary Grand Diner Amical & Intronisation hosted by the Bailliage de Manille, featuring a musical presentation on Philippine history by the Philippine Opera Company and dances by the Ramon Obusan Folkloric Group. The following day featured a polo match and farewell party at Manila Polo Club.

The ruby anniversary brought together Chaîne confreres from Manila, Cebu, and several foreign chapters for "a celebration of all the good things that the Confrerie has colored their lives with — splendid food, the sweetest wines, and the convivial company of cherished friends."



# Bailliage de Manille's 40th Anniversary

By Dr. Nelson Alonso II, The Freeman

It all began in 1972 which was considered a year of living dangerously in the Philippines because of the proclamation of martial law. Despite the anxieties of the time, an adventurous group of men and women managed to establish the Philippine branch and the Bailliage de Manille of La Chaîne des Rotisseurs, an international society dedicated to the promotion of fine dining and the preservation of the camaraderie and pleasures of the table.

Fast forward to 2012, it was time to celebrate the 40th year of this gourmet society with a Grand Diner Amical, held at the Harbor Garden Tent of Sofitel Philippine Plaza Manila with the Philippine Opera Company and the Ramon Obusan Folkloric Group providing scenes of Philippine history in song and dance.

Dinner began at 9:00 and the Amuse Bouche was the Island's Best Catch, made from Carpaccio from Marinated King Prawns, Beluga caviar, "Tinapa" Pate and Glazed Green Mango Mille Feuille and Lapu-Lapu Kilawin on Fresh Cucumber paired with Lhuillier Brut Champagne. Who would ever believe that tinapa and kilawin would make it to haute cuisine?

Second dish was the Trio of Foie Gras: Foie Gras Truffle on Ice Wine Jelly, Seared Foie Gras, Balsamico-Orange and Foie Gras Terrine served with Domaine Huet le Mont Demi Sec 2003. This was a triple delight of gourmet item, fatty goose liver beautifully paired with a wine with an acidity that softens the very rich umami taste.

Soup was Tagaytay's Pumpkin soup with Champagne, Crème Fraiche and Citron Oil, Escargot Phyllo Stick and Baked Oyster. This was followed by a Sorbet...Mango Sorbet with "Lambanog" and Slivered Almonds Tuille. Mango and lambanog joined hands in providing a palate cleanser and this was the first time I tasted such a combination. And this is the reason why dishes served in many La Chaîne celebrations make it to this column and why I have joined this organization for the past 18 years.

Main dish was the Slow Roasted US Beef Tenderloin topped with spicy shallots and

shaved Truffle, Morel Jus, Spargel and Cherry Tomato Confit paired with Corte Riva Merlot 2007. Black truffle shavings, one of the most expensive mushrooms on earth, provided a musty and sweet taste to and enhanced the taste of the beef. The aromas and flavors of blackberries and black cherries of the Merlot were a perfect accompaniment to the earthy taste of the beef with truffles.

A Cheese Course is usually served in many formal French dinners and this time we had the Warm Camembert with grapes in White Wine and Sesame Twist.

Like all great stories, there has to be a beautiful ending and what greater end to a wonderful dinner than an extra fine Dessert, the Chocolate-Nougat Mousse Box, Covered in Dark cocoa, Crème Anglaise, Strawberry and Tapioca Pearl. And finally, the Petit Fours, Homemade Chocolate Pralines infused with local flavours.



# Sumsuman

Café Ysabel, San Juan City o 19 April 2012

Long have Filipinos believed that the food served on their tables, in times festive and ordinary, was best washed down with beer, lambanog or basi, or one's favorite soda. 'Twas time, stalwarts of the Ordre Mondial des Gourmets Desgustateurs (OMGD) thought, to debunk the myth that Filipino food is not to be mentioned in the same breath as or that "only a few white wines can be paired with some Pinoy dishes."

The opportunity to correct this erroneous belief came with Sumsuman\*, a dinner event billed as "a study on the pairing of wines and Filipino cuisine," organized precisely to give OMGD and CdR members and their guests the chance "to explore Filipino cuisine and the world of wine" to find out for themselves the veracity or falsity of the claim.

Paired with the Pinoy menu were a sparkling, two whites, two reds, and a dessert wine, tools of education for the doubting palate, which, after the dinner, doubted no more.

\*"Sumsuman" is Pampango for food and wine pairing.



## Menu

Galantina con Venagueta de Trufas  
Sinigang na Ulang Sulipan Style  
*Pere Ventura Caca Brut Reserva*

Laing sa Putong Calasiao  
Pancit Luglug  
Kare-Kareng Apalit  
*Villa Wolf Gewurtztraminer 2009 PFALZ*

Bicol Express – Balot sa Dahon  
Buro sa Mustasa  
Squid Ink Adobo Sotanghon  
Pinakbet  
*Wither Hills Pinot Gris 2011 Marlborough NZ*

Entremeses – Unfermented Coconut Sap Sorbet

Adobo del Diablo  
Lechon Balamban (Liempo)  
*Laurus Cote de Rhone Village 2010*

Longganisang Lucban  
Angus Bistek Tagalog  
Kalderettang Kambing  
*Resalte Ribera del Duero Crianza 2005*

Turon Baduya  
Ube Haleya  
Brazo de Mercedes  
Tableya Ice Cream  
*Nectar Pedro Ximenez Gonzalez Byass*



# Sumsuman Corda

By Karen & Gemy Gatdula\*

Chaine and Ordre Mondial members and guests were enveloped in the charming turn-of-the-century Manila backdrop of Café Ysabel. Vice-Echanson Arnie del Rosario and Professional du Vin Jay Labrador provided illumination, as they led the wine tasting through the nineteen dishes served that evening.

The dinner started with Galantina con Venagueta de Trufas, a refreshing take on the Chicken Galantina, featuring chorizo for added depth of flavor without encroaching on the delicate nature of the white meat. This was followed by Sinigang na Ulang, a soup soured by kamias and lemongrass that highlighted the Ulang (freshwater prawn) the size of one's hand. Both dishes were introduced by glasses of the crisp and citrusy Cava from the cellars of Pere Ventura.

Next came the spicy flavors of the creamy Laing-- loose taro leaves cooked in coconut cream, accompanied by Putong Calasiao and a delicately-flavored Pancit Luglug, a rice noodle dish of the Tagalog region dressed in a shrimp and kasubha sauce topped with crunchy chicharon and tuyo flakes. Also present was the Kare-Kareng Apalit, oxtail stew bathed in a rich peanut sauce and served with sautéed, sweet-salty shrimp paste which cut through the dish's silky texture. These dishes were matched by the equally clean and fruity taste of the Villa Wolf Gewurtztraminer 2009 Pfalz, the wine's delicate aroma of spice and fresh roses (with a hint of lychee) make it a perfect accompaniment to Filipino dishes.

Next came the more complex flavors of the Bicol Express, a fiery dish of sliced finger chilies and minced pork tempered by coconut cream and made aromatic by its wrapping of banana leaves. This was followed by Buro sa Mustasa, a DIY

entrée of fermented shrimp wrapped in fresh mustard leaves; a tweak on the Adobong Pusit (Squid Ink Adobo), served as soup with vermicelli noodles; then the Pinakbet, a stew of okra, squash, bitter melon, eggplant, and string beans. A glass or two of a textured white wine such as the WitherHills Pinot Gris 2011 from the vineyards of Marlborough, New Zealand with its heady floral aroma, offset the saltiness of the dishes, in essence, a slightly more aggressive persona of the Gewurtztraminer to equal the adventurous flavors of the three plates just served.

After an intermission of a refreshing sorbet from unfermented coconut sap came a twice-cooked (stewed and baked) chicken and pork Adobo del Diablo and, given equal billing and honor on the table, the Lechon Balamban (roasted pork belly), with skin smooth, glistening and crunchy. These "heart friendly" dishes were paired with the equally accessible Laurus Cote De Rhone Village 2010, a medium-bodied cousin of Syrah, subtle and sensual, yet worldly-wise enough not to upstage the adobo and lechon. The wine's complexity and depth make it a perfect "sauce" in a glass to the dry meat dishes.

Next came a train of meat dishes, led by the garlicky and crunchy of Longganisang Lucban (small sausages, Lucban, Quezon style), followed by the tenderly sauced Angus Bistek Tagalog, and trailed by Kalderetang Kambing (goat meat stew), slow-cooked in tomato sauce with root vegetables and olives. These soul-food dishes were engaged by the old-school



tempranillo variety in glasses of Resalte Ribera de Duero Crianza 2005. Its toasty oak and vanilla tones, berry notes, and long lingering finish made it a real treat for flavors of the different meat dishes.

Sighs of appreciation rose when guests were served a plated dessert buffet, a salute to the Filipino custom of "patikim" (taste-testing). The Turon Baduya (fried banana wrapped in rice paper and sweetened with jackfruit), Ube Haleya (taro root pudding), Brazo de Mercedez (meringue roll with egg custard center), and Tableya (chocolate tablet) ice cream were highlighted by the creamy and full-bodied sherry Nectar Pedro Ximenez Gonzalez Byass. The elixir gave off chocolate shop aromas and tastes of caramel, nuts and prunes coating the mouth with intense sweet flavors.

As the guests went happily home, their smiles confirmed the erasure of any doubt that Filipino dishes – be they paired with beer, whisky, or wine – are the stuff that any gourmet's dreams should be made of.

\*Karen is a banking lawyer and food blogger; Jemy is an international trade lawyer and Opinions columnist for Businessworld.



# Italian Wine Classics Dinner

L'Incontro Restaurant, Bel-Air Village, Makati City  
20 June 2012

**C**lassics are forever. They are neither diminished by time nor altered by use, abuse, or overuse.

On this occasion, the OMGD shone the spotlight on the great classic wines of Italy—Prosecco, Barolo, Chianti, and Moscato d’Asti—and paired them with a menu of select Italian dishes: one, a classic seafood dish; another, a family recipe from Northern Italy; another, a dish borrowed from a Genoese chef; and one created especially for this dinner.

This being an OMGD event, the stars of the night were the wines.

First, Montelvini Prosecco Asolo, a sparkling wine made from the Glera grape in the Veneto region—straw-yellow, with the flavor of apples and citrus. Awarded a silver medal by Decanter Magazine at the World Wine Awards of 2011.

Second, the Prunotto Barolo Bussia 2001 from Piemonte in Northern Italy, a famous wine from the grape Nebbiolo, with a profile of tar and roses. Given a rating of 92 points by the Wine Advocate, which also recommends a drinking window up to 2021.

The third was Marchese Antinori Chianti Classico Riserva 2006 from Tuscany, made from the Sangiovese grape. Belonging in the classic zone of Chianti, probably Italy’s most famous wine, it was also rated 92 points by The Wine Advocate.

Finally, Michele Chiarlo’s Moscato d’Asti Nivole, the sweeter, more refined, version of the Asti Spumante we are all familiar with. Though not as bubbly, it shows off the grapey character of Muscat and, like Barolo, is from Piemonte.

## Menu

Amouse Bouche - Insalata Frutti di Mare  
(chilled fresh octopus and shellfish in a dill  
lemon vinaigrette)  
Antipasto - Crespelle ala Funghi en Tartuffo  
(savory crepe stuffed with smoked ham and  
cheese,  
mushrooms and black truffle sauce)  
Prosecco Asolo NV

Primo - Ravioli of Duck Ragu  
Prunotto Barolo Bussia '99

Intermezzo - Limone Sorbet

Secondo - Filetto di Maiale Tonnato  
(pan seared veal tenderloin scallopine with  
buttered tuna  
and caper sauce with gnocchi ala romana)  
Marchesi Antinori Chianti Classico Riserva '06

Dolce - Gorgonzola Cheesecake  
with crumbled goat cheese and candied  
walnuts  
Moscato d’Asti Nivole '10





# 5<sup>th</sup> BYOB KAISEKI DINNER

Umu Restaurant, Dusit Thani Manila o 25 July 2012

**F**riendship is a treasure to be cherished and celebrated again and again.

In celebration of Philippine-Japan Friendship Month in July, the OMGD staged the annual BYOB Kaiseki Dinner, its fifth, on the 25th of the month at the Umu Restaurant of Dusit Thani Hotel in Makati.

Once again Chef Hiro Fukata pressed his innovative spirit to service as he did the year before, putting together a feast fit for royal palates, with ingredients flown in all the way from Nippon for an authentic Japanese dining experience.

Heeding the suggestion in the BYO invite, diners brought their favored Rieslings, Sparklings and Pinot Noirs, which matched beautifully with the Japanese fare.



## Menu

### COCKTAILS

Umu's Sake Mango Delight

### APPETIZERS

Ebi No Arai (Konbujieme Style), Yuzu Kou Dressing, Kinome, Tobiko  
(Shrimp Marinated Seaweed with Japanese Citrus Dressing, Japanese Herb Leaves)  
Hotate Denpou Yaki  
(Baked Scallop with Special Sauce)  
Foie Gras Lime Nagashi  
(Foie Grass with Branded Jelly on Lime Cup)

### CLEAR SOUP

Okume Tofu, Kamo Kuzu Uchi, Tsurumurasaki, Wasabi  
(Handmade Two Kinds of Sesame Paste Tofu with Japanese Arrow Root Starch, Duck Breast, Alugbati and Citrus and Fresh Wasabi)

### SASHIMI AND MAKIMONO

Tai and Maguro  
(Red Snapper and Tuna)  
Soft shell Crab Maki (Yamagobo, Oba)  
(Deep Fried Soft Shell Crab rolled in Vinegar Rice and Seaweed)  
Spicy Tempura Maki  
(Rolled Prawn Tempura in Vinegar Rice and Seaweed)  
Negi Toro Maki (Fresh Toro)  
(Stripped Spring Onion and Japan Tuna Belly in Seaweed)

### MUSHI MONO

Unagi, Kuzukiri, Age Koimo, Gin An, Sansiyou Powder  
(Sea eel, Vermicelli, Fry Taro Sticky sauce with Sansiyou Powder)

### YAKIMONO (TEPPAN)

Wagyu, Asparagus, Hari Tougarashi, Steak Sauce  
(Wagyu Beef and Asparagus, Shredded Red Pepper Stir Fry with Steak Sauce)

### RICE DISH

Umu Gohan  
(Chef Hiro's creation of paella style rice)  
Pickles (Kyuri, Sibazuke, Nasu)  
(Japanese Style Pickles)  
Miso Soup (Aka Dashi), Nameko, Spring Onion, Sansiyou  
(Red Miso Soup with Button Mushroom and Spring Onion)

### DESSERTS

Shiro Miso Ice Cream with Pistachio Powder  
(Home Made Japanese Miso Ice Cream from Kyoto with Pistachio Powder)  
Grilled Siratama Dango, Kanten with Azuki  
(Brandy)  
(Grill Mochi with Sweet Beans Brandy Flavor and Gulaman)

1<sup>st</sup> BYOB

# Indian Dinner of Threes

Kashmir Restaurant, Makati City o 30 August 2012

It was a spread that would have pleased a maharajah, the 20th of August Indian dinner of three's at the Kashmir Restaurant on Pasay Road in Makati City, Indian nationals' favored place to head to, for a taste of home. For the Chaine confreres and their guests, it was a dinner that held a promise of exciting things to come, this being the first OMDG dinner featuring the cuisine of India.

Why the "three's," one might ask. Three has multiple significances in Indian culture—it signifies the three stages of life: birth, life and death or, put another way, past, present, future; and the trinity of gods in one Supreme Being: Brahma the Creator, Vishnu the Preserver, and Shiva the destroyer. Indians also believe that the number 3 brings luck and good fortune.

Most of the offerings, three of everything—appetizers, street food, veggies, seafood, mutton dishes, and dessert—were from the province of Sindh, original home to a majority of the Indian expatriates in the Philippines. Religious considerations limited the choice of meats to lamb, mutton and poultry, paired with the beers, sparkling wines, Rieslings, Gewurztraminers and Shirazes the BYOB diners had brought.



## Menu

### TRIO of APPETIZERS

Brain Pakore / Sauteed Mutton Liver / Bukhi Kapura  
(Deep Fried Brain Fritters / Mutton Liver cooked in Onions, Tomatoes & Spices / Maharajah's Surprise)

### STREET FOOD TRIO

Fukna / Bhel Puri / Mini Dosa with Coconut Chutney  
(Round Pastry topped with Potatoes, Onions & Cilantro / Flat Wafers topped with Potatoes, Cilantro & Rice Puffs / Rice & Lentil Crepe folded with Potatoes sautéed in Onions and Mustard Seeds)

### VEGETABLE TRIO

Malai Kofta / Palak Paneer / Punjabi Dhal Served with Puri  
(Diced Vegetable Balls in Gravy & Cream / Cottage Cheese simmered in a Spinach and Cream Sauce / Lentil Curry Punjabi Style)

### SORBET

Rose Syrup Sorbet

### SEAFOOD TRIO

Tandoori Machhli / Tandoori Jheenga / Tandoori Crab Cakes  
(Lapulapu, prawn and crab cakes, Tandoor style, served with Raita & Roti bread)

### TRIO of MUTTON:

Grilled Mutton Chop / Mutton Biryani / Kabsa (Ribs of Mutton Grilled in a Tandoor Oven/ Rice with Herbs  
Topped With Mutton Pieces, Nuts and Raisins / Whole Roasted Goat Stuffed with Biryani Rice)

### DESSERT TRIO

Gulab Jamun / Mango Kulfi / Coconut Barfi (Deep Fried Pastry Balls Made Dipped in a Sugary, Saffron Flavored Sauce topped with Pistachio / Mango-flavored Indian Ice Cream / Coconut Balls)



# A Punjabi Dinner in Threes

By Noel Ermitaño, Ms.Wine & Food Magazine

Indian cuisine lends itself to a wide variety of pairings—from Belgian-styled triple craft ales, fine Alsatian Riesling, India's own Amrut Fusion single malt whisky—chosen third best in the world by no less than world-renowned whisky connoisseur Jim Murray, and traditional tintos Riojanos.

Accepting the invitation of l'Ordre Mondial des Gourmets Degustateurs' Sanju Gopaldas, Catha and I found ourselves on the evening of August 30 at Kashmir Indian, Malaysian, and Middle Eastern Restaurant. "L'Ordre" being the wine and spirits pairing arm of La Confrerie de la Chaine des Rotisseurs, everyone was encouraged to bring their beverages of choice.

Also in attendance were Cutie Gopaldas, Cyrene de la Rosa, Alicia Sy, Alex Tiu, and my brother Tad, all seated at the Gopaldas' table. The other guests, among others, were Bailliage de Manille head Freddie Borromeo and Ambassador Alfonso Yuchengco.

Sanju Gopaldas had selected Punjabi dishes, particularly from the Sindh province, where most Philippine-Indian families trace their roots to. The dishes were traditional ones, such as those his grandmother used to cook for the family. All courses came in dishes of three, three being an auspicious number in Indian culture.

We started off with Alex's 2009 Le Clos du Caillou Les Quatz Cotes du Rhone. What struck me the most was its poise and balance. No over-ripeness, over-bearing alcohol, over-sweetness—everything seemed properly in place, well-rounded, nothing jutting out. Its smooth, precisely concentrated, nicely ripe spicy red cherries, dark wild berries, slight pepper and dark minerality, garrigue, suggestion of cedar and underlying worn leather were harmoniously presented on a body halfway from medium to full.

The appetizer course was composed of brain pakore (deep-fried brain fritters), mutton liver sautéed in onions, tomatoes, and spices, and bukhi kapura (maharajah's

surprise). The Kingfisher Beer was pleasant enough, but too straightforward and simple. Thus, I started pouring some Unibroue La Fin du Monde, a highly regarded Canadian Belgian triple-style ale. Its spicy fruitiness, lifting citrus, and yeasty notes made for an infinitely more entertaining pairing.

This was followed by a street food trio of fukna (round pastry topped with potatoes, onions, and cilantro), bhel puri (flat wafers topped with potatoes, cilantro, and rice puffs), and mini dosa (rice and lentil crepe folded with potatoes sautéed in onions and mustard seeds) with coconut chutney. This was my favorite course of the evening; a lovely interplay of unfamiliar flavors and textures.

With these delights, I opened a 2009 Domaine Ostertag Riesling Clos Mathis. Its purity, neatness, marked focus, cool limestone theme, and food-friendliness made for a fine match.

Next was a vegetable trio of malai kofta (diced vegetable balls in gravy and cream) palak paneer (cottage cheese simmered in a spinach and cream sauce), and Punjabi dhal (Punjabi-style lentil curry) served with puri. With this, we had a 2009 Domaine Ostertag Pinot Gris Zellberg—spicy, hefty, curvaceous, peachy, lightly citrusy, almondy, leesy/oaky, slightly over medium-bodied, and lovely with alluring, youthful complexity, and a brightness that lent a fruity lift. Because of its notable purity, neatness, and focus, it was a hit with everyone.

The seafood course was tandoori machhli (lapu-lapu), tandoori jheenga (prawn), and tandoori crab cakes served with raita and roti bread. I especially loved the smoky, deeply spiced prawn.

Next, a trio of mutton: grilled mutton chop (ribs of mutton grilled in a tandoor oven), mutton biryani (rice with herbs topped with mutton pieces, nuts, and



raisins), and kabsa (whole roasted goat stuffed with biryani rice). With this, we had some 1998 Bodegas Riojanas Monte Real Gran Reserva. This mature, concentrated, full-bodied, notably extracted tinto gran reserve presented deeply veined, red-spiced, balsamico-touched, moltenly ripe black and red cherries, dark plum, leather, tobacco, and hints of dark chocolate, cedar, and violets. I chose this because of its spiciness and concentrated, hefty fruit.

The roasted, stuffed goat was particularly memorable because, not only was it the "cleanest" goat dish I have had, it was also so tender, moist, and deeply flavored. The accompanying biryani rice stuffing, which absorbed the flavors of the little goat and the spices, was simply to die for.

Three desserts followed: gulab jamun (deep-fried pastry balls dipped in a sugary, saffron-flavored sauce topped with pistachio), mango kulfi (mango-flavored Indian ice cream), and coconut barfi (coconut balls). Unlike the savory dishes, the desserts were flavored delicately and possessed with a general lightness that belies their looks and descriptions.

Therafter, Gopaldas shared his bottle of Amrut Fusion single malt whisky. I'd heard of Amrut many times, but, until then, I'd never tried it. It was moderately peaty, smoky, and woody; not unlike Islay single malts. It was nice enough and eased my overindulgence.



# SPANISH WINE CLASSICS DINNER

Café Ysabel o 19 October 2012

**T**he celebration of Spanish National Day may have come a week late but it was as proper a celebration as any.

Café Ysabel was once again the setting for the Spanish Wine Classics Dinner, as staged by Bailliage de Manille's OMGD on the 19<sup>th</sup> of October. This culinary event is a salute to the wines and cuisine of Spain, a mélange of rich dishes with which the Filipino palate is familiar and in which the Filipino heart has been inured.

The confreres and their guests relished Chef Gene Gonzalez's creative take on the Spanish recipes, more so as matched with Spain's iconic wines—its best sparkling wine, the top item in one of Riojas bodegas, an extra aged Pedro Ximenez sweet sherry, and a cult brandy.



## Menu

**MENU & WINE SELECTIONS:**  
 Bunuelos de Bacalao (Bacalao Puffs)  
 Profiterolles de Hongos (Mushroom on Pate Choux)  
 Gino's Chorizo with Sherry Vinegar Glaze

Croquettes de Quezo de Cabra  
*Bodegas Hidalgo Manzanilla La Gitana*

Hot White Gazpacho with Crispy Callos on Olive Oil & Garlic Dust  
*Bodegas Hidalgo Manzanilla Gitana*

Silky Pan Roasted Sea Bream Poached in Brown Butter & Asparagus  
*Recaredo Cava Brut Naute 2004*

Sorbet

Caldoso con Lengua, Jamon e Morcillas (Soupy Paella with Wine, Ham and Morcilla Sausage)  
*La Rioja Alta Gran Reserva 890 1995*  
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Estofado de Jabali (Slow Cooked Wild Boar with Caramelized Onion)  
*Vega Sicilia Valbuena 5 Ribera del Duero 2007*

Helado de Turrón y Tarta de Manzana con Curry y Sorpresa de Foie Gras (Turrón ice Cream with a Tart of Apple perfumed with Curry and topped with Foie Gras)  
*Bodegas Hidalgo Pedro Ximenez Triana 30 Years Old VORS*

*Cardenal Mendoza Brandy de Jerez Solera Gran Reserva*



# TRILOGIE EN MANILLE

19-21 November 2012

For three glorious days in November 2012, CdR and OMGD confreres from the Bailliage de Manille put themselves on a feasting mode for Trilogie en Manille, a three-day event that focused on Europe's finest and most celebrated cuisines—Spanish, French, and Italian, not necessarily in that order.

The trilogie was part of the 30th anniversary celebration of Café Ysabel and a fitting demonstration of the vaunted Filipino hospitality, on this occasion reserved for Ms. Marie Elizabeth Jones, international vice president to the Philippines of the Chaine des Rotisseurs.

## ASADOR DINNER

Umu Restaurant, Dusit Thani Manila o 25 July 2012

The fires were lit and the live coals turned for the asador's quick eyes, nimble hands, and sharp nose as he surrendered the cordero, cochinito, and cabrito to the power of fire to let the meats through their inevitable rite of passage from inedible to irresistible.

The perfectly grilled cuts of lamb, pig, and goat—products of Bailli de Manille Freddie Borromeo's upland farm—wedded perfectly with the wines selected with care by Chef Gene Gonzalez.



### Menu

#### Tapas Variados

*Sherries From San Lucar De Barrameda*

Cabeza De Jabali , Charred Buffalo Cheese with a Vendemia Grape Salad

*Café Ysabel 30th Anniversary Riesling By Bird In Hand*

Sopa Ysabel with a Milk Chocolate Foam

Pan Roasted Parrot Fish and Fresh Mixed Mushrooms in Beurre Noisette

*Café Ysabel 30th Anniversary Sparkling Pinot Noir By Bird In Hand Sorbet*

Asador Carvery From Freddie's Farm:

Cordero, Cochinito, Cabrito Served with a Variety Of Confits, Classic Sauces, Chimichurri and Fiesta Lechon Liver Sauce

*Café Ysabel 30th Anniversary Petite Sirah By Corte Riva Barrel # 8 Rum Raisin Ice Cream with Freshly Baked Chocolate Islands*

*Mujerigo Medium Dry Port Style Zinfandel by Corte Riva*

Dark Chocolate Marshmallows and Pralines



# FRENCH Dinner

Sofitel Philippine Plaza o 20 November 2012



**E**legance was the order of the day at the French Dinner, the second of the trilogy. A sit-down affair, the dinner was the child of the creative mind of Sofitel's executive chef M. Eric Costille, a mélange of the finest French dishes, delicate and nuanced, that titillated the confrere's discriminating taste buds.

By happy coincidence, the diners got a sneak peak of the hotel's just-reopened multi-cuisine restaurant, Spiral, long missed by its loyal patrons.



## Menu

### La Veranda Pass-around Cocktail

Tuna Tartare Pearl  
Foie Gras Terrine on Fusette, Wine Crystals & Apricot  
Bresaola Cube with Honeydew and Cantaloupe  
Brie and Fresh Grapes, Pistachio Dust  
Champagne Lhuillier Brut NV

### Dinner Menu

#### Appetizer

So Salmon Tartar  
Fresh herbs, fried coated egg, sea urchin  
Bouchard Pere & Fils Meursault 2006

#### Second Course

Uno, Dos, Tres...  
Escargot, Foie Gras, Porcini  
Maison Champy Pommard 2006  
**Sorbet**  
Chef Inspiration

#### Main Course

21 Dining Ateliers discovery  
Chateau Fombrauge 2006

#### Dessert

Light Dark Chocolate Mousse and Espresso Cacao Cake  
Mango in two ways; Coriander granite and in a jelly



# ITALIAN BRUNCH

L'Incontro Restaurant o 21 November 2012

One of the pleasures of life is waking up to a good breakfast that sets a happy tone for the rest of the day.

On this day, the last of the trilogie, Chaine members converged in Makati for a repast at once light and hearty—light enough to break the fast of the night before and hearty enough for a mid-day meal of morning favorites tweaked to give the tongue a pleasant surprise with every sniff and every bite.



## Menu

**Antipasto**  
Frutti di Mare Piatto  
Fresh oyster with lumpfish caviar;  
seafood cioppino; calamari with fried  
leeks

**Insalata**  
Caprese con Rucola e Salsiccia  
Local organic mozzarella with salsa  
romesco and tapenade, pinenuts  
tomatoes and arugula, Italian sausage

**Primo**  
Spinach Fiorentina Raviolo  
Homemade pasta with creamy spinach  
filling and brown butter

**Secondo**  
Italian Eggs Benedict  
Poached egg on focaccia with  
Hollandaise sauce and prosciutto di  
parma

**Dolce**  
Crespella ai Miele Ricotta e Mango  
crepe with fresh mango, honey and  
ricotta  
with coffee/tea



Membership in the Confrerie de la Chaine des Rotisseurs is by invitation only; it is, in effect, friends inviting friends. That makes it exclusive and very special.

It means that someone who is already a Chaine member regards you as deserving of the honor of membership in this brotherhood of gastronomes that is known the world over as the touchstone of good taste in fine dining and impeccable table etiquette. It means that the person who issued the invitation enjoys the pleasure of your company and believes that you can contribute to the enhancement of the prestige and polish of both the bailliage (chapter) to which you are being invited and the Confrerie as a whole.

Though most new members join through recommendation by friends and associates who are already members of the Chaine, it is also possible to obtain information on membership directly through national Chapters or bailliages.

A nominee is required to attend at least three (3) Chaine events to be accepted into the Society's roster of members. Attendance in these events gives the prospective member a chance to make new friends, observe the way the Chaine operates, and better appreciate the art of cuisine and fine dining that the Chaine is committed to promote.

There are two types of membership—professional and non-professional or amateur. If you belong to the food and drinks business—as owner of or director, manager or chef in a hotel or restaurant, or owner or manager of an enterprise that distributes or retails wines and spirits—you come under the professional category. Chefs Gene Gonzalez of the Center for Asian Culinary Studies and his son Gino, owners of Café Ysabel, are examples of professional members.

Everyone else comes under the amateur or non-professional category—businessmen, ambassadors, doctors, lawyers, land developers, engineers, architects, writers, and so on. Former Ambassador Alfonso Yuchengco and Bailli de Manille Federico Borromeo, businessmen both, and writer of note Krip Yuson, fall under this category.

For both members and nominees, one set of criteria stands out: an abiding passion for good food and fine wines, a taste for elegant dining, and a genuine appreciation of the pleasures of the table, including the company of confreres. All Chaine members are held together in this unique brotherhood (confrerie) by a common bond—the heart of a gourmet and the spirit of a lover of the finest things in life.





Bailliage de Cebu

2012

INRI



# Feeding program for Street Children

Parian Dropping Point o 3 March 2012

**T**he Bailliage de Cebu kicked off 2012 with its annual outreach programme for the city's street children.

This year, some 150 boys and girls were treated to a Jollibee meal, highlighted by the presence of the beloved Jollibee mascot and the Cebu confreres led by Bailli Amparito Lhuillier.

It is the Bailliage de Cebu's annual exercise of the heart, when the confreres shed their fineries to play games and break bread with Cebu's street children.

The party was a gift from CdR Cebu members and Cebu hoteliers who so kindly chipped in with generous donations again as they have done in years past.





# Une Nuit Etoilee (A Starry Night)

## 19<sup>th</sup> Cebu Induction & Gala Diner Amical

Shangri-la's Mactan Island Resort & Spa o 14 March 2012

It was a night that evoked images of Vincent van Gogh's star-studded sky, *une nuit etoilee*, a starry night, though the stars referred to were on terra firma, at eye level, and not up in the sky.

The idea of a starry-night theme in March, when Cebu's climate was expected to be marked by cloud and rain, would have been incongruous, except that the stars of this particular night were designed to please the tongue, not the eye, as they belonged not in the firmament but in the most hallowed sanctums known to the human palate—the kitchen and the dinner table.

On this night, the *etoiles* were the nine Michelin-star awarded chefs and their culinary masterpieces, recreated with a masterful hand by Shangri-la Mactan's brilliant culinary team headed by executive chef Joris Rycken in a nine-course menu especially prepared in celebration of the 19th anniversary of the *Chaîne's* *Bailliage de Cebu*.

As in every *Chaîne* event, there was another group of twinklers, this time the kind to feast the eyes on—the ladies, long-gowned and bejeweled, radiant as always; the gentlemen in their tuxes and black ties, ever smart, ever dapper.

A starry night it was, indeed, by all accounts.







# Une Nuit Etoilee, a Starry Night

By Dr. Nestor Alonso II

This was the theme of the 19th Induction Gala Diner Amical of La Chaine des Rotisseurs, an international organization that was established with members bound by an interest in good food, good wine, and good company.

Shangri-La's Mactan Resort & Spa selected the culinary signatures of eight Michelin Star awarded chefs, and their creations were replicated in an elegant banquet dinner setting, accompanied by select wines with matching china and cutlery for each dish.

Apéritifs were Moët & Chandon Brut Imperial, Beringer Founders Estate Sauvignon Blanc, 2008 and Pinot Noir, 2009 and five kinds of hors d'oeuvres, including the Coquilles Saint Jacques au Gratin (Auguste Escoffier, France), more than enough to sustain the guests during the wait for the induction and the formal dinner.

Appetizer was the Seared Duck Liver with Green Apple, Yoghurt, Sunflower Kernels and Tarragon (Nils Henkel, Germany) paired with the Louis Guntrum Royal Blue Riesling 2010. It was good, as the fruitiness of the wine held a lease on the richness of the fatty liver.

The soup was the crowd's favorite that night: Truffle Consommé (Paul Bocuse, France). This was accompanied by a red wine, Georges Duboeuf Beaujolais Village 2009, because some tannin was needed to restrain the earthiness of such a delicious concoction.

A pasta dish followed, the Lobster Ravioli (Gordon Ramsay, UK) paired with a white wine, Wolf Blass White Label Chardonnay 2011.

The fish entrée was delicious: Pan-fried Sea Bass and Scallops in Zucchini with Bell Pepper Sauce (Berthold Buehler, Germany) paired with the Loosen Riesling

2009. This was followed by the Sherbet (Ferran Adria, Spain) Caipirinha with a sphere containing the rum, sugar and lime.

Main course was the Lamb Loin with Herbs, Lamb Chops with Gratin and Confit Shoulder of Lamb (Guy Savoy, France) matched with a nice red wine, Baron Philippe De Rothschild, Baron Nathaniel Pauillac AOC, 2009. Some members complained that the food service was slow and it was nearly 12 midnight and we still had two dishes on the menu, Spicy Peppery Monterey Jack and Cheddar, Grilled Fruit Bread (Thomas Keller, USA) and the dessert, Valrhona Guyana Chocolate Lava Cake with Milk Jam Ice Cream (Jimmy Iuzzini USA).

At the end of the dinner, everyone brought home a souvenir, a wonderful cookbook with all the recipes of the dishes served.



# Starry Chaîne des Rotisseurs induction night

By Jaime Picornell, Philippine Daily Inquirer

**T**he Cebu chapter of La Chaîne des Rotisseurs had its 19th induction gala at the ballroom of the Shangri-La's Resort on Mactan Island with the theme "Une Nuit Etoilée." It was a starry night indeed, and breezy too, as guests arrived, welcomed by communications director Mildred Amon and a bevy of her pretty staffers.

They indicated the winding stairway that led down to the party area. Doors parted to reveal a wall of black draperies from where darted manicured hands offering champagne flutes, effervescent with Moët & Chandon Brut Imperial.

Girls who wore what seemed like enormous hoopskirts actually were tables laden with canapés. "Oh-la-la," said French Consul Michel Lhuillier who heads La Chaîne in the Philippines. "Wow!" exclaimed his wife Amparito Llamas Lhuillier, who is the bailli of the Cebu Chapter. "Wow" also described her in her clinging black gown and flashing green tourmalines set with diamonds.

## New members

The occasion welcomed new members, called up to a dais for the dubbing ceremonies that had Michel, sword in hand, and Amparito slipping in "the chain" mounted on satin. In that august list were the following:

Anna Thelmo, Bayani Atup, Jenny Aclan, Massimo Lamagna, Detlef Ernst, Alastair Granger, Simon Yang, Dottie Cronin, Joseph Eduard Tongco, Lyle Lewis and Ho Kok Fai of the Radisson Blu, and Mirko Cattini of Shangri-La in Mactan.

Raised to a higher rank in the pecking order due to their support and loyalty

in all club undertakings were a select group that include Marguerita Lhuillier, Annabelle Lu Ym, Mayen Tan, Stella Bernabe, Ricky Dakay, Jurgen Pesch and Carlo Spema.

Following the ceremonies, the 112 guests were ushered into the main ballroom for a seated dinner. Walls and ceiling were draped with white silk. Those lamps dripping Swarovsky prisms cast added sparkle to the gilt chairs, the satin-draped tables, and the colorful centerpieces whose seedless green grapes were most tempting.

Michel and Amparito sat with Gov. Gwendolyn Garcia, Shangri-La Mactan resident manager Walid Wafik, Angie Mathieu, Norma Gullas, Mariquita Yeung, Cora Schwimler, Glenn Soco, Hans and Bo Hauri, Stephan Wieprich, Rosebud Sala, Carmen Campbell, Helmut and Lorena Gaisberger.

## Gastronomic feat

Everyone was given a little booklet that explained how that evening's gastronomic feat had been designed, culling recipes from the world's greatest chefs. Thus we learned that the morsels served during the pre-dinner cocktails were by Charlie Trotter of the US, Nobu Matsuhisa of Japan, Massimo Bottura of Italy, Jiles Gouffé and Auguste Escoffier of France.

The booklet also listed the dinner menu, with the corresponding recipes and procedures, as in appetizers of seared duck liver by Nils Henken of Germany; truffles consommé by Paul Bocuse of France; lobster ravioli by Gordon Ramsay of UK; and pan-fried sea bass with scallops by Berthold Buehler of Germany.

After a rum sherbet by Ferran Andria of Spain came the main course—lamb cooked three ways as dictated by Guy Savoy of France. Then followed a cheese platter created by Thomas Keller of the US and a scrumptious chocolate lava cake credited to Johnny Iuzzini, also of the US.

The highlight of the celebration was when certificates of acknowledgment were presented by Michel and Amparito, together with the rest of La Chaîne's officers in Cebu—Dr. Nestor Alonso, Teresin Mendezona, Vivina Yrastorza, Al Evangelio, Luke Gagnon and Dave Sharpe.

Heading the team were Mactan Shangri-La's executive chef Joris Rycken, executive sous chefs Adolfo Lopez and Patrick Buttgerreit, Food/Beverage director Mirko Cattini, and his assistants, Gert Beuchel and Ramon Makilan. Crowding up onstage and all over were the 47 jolly members of the kitchen brigade, who were also called up to collect applause.

## Beautiful music

It was past midnight by then, but that did not mean the end of the party, as guests sauntered around greeting friends, sipping cognac, puffing cigars or just listening to the beautiful music.

Classical masterpieces and contemporary songs arranged in the classical style had been playing since the start of the evening, thanks to an ensemble from the Cebu Symphony. Adding vibrancy with her powerful violin was Princess Ybañez, who, like the rest of the players, had her first lessons in music with the Sala Foundation's musical development program.



# Un Voyage en Indochine

La Maison Rose o 29 June 2012

**M**embers of the Bailliage de Cebu and their guests were transported to a region of an age past, when France held sway over colonies and protectorates in Southeast Asia—French Indochina, they were collectively called. When her colonial run was over, France would leave behind a legacy of language and cuisine that endures to this day. Which is why the urge to label the event in French—Un Voyage en Indochine—needed no explanation.



## LA CHAINE DES ROTISSEURS OF CEBU FEASTS ON *Indochinese cuisine*

By Jaime Picornell, Philippine Daily Inquirer

**A**mparito and Michel Lhuillier took one of their pianos from their home, painted it ivory white, and brought it to La Maison Rose.

"Un voyage en Indochine" was the theme for a dinner organized by the Cebu chapter of La Chaine des Rotisseurs at La Maison Rose. The locale was formerly the ancestral home of the prominent Velez family. It now houses Alliance Française de Cebu which has incorporated a French gourmet restaurant into the facility. La Chaine had a superb preview of what chefs Jean-Pierre Dojay and Adrien Guerrey have to offer, since the place was to officially open in mid-July yet.

"Bon soir a la Maison Rose," chorused the uniformed girls who had been efficiently trained by Louis and Honeylet Thevenin, he being the director of Alliance Française de Cebu, and she the restaurant manager.

There to welcome all, beneath a silvery moon that drenched the back terrace with glow, were La Chaine's Bailli delegate for the Philippines and honorary consul of France Michel Lhuillier, and his wife Amparito Llamas Lhuillier, Bailli of the Cebu chapter.

Asian chic, with accent on Indochina, was the requested attire. Amparito led the bevy of ladies in sheer gossamers or rustling silk brocades. The gentlemen were more casual, except Gabby Leyson who was in costume as an Oriental potentate. Tina Jordana, beside him, had dragons on her blue outfit.

Wines served throughout the evening were sponsored by M. Lhuillier Wine & Food. Prosecco Conegliano Valdobbiadene sparkled on champagne flutes, perfect with the slices of succulent rock lobster on fresh basil leaves. Most everyone kept dipping into a basket that held Burgundy puffs stuffed with oozing hot goat cheese.

"I'll forget my diet," resolved Michel, who lately has shed enough pounds to be back into his varsity basketball figure. There was more to come from the chefs who had prepared a sit down dinner for the 45 guests. Some slipped into the dining area before the sign was given, to take on the aura of subdued splendor the interiors offered.



Silk lanterns of red, orange, pink, green, blue and yellow cast a special ambience of suffused elegance. Tables glistened with porcelain, silver and glassware. Flores casually flung on crystal cylinders gave added color, not to mention fragrance.

'La Vie en Rose'

Pianist Romeo Geraldizo tinkled away "La Vie en Rose," and a whole repertoire of favorite tunes for the duration of the entire repast and more. Virginie Sentfle explained the menu, and with the aid of Delphine de Lorme and Honeylet served the wines chosen to match the various dishes.

The wine pairing had been carefully done, thus it was an Alsace Sylvaner poured with the cold soup of zucchini and cream of Gruyere. The Chablis Premier Cru went with the shellfish ravioli, and a sweetish late harvest Gewurztraminer accompanied the foie gras wrapped in filo pastry plus a bit of greens.

"Lechon a la Française" on the printed menu tickled everyone's curiosity. Yes, it was the traditional Cebu roast piglet, skin included, simmered for over six hours on the slowest of fires, and served on a little ceramic cazoulet. For this, it was the red wine Gigondas.

"Trou Rormand" on the menu meant a tasty shot of Vodka Zubowka with a scoop of calamansi sorbet floating on it. After that, everyone was ready for a wide assortment of French cheeses offered on carts. To go with them was no less than a St. Emilion Premier Cru.

Later, the carts offered a selection of desserts that had everyone exulting with superlatives. "Tonight has been truly a labor of love," said Michel, in a laudatory speech that had everyone clamoring for the chefs to come out and take several bows.



# AUGUST MOON FELLOWSHIP

Cebu Grand Convention Center o 22 August 2012



Looks, indeed, can be deceiving. When the confreres of the Bailliage de Cebu sat down to dinner in commemoration of the Mid-Autumn Festival of Chinese legend, they were delighted to find surprise after surprise in the eight dishes that made up the August Moon Fellowship menu.

Every dish was simple to the eye, but once it was spooned or forked to the mouth, every morsel, every sip exuded a brilliance of taste that had the diners' refined palates exulting with pleasure -- solid proof, yet again, that although presentation counts (especially at Chaine dinners), it is the taste that matters.





# A very simple Chinese banquet

By Dr. Nestor Alonso II, Cooking with Character. Philippine Star

A fellowship dinner was celebrated by the members of La Chaîne des Rotisseurs—the August Moon Festival at the Cebu Grand Convention Center. In China and Vietnam, this event, also called the Mid-Autumn Festival, is a popular lunar harvest celebration. It also commemorates a revolution in China against the Mongol emperor of the Yuan Dynasty (1280-1368).

Accompanying the festivities is the custom of eating moon cakes. According to popular folklore, messages about the uprising were smuggled in this popular Chinese pastry (no text messaging then!) leading to the establishment of the Ming Dynasty. Had one Mongol at that time acquired the habit of eating it, the Chinese people today would still be riding horses and drinking airag or koumiss (fermented mare's milk).

Electrical Engineer Winglip Chang, proprietor of the Grand Majestic Restaurant, prepared the menu for the celebration, and the officers of La Chaîne came to perform their sworn duties to approve all the dishes. Later, the board decided to appoint Engr. Chang as the Vice Conseiller Culinare of this prestigious group.

The menu for the August Moon was limited to only eight dishes, from appetizer to dessert, placing emphasis on the choice, quality and preparation of the ingredients to satisfy the standards of this gourmet society.

The first course was the Roast Peking Duck Slices and Deep Fried Seafood Spring Roll, paired with a white wine, the Emina Rueda from Valladolid, Spain. It looked like your regular spring rolls but deep inside were the hidden treasures – fresh harvest from the sea like the scallops, an elegance of taste that could only come from the Grand Majestic kitchen.



This was followed by the soup, heirloom recipe of the Chang family. The ingredients were very simple: dried bean curd skin, dried scallops and shiitake mushroom, easily available from your Chinese grocer. The secret is in the stock preparation; native chicken, pork and probably Yunnan Ham and the cooking is laborious, over the lowest flame to extract all those delicious flavors over a period of at least four hours. The mixture of spices is contained in a closed bag, contents known only to Winglip Chang and his Executive Chef. It was not a surprise that among many diners, it was the best dish that night.

Stir Fried Prawns with French Beans & Nori came next, followed by the Pan Fried Scallops with Toasted Pine Nuts. Again, what were required to prepare these two dishes were the fresh ingredients and only the freshest of them all are used in cooking.

We then had the Braised Pork and Yam in Lotus Leaf Wrapper, a specialty from the cosmopolitan city of Shanghai. It looked like a mere bundle of leaves but when opened, the smell of the delicious goodness of the pork and yam combination made you forget your diet.

Beef disciples enjoyed the Angus Beef Cubes in Black Pepper Sauce paired with a red wine, Arviza Rioja. The wrap, sweet pepper, slightly roasted to release its flavors, added to the deliciousness of the beef. Next dish served was the Soy King Noodles and finally, the dessert: Mandarin Orange, White Fungus & Nuts accompanied by Sesame Balls.

Appearances can indeed be deceiving. These dishes really looked so simple but once tasted, they could qualify to be served even to an Emperor.

# An August Moon night

By Honey Jarque Loop, C'est Cebu, The Philippine Star

**F**ine dining is a combination of excellent food, great wine and enjoyable company. It is in that spirit that the Chaîne des Rotisseurs Cebu chapter celebrated the August Moon Fellowship at the Grand Convention Center of Cebu.

The four-course, meticulously-planned and prepared meal was preceded by cocktails at the foyer where Michel Lhuillier, Bailli Delegue National, his wife Amparito Llamas Lhuillier, Bailli de Cebu, restaurateur-host Winglip Chang and his artistic florist wife Pinky Chang, along with other members and their guests indulged in champagne, a foretaste of things to come.

Guests, in their Chinese-inspired attire and adorned with their ribbons and medallions, proceeded to the ballroom where a feast awaited.

The ballroom was dramatically draped in black with minimal green bamboos hanging vertically. Each table setting was impeccable with dainty centerpiece and cutlery perfectly aligned. Pinky's creative touch was evident everywhere.

Dinner was nothing short of spectacular. An army of efficient waiters in unison served the first seated course composed of roast Peking duck slices and deep-fried seafood spring rolls. Soup consisted of double-boiled beancurd skin with shiitake mushrooms and conpoy. This was shortly followed by the entrée of stir fried prawns with French beans and nori, pan-fried scallops with toasted pine

nuts, braised pork and yam in a lotus leaf wrapper, soy king noodles and Angus beef cubes in black pepper sauce. The individual courses were served with an extraordinary selection of French wines from Honorary French Consul Michel Lhuillier's impressive wine cellar.

The dinner was superb from first course to last, rich with color and texture and tasty contrasts. The meal was topped off by a dessert of Mandarin orange, white fungus and nuts and sesame balls.

The Ngenius Rhythms led by civic leader Wilson Ng whose passion is playing the flute and pianica together with his son Myles strumming the guitar and friends, drummer Jeriel Larano, violinist Oscar Silang and Alvin Ibañez on bass guitar provided the evening's entertainment with soothing Chinese musical pieces.

Midway through the gastronomic dinner, eight multi-talented gymnasts, with the youngest all of five, performed wushu, a popular Chinese martial arts sport that conveys different fighting techniques with accurate and artistic movements. The fabulous presentation perfectly suited the esteemed group of fastidious Chaîne members.

At the end of a most enjoyable evening, certificates of appreciation were presented to restaurateur par excellence Winglip Chang, chef Romy Aragon and his professional team, who ensured that the evening was one to be remembered.



Life is a combination of magic and pasta. -- Federico Fellini

# Benvenuto in Italia

Michelangelo Pizzeria o 27 October 2012

**B**envenuto in Italia!—welcome to Italy—was the lilting welcome that greeted the diners at Michelangelo Pizzeria, venue of the themed Italian dinner of the Bailliage de Cebu.

The new pizzeria, named after the world-exalted Italian artist Michelangelo, is overseen by chef Massimo La Magna, who has brought with him a wealth of gastronomic gems from his hometown in Sicily and from the rest of his homeland.

The diners had nothing but praise for the classy appointments, the excellent dishes and wines, and the personal attention of the host couple, Bailli Delegue Michel Lhuillier and his wife, Bailli de Cebu Amparito, proprietors of the pizzeria.



# La dolce vita in Cebu

By Jaime Picornell, Philippine Daily Inquirer



**B**ENVENUTO in Italia” was the theme of the latest fellowship of La Chaîne des Rotisseurs’ Cebu chapter. It was held at Michelangelo Pizzeria, owned by Michel and Amparito Lhuillier. He heads La Chaîne in the Philippines ; she, the Cebu chapter.

Would we all fit in the rather small bistro beside the Gustavian? Oh yes, Michel and Amparito said, for above it is a large function room which for the occasion can accommodate 45 guests for a seated dinner.

The interiors are reminiscent of an Italian palazzo. There are ivory wood panels, rococo flourishes, gilt framed paintings, fine cabinets and crystal chandeliers.

And there’s Massimo La Magna, a charming Sicilian chef who has

transported himself to Cebu for some time now. As he does daily for Michelangelo, for this occasion he churned out an impressive menu.

Special guests on this event were La Chaîne’s Bailli de Manille Federico Borromeo and his wife Josephine Borromeo. They have so many relatives in Cebu that every visit here is a homecoming.

Italian Prosecco made the pre-dinner reception quite lively. It was a brief time, for the evening’s menu offered a gastronomic spectrum to astound any gourmet. There’s more to Italian cuisine than just pasta, Massimo has always maintained.

Every dish served drew oh’s and ah’s, M. Lhuillier Merlot was served with the antipasti— Parma ham, Sicilian Ratatouille and two versions of arancia, one with ham and cheese, the other with spinach.

The chickpea soup flavored with pancetta was divine, followed by a rectangular plate with three delights, the best of which was Tagliatelle with truffles. Main courses were swordfish with creamy pesto, and involtini meat rolls.

A fresh orange sherbet served as lead-in to a cheese plate. Tiramisu was on the dessert plate as was a rich wedge of apricot jam cake.

Massimo had announced every item with his characteristic flair. He also presented a program of Sicilian dances, and a young man bearded to look like Pavarotti, to serenade the diners with arias and Neapolitan ditties.

“Massimo, you have done a wonderful job,” Michel complimented the chef at the end of the meal. There were citations for him and for the kitchen brigade which constituted quite a crowd for the souvenir photo.





# 19<sup>th</sup> Anniversary & Christmas Ball



Casino Español de Cebu o 6 December 2012

**A**fter years of holding its traditional end-of-year party in the grand ballrooms of the modern 5-star hotels, the Chaine's Bailliage de Cebu shifted course in 2012 to follow the trail leading to a landmark of beloved tradition and repository of the precious memories of many generations—the Casino Español de Cebu.

It was a celebration of two important occasions—one, the 19th anniversary of the balliage's birth in 1993, and two, the universal feast of the birth of the Holy Child and the favorite feast of everyone who is a child at heart.

The menu, prepared by Casino Español's executive chef Nicolas Rafols and guest chef Carsten Radke, was a magnificent array of recipes that, paired with wines handpicked by M. Lhuillier, filled the diners' discerning palates with pure delight.



# La Chaîne des Rotisseurs marks anniversary and Christmas

By Jaime Picornell, Philippine Daily Inquirer

**T**he Cebu Chapter of La Chaîne des Rotisseurs held its anniversary gala with a Christmas theme at Salon de España of the Casino Español de Cebu. It was a dressy affair, especially for the ladies who came in long gowns, and jewelled.

Standing out was Amparito Llamas Lhuillier, who heads La Chaîne in Cebu. Beside her, ever gallant, was Honorary Consul of France Michel Lhuillier who is the baillie delegue of La Chaîne for the Philippines.

Crystal flutes bubbling with Brut Blanc de Blancs were passed around along with trays of canapés of mozzarella, shrimps over Japanese cucumber, and salmon with quail eggs topped by caviar.

A Chaîne occasion is first and foremost a gastronomic event of the first water, and this was one such. It also has to do with elegance as in impeccable table settings and décor. Amparito had decreed floral arrangements in vivid colors. Teresin Mendezona complied.

Seated with Michel and Amparito was their son Michael Lhuillier, who had flown in a few days before from California. Also with them were La Chaîne-Cebu board member Winglip Chang, Bo and Hans Hauri (general manager of the Marco Polo Plaza Hotel), and guests from Saudi Arabia—Eric and Devie Huyer, Brian and Angelita Mosher.

The mood was set from the very start with Ben Casquejo tinkling on the piano more than 50 golden ditties among which were “Fascination,” “Embraceable You” and “Again,” which he could have played again and again and again. So soothing.

The menu was exquisite, especially prepared by guest chef Carsten Radke and Nicolas Rafols, Casino Español’s executive chef. Michel Lhuillier’s specially bottled Chardonnay 2011 was served with the first two courses.

The sautéed scallops were followed by an aromatic consommé of ostrich. Viognier Laurus 2010 was poured with the baked salmon fillet garnished with mushrooms and almond slivers. The sorbet of swished watermelon and cider was very refreshing.

Michel had chosen a delicious red, Cotes du Rhone Villages 2010, for the main course: braised Wagyu beef infused with herbs. Dessert was a scrumptious apricot strudel with Basil parfait.

Anna Fegi comes home  
Entertainment numbers were



presented between courses, beautifully sung and danced by scholars from the Amparito Llamas Lhuillier Educational Foundation at the University of San Jose-Recoletos .

One scholar who has attained international fame, Anna Fegi, was very much applauded. She and her husband Adam Brown had come to Cebu to spend the holidays.

Onstage to award the Casino Español staff were Michel, Amparito, Teresin as well as board members Dr. Nestor Alonso, Al Evangelio and Dave Sharpe. There were also awards for exemplary members with perfect attendance at Chaîne events for 2012: lawyers Victoria Hermosissima and Jennie Aclan, Plantation Bay general manager Efren Belarmino, Stella Solero Bernabe, and Charles Michael Smith.





# Bailliage de Manille 2013

# SWISS Fondue dinner

Chesa Bianca Restaurant, San Antonio Village, Makati o 5 February 2013

**T**his was the Bailliage de Manille OMGD's opening salvo for 2013—a Swiss-themed food-and-wine paired dinner conceptualized by Othmar Frei of Chesa Bianca Restaurant, a fun way to ring in the new year, though a month late, and celebrate Valentine's, though a week early.

## Menu

Cocktail:  
Chäschüechli blätterteig gebäck mit sprinz cheese  
(Cheese quiche , & puff pastry sticks with sprinz cheese)  
Chasselas Romand La Cadorette 2011  
Cave De Noe Puidox  
& Qeil De Perdrix Nid D'amour 2012  
Cave Valcombe

Bündner Teller  
(Air dried beef & ham, garnished w/ Cornichons and cocktail onions, Bündner rye bread)  
Dole Du Valais- Nuit D'amour 2011  
Cave Valcombe

Walliser Raclette  
(Traditional Raclette served with boiled potatoes, pickles and cocktail onions)  
Fendant Blanc d'amour 2011  
Cave Valcombe

Fondue Moitié Or Beef Fondue Bourguignonne  
(Traditional fondue with Gruyère and Vacherin cheese served with bread and baby potatoes in Swiss kirsch or beef fondue with home-made sauce and French fries)

Merlot Del Ticino Selezione D'otobre 2010 Matasci Frateli Sa

Schoggi Fondue  
Chocolate fondue served with fresh seasonal fruits

Coffee or Tea







# A TRIBUTE TO SHAKESPEARE

41st Induction & Grand Diner Amical

Shangri-la Hotel Makati o 16 March 2013



## Menu

*The Merry Wives Of Windsor : Act 1, Scene 1*  
*Why, sir, for my part I say the gentleman*  
*had drunk himself out of his five senses.*  
*Unquiet meals make ill digestions.*

### Pass Around Canapés

- Fine de Claire Oyster with White Balsamic and Mango Chutney
- Fine de Claire Oyster with Lime Coriander and Roma Tomatoes
- Fine de Claire Oyster with Lemon Tuna Tataki with Light Mustard Sauce
- Crab Meat on Crisp Beetroot and Sour Cream

*Champagne Lhuillier Brut NV*  
*Champagne, France*

*Prosecco Spumante, NV*  
*Terra Serena, Treviso, Veneto, Italy*

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*A Midsummer Night's Dream:*  
*Act 4, Scene 2*

*And, most dear actors, eat no onions or garlic,*  
*for we are to utter sweet breath;*  
*and I do not doubt but to hear them say,*  
*it is a sweet comedy. No more words:*  
*Away! Go, away!*

The ballroom of Shangri-la Hotel Makati was dressed up in the appointments of Elizabethan England, an age whose air and culture birthed and bred literary giants the likes of whom the world is yet to know again. Among such geniuses, one was without par, non pareil, to whom belonged a stature no one has ever come close to.

The affair was a hats-off to William Shakespeare, playwright and poet, resident of literary heaven, whose poetry and prose lend the tongue that gives them voice, the taste of nectar and everything that is lovely to say and hear and hold in one's heart. Shakespeare was he whom the Chaîne des Rotisseurs' Bailliage de Manille members were bending a knee and doffing a hat to, on this, the grand diner amical in celebration of their 41st intronisation, or induction.

The program was a seamless flow of ceremony and entertainment, food and wine—the formal intronisation of new members and the promotion of those who have passed La Chaîne's stringent standards of membership; film clips from

Shakespearean theatre: The Merry Wives of Windsor, A Midsummer Night's Dream, All's Well that Ends Well, As You Like It, Macbeth, Twelfth Night, Romeo and Juliet, and Richard III; theme songs from film versions of his plays, interpreted on the violin and piano, and in dance; and then, the dinner, each dish accompanied by a choice wine that left one tongue-tied and lost for words.

The menu was a fresh take on what must have been the gustatory fare of Shakespeare's England, from the appetizers that teased the palate, through entrée after entrée that evoked unspoken pleasure, and finally, the dessert, a honeyed exclamation point to another memorable dining event, orchestrated by La Chaine as only La Chaine can.

It was a fitting tribute to the most exalted and beloved sovereign of the literary world. In The Bard's own words: all's well that ends well. No one could have said it better.





Smoked Eel Horseradish Cream, Trout with Lemon Cream and Home-smoked Salmon with Shaved Apple Fennel Salad

*Chablis 1er Cru "Les Ammonites", 2008  
François Martenot, Burgundy, France*

\*\*\*

*Twelfth Night: Act 2, Scene 3  
Do you think because you are virtuous,  
that there shall be no more barley?*

*Pan seared Scallops, Barley and Root Vegetable  
with Double-boiled Herb Tea*

*Chablis 1er Cru "Les Ammonites", 2008  
François Martenot, Burgundy, France*

\*\*\*

*All's Well That Ends Well: Act 5, Scene 3  
Mine eyes smell onions; I shall weep anon*

*Stewed Prunes, Foie Gras and Onion Confit  
Cooked in a Jar with Star Anise*

*Gewurztraminer Vendange Tardive, 2008  
Jean Victor Schutz, Alsace, France*

\*\*\*

*As You Like It: Act 3, Scene 2  
Truly, thou art damned like an  
ill roasted egg, all on one side*



*Guinea Fowl Ravioli, Red Wine Reduction,  
Wild Mushroom Ragout, Espuma and Black Truffle*

*Beaune 1er Cru "Les Avaux", 2010  
Domaine de Serres, Burgundy, France*

\*\*\*

*Macbeth: Act 4, Scene 1  
Double, double toil and trouble  
Fire burn, and cauldron bubble*

*Hibiscus Gelée with Port Wine Granite*

\*\*\*

*Twelfth Night: Act 1, Scene 3  
I am a great eater of beef and  
I believe that does harm to my wit.*



*Slow-cooked Darling Down Beef Medallion with Ale,  
Thyme Gnocchi, Creamed Kale and White Asparagus*

*Château Chasse-Spleen, 2008  
Moulis, Bordeaux, France*

\*\*\*

*Romeo and Juliet: Act 4, Scene 4  
They call for dates and quinces in the kitchen*

*Hazelnut Crusted Goat Cheese  
with Walnut Biscotti and Quince Jam*

*Sauternes, 2009  
Baron de Vitrac, Bordeaux, France*

\*\*\*

*Richard III: Act 3, Scene 4  
My lord of Ely, when I was last in Holborn  
I saw good strawberries in your garden there;  
I do beseech you send for some of them.*

*A Cauldron of Strawberry Stew,  
Cannoli filled with Saffron Ice Cream*

\*\*\*

*Home-made Chocolates  
Freshly Brewed Coffee or Selection of Fine Tea*





Yurakuen Restaurant, Manila Diamond Hotel o 7 May 2013

**T**he sixth run of one of OMGD's favorite regular dinners was moved forward, from rain-drenched June or July to early May, when the horizon still held traces of a lingering summer sun.

The change was prompted by a craving for a menu anchored on the fresh fruits of spring, rather than of those ripened in the summer.

Whether in summer or spring, however, a kaiseki dinner is always of high quality ingredients that are of, and one with, nature. The term is a combination of seki, the hot stone Buddhist priests kept in their kei, the pocket of their kimono, to keep their fasting more bearable. Kaiseki originally referred to the simple, light meal served during the tea ceremony after the fasting period.

Manila Diamond Hotel executive chef and Bailliage de Manille's Officier Maitre Rotisseur and Yurakuen chef Junichi Sekiyama came up with a 12-course menu, washed down with sake, traditional and sparkling (and the Rieslings, Sparlings, and Pinot Noirs that everyone brought), that had the diners applauding.



## Menu

### Aperitif

Umesyu and aoume  
(Plum liquor with sweet Japanese green plum)

### Otoshi

Live yari ika segoshi, hyoshigi daikon, hari syoga, wari sauce  
(Live squid with radish, ginger in soy sauce)  
Hotate, konowata, slice calamansi, harinori  
(Scallop mixed with salted fish liver, calamansi, chopped nori)

### Sashimi

Japanese tai usuzukuri  
(Thinly sliced Japanese sea bream)  
Ohba, momojiroshi, spring onion, calamansi, Sauce - ponzu sauce  
(Calamansi, spicy radish, spring onion, vinegar sauce)

### Nimono

Fresh lobster Gusoku ni, hotsuki takenoko, kinusaya, hari syoga  
(Fresh lobster in light sweet soy sauce, Japanese bamboo shoot, snow peas w/ ginger)

### Yakimono

Gindara saikyoyaki, kikkadaikon, senmai daikon with amagari  
(Codfish marinated in miso)

### Mushimono

Sake shisyu unagi mushi  
(Buckwheat noodles with eel)  
Sauce - soba and wasabi, spring onion, iri dohmyogi

### Agemono

Kanimi mamenori chakin tempura, Ohgi sohmen, shitake, shishitoh  
(Crab and tofu tempura)  
Sauce - tempura sauce, daikon oroshi, ginger  
(Noodle tempura, shitake, Japanese radish)

### Sunomono

Mozuku yamatoimo and Kaki (Oyster)  
Oroshi kyuri, spring onion, natamameno hana  
(Black algae, yam and beef with cucumber, spring onion and Japanese orchid)  
Sauce - gomadare sauce (Seaweed dressing and sunomono sauce)

### Osyokuji

Shimeji gohan  
(Steamed rice with mushroom)

### Sumashi wan

Mitsuba, zyunsai, kuzu uchi lapu lapu  
(Clear soup with lapu lapu)

### Kohnomono

Hakusaizuke, kyuri zuke, shibazuke  
(Cucumber, eggplant, pechay baguio)

### Dessert

Green tea azuki cheese cake  
Sake Ice cream with kohi jelly





**O**n May 7, 2013, the Ordre Mondial had its annual BYOB Kaiseki dinner at Yurakuen in the Manila Diamond Hotel, the second time it was held at this venue.

Kaiseki is the formal Japanese banquet consisting of many small courses of just two or three bites per course. A premium is put on the seasonality and freshness of ingredients while the courses are organized around the cooking techniques used so that there might be several seafood dishes but each highlights a different way of cooking such as frying, pickling in vinegar, steaming, grilling etc.

Before going in to the dinner proper, some canapés, mostly various rolls of sushi, were served together with sake cocktails. We were ushered into the restaurant at 7:30 PM to begin the feast. As this was a “bring your own bottle (BYOB)” event, the serious business of uncorking bottles, cooling them and pouring took place as soon as we were seated. Although it was impossible to sample everything on offer due to the sheer number of bottles making the rounds, the more memorable bottles at our table were an excellent Pol Roger champagne, a 1er Cru Chablis Montée de Tonnerre from William Fevre, a powerful Spanish red called La Plazuela from La Mancha, a chocolatey Navarro Pinot Noir, and a set of Japanese wines from Grace Winery and a Japanese Pure Malt 17 Year Old Whisky from Nikka. We were also treated to several bottles of sake and Sapporo beer generously donated by Philippine Wine Merchants.

To whet our appetites, we were first served some umeshu, a sweet plum liqueur with preserved plum. This is supposed to be a health drink and an aid to digestion. The second course was composed of two dishes – one a squid with radish and ginger in soy sauce and another featuring scallop and sea cucumber with seaweed.

This was followed by a sashimi of Sea Bream. The commentary provided by the restaurant explained that white-fleshed fish is actually held in higher esteem than all other fish by the Japanese, hence the choice of Sea Bream for the sashimi.

OMGD

# KAISEKI

By Jay Labrador

The Nimono or simmered dish of lobster with bamboo shoot and snow peas came next and then a very fine Yakimono or grilled dish of Gindara marinated in miso. The Mushimono or steamed dish was a small but rather intricate roll of eel surrounding buckwheat noodles and garnished with wasabi and spring onion. The Agemono or fried dish was served next and this was composed of deep-fried tofu, crab, and shitake mushroom.

The Sunomono or vinegared dish was certainly the highlight of the dinner at our table and for a few others as well. In contrast to the other dishes, it wasn't particularly pretty to look at but what it lacked in looks it definitely made up for in taste. This was the Hiroshima oyster with black algae, yam, beef, cucumber, spring onion and Japanese orchid. The oyster is fairly large but can't be seen as it is completely covered by the yam and other ingredients. The dish must be eaten whole to be properly appreciated. The oyster was extremely fresh and tasting of the sea, its richness enhanced by the yam and other ingredients but finely balanced by the vinegar. The dish was simply brilliant.

The obligatory soup, rice and pickles followed, signaling the end of the meal except for the dessert. As Diamond Hotel has an excellent pastry shop, they came up with a green tea and sweet red bean cheesecake and, for good measure, a sake ice cream with coffee jelly.

The dinner was served efficiently so that although we started a bit late, we were able to keep to schedule. The service and kitchen brigades were called out to receive the applause and appreciation of the guests.

Judging by the laughter at some tables and the reluctance of guests to leave after dinner, the dinner was a rousing success.



# A Tasting of Barcino's Summer Bestsellers

Café Ysabel o 18 June 2013



The bestselling summer wines of Barcino, favorite hang-out place of the upwardly mobile young and youngish set, were the subject of a tasting exercise at Café Ysabel sometime in mid-June. The wines, from Gonzalez Byass, Valformosa, Martin Codax, and Beronia, and the nine Spanish cheeses also put out for tasting were compliments of Barcino.



## Menu

### Wines

Valformosa Musa Semiseco  
Martin Codaxalbarino Marietta  
Martin Codaxcuatropasos

### Cheese

Iberian Cheese  
Artesanosemicurado  
Quezo De Orejasemicurado  
Idiazabal Smoked Cheese  
Murcia Albino  
Quezo De Orejacurado  
Manchego curado

### Menu

Aceitesabrilextra Virgin Olive Oil  
Sopa De Flan

Valformosa Beronia Reserva  
Rabo De Toro  
Arrozazafranado Con Almendras  
Valformosa Moscatel  
Quezo Azul Vegamancha  
Helado Pedro Ximenez Con Pasas  
Gonzalez Byass Tio Pepe  
Canonigo

### Wines & Cheeses

Courtesy of Barcino, Valformosa,  
Martin Codax, Gonzalez Byass,  
Beronia





## Menu

Chilled Shrimp Salad  
Australian Fennel, Citrus, Petite Greens  
And Sherry Vinaigrette  
*Cloudy Bay Sauvignon Blanc 2011*

Grilled Baramundi Filet  
Tomato Scented Farro, Peppadew  
Peppers, Picholine Olives And Saffron  
Broth  
*Leeuwin Estate "Art Series" Chardonnay  
2009*

Free-Range 'Sot-L'y-Laisse"  
Beer Batter Fried Chicken Oysters,  
Cauliflower Puree, Grilled Leeks Confit  
and Light Teriyaki  
*Felton Road Bannockburn Pinot Noir  
2011*

Pan-Roasted Kangaroo Loin  
Mascarpone Polenta, Australian  
Portabello Ragout  
and Pomegranate Reduction  
*Yalumba Signature Cabernet Shiraz 2008*

A Study In Australian Lamb  
Roasted Leg Of Lamb, Char Siu Lamb  
Riblets,  
and Five-Spiced Lamb Shoulder  
Sweet Potato Puree and Ginger Infused  
Lamb Jus  
*Henschke Edelstone Shiraz 2004*

Roaring Forties, Australian Blue  
Toasted Honey Walnut Bread And  
Spiced Maple Date Syrup  
*Seppeltsfield Para Grand Tawny Nv*

Guyabano Pavlova  
*Berry Coulis*



# "Down Under" Wine Classics Dinner

22 Prime, Discovery Suites o 30 July 2013

**T**he Land  
Down Under  
and its  
neighbor,  
New Zealand, two places  
blest with the sun's first  
light every single day,  
joined the distinctive list  
of wine regions annually  
visited by OMGD  
connoisseurs in their  
constant quest for the  
best wines, with food to  
match.

Enhancing the flavors of  
the menu whipped up by  
Prime 22's chefs headed  
by Chaine Officier Maitre  
Hotelier David Pardo de  
Ayala were two wines  
from New Zealand and  
four from Australia. It  
was a new adventure of  
the palate that not only  
did not disappoint but  
whetted the appetite for  
more.





## 22 Prime Australia & New Zealand Classics Dinner

By Jay Labrador

**A**lthough the event was still a week away, as one of the organizers of the Ordre Mondial Australia and New Zealand Wine Classics dinner at Discovery Suites signature steak house, 22 Prime, I was one of those who had to make sure that the food was up to scratch. Aside from a few minor tweaks, everything was good to go. Of course, we could have taken that for granted since Discovery Suites GM David Pardo de Ayala is a member of the Chaine and although he has been kicked upstairs to management, he is still a chef at heart and took personal interest in the menu and its preparation.

The event sought to highlight the classic wines and wine styles of Australia and New Zealand. It is the fourth in the series of Classics dinners done by the Ordre Mondial,; the previous ones being French, Spanish and Italian.

The first wine, which accompanied a Chilled Shrimp Salad, was a Cloudy Bay Sauvignon Blanc, the wine that made New Zealand wine famous.

This was followed by the Leeuwin Art

Series Chardonnay which is considered one of the finest, if not the finest, Chardonnay of Australia. The quintessentially Australian Baramundi was paired with this wine.

Although rarely used, chicken oysters, the two tiny globes of flesh from the back of a chicken near the tail are highlighted in this dish. New Zealand is also famous for Pinot Noir, and Felton Road 's highly rated Bannockburn Pinot Noir represents this New Zealand classic.

What can be more Australian than kangaroo? The next course was a kangaroo loin paired with a uniquely Australian blend, Cabernet/Shiraz. Yalumba's Signature label, paying tribute to important people in the Australian wine industry, showed us why this blend works.

Australian lamb done three ways starred in the next dish with one of Australia 's



most famous wineries and wine regions in Henschke's Mt. Edelstone Shiraz from the Barossa Valley .

The cheese may not have been Australian, but Australia's unique style of tawny port was highlighted with the cheese course. One of the most historic wineries of Australia, Seppeltsfield, has been making this port since the 1870s.

There was no wine with the dessert, but the Pavlova, Australia's signature dessert, was featured with a Filipino twist as it came stuffed with guyabano jam.

Although not part of the menu, David insisted we try 22 Prime's signature dessert, a divine Chocolate Marquise made from the recipe of Taillevent.



# B.Y.O.B. Thai Dinner

Benjarong, Dusit Thani Manila o 10 September 2013

## Menu

### APPETIZERS

- Pik Gai Nam Pla  
(deep fried chicken wings with fish sauce)
- Sam Sa Hai  
(deep fried prawn, squid and lapu-lapu with sweet and sour sauce)

### SALADS

- Phla Moo Ob  
(spicy baked pork)
- Yam Kob Krob  
(crispy fried dried shrimp, dried squid, dried fish and cashew nut salad)

### SOUP

- Tom Yum Gung  
(hot and sour soup with prawn)

### MAIN ENTREES

- Nuea Yang Takhrui  
(grilled beef and lemon grass with sweet and sour chili sauce)
- Nor Mau Sod Phao Pla Muek  
(stir fried asparagus with squid and white fungus mushroom)
- Gaen Khieo Wan Gai  
(green chicken curry)
- Pla Manao  
(steamed lapu-lapu fillet with lemon, chili and garlic)
- Steamed Jasmine Rice

### DESSERT

- Bualoy Nam Khin  
(rice flour balls in warm ginger juice)
- Khanom Tako  
(Sweet water chestnut and coconut cream in pandan cup)
- Brewed Coffee or Tea

The flavors and spices of Thailand are not unfamiliar to the Filipino palate, so the Thai dinner prepared by the chefs of the acclaimed Thai restaurant, Benjarong of Dusit Thani Hotel, did not surprise the Chaîne and OMGD members who signed up for the event.

'An authentic Thai menu' was what the chefs promised, and an authentic Thai menu was what the diners got—and enjoyed. The tastes did not surprise, and if they did, it was pleasant at every turn. After all, we have many things in common with our neighbors to the west: fish sauce (patis), souring agents, chilis, coconut cream, and lemon grass, among others.

The circular invited everyone to heed the B.Y.O.B. advice to bring their favorite wines and alcoholic drinks to match with the food, suggesting craft beers, sparkling wines, Rieslings, Gewürztraminers, rosés, and light, non-tannic red wines. Generosity ruled as Dusit charged no corkage.





# California Wine Classics Dinner

Prince Albert, Hotel InterContinental Manila o 22 October 2013

**A**fter virtual tours of the celebrated wine producing regions of the old world—France, Italy, Spain—and later, Australia/New Zealand, in previous wine classics dinners, the OMGD moved to America for a sampling of the cult wines of the iconic wine producers from the Golden State – California, USA.

As in every OMGD affair, the spotlight was on the wines—six highly rated wines from California, perfect complements to the menu meticulously prepared by the noted chefs of Prince Albert of the Hotel Intercon. There was a happy coincidence too—the culinary concert was orchestrated by Intercon's general manager, Christian Pirodon, a long-time member of the Chaîne.



## Menu

### WINES

Schramsberg Blanc de Blancs 2006  
 Kistler Durell Vineyard Chardonnay 2007  
 Calera Ryan Vineyard Pinot Noir 2010  
 Ridge Geyserville 2005  
 Dunn Howell Mountain Cabernet 2009  
 Robert Mondavi Moscato d'Oro 2005

### MENU

Black Forest Ham and Asparagus in Filo Pastry with Black Truffle Emulsion (Amuse Bouche)  
 Asian Tuna Tartar and Salmon Carpaccio with Pickled Ginger Crème Fraîche & Scallion Tempura  
 Forest Mushroom Cappuccino with Powdered Cepes  
 Lemon & Lime Sorbet with a Splash of Grey Goose  
 Pink Roasted Angus Beef Tenderloin on Leaf Spinach with Candied Garlic and Soy Butter Sauce  
 Iced Blood Orange Parfait on Muesli Crunch,  
 Pomegranate and White Chocolate Cheesecake and White Peach Brûlée in Brandy Snap Basket  
 Coffee and Pralines





Bailliage de Cebu

2013



Parian Dropping Center o 23 February 2013

Once again the Parian Dropping Center became the stage for the party for street children that the Cebu bailliage organizes every year since five years ago.

This year, the Chaîne members, with Bailli de Cebu Amparito Lhuillier in the lead, spent precious time with 200 young boys and girls, playing games and breaking bread with them, through smiles and laughter.

To make the day even more special for the kids, the Chaîne confreres threw in a pile of extras—school bags, school supplies, and other goodies. For their part, the kids expressed their thanks via song and dance, a program their kind benefactors enjoyed and appreciated.

“Seeing the kids enjoy the food and perform for us is a joy forever. We will continue this mission for as long as the Chaîne des Rotisseurs is active in Cebu,” enthused a visibly happy Amparito Lhuillier.

The event was made possible by the M. Lhuillier Financial Services, Plantation Bay Resort & Spa, Radisson Blu Hotel, Waterfront Hotel and Casino, and Marco Polo Plaza, with assistance from the social workers of the city.



# Bailliage de Cebu's 20th Anniversary

20-21 March 2013

This was the Bailliage de Cebu's 20th anniversary, an important milestone, and the leading lights of the bailliage made sure the occasion would be celebrated in the tradition of grandness and elegance the Cebu chapter of the Chaîne is known for.



## Menu

Gado Gado  
Vegetables in peanut sauce

Gudeg Manggar  
Coconut flower steamed in candic nuts  
and palm sugar

Urap  
Vegetable salad with scraded coconut

Bebek Suwir  
Grilled duck breast

Gecok Kambing  
Lamb stew in Javanese Curry

Bistik Lidah  
Steamed and grilled tounge in sweet  
soya sauce

Gurame Acar Kuning  
Sweetwater bass in vegetable curry

Urip – Urip Gulung  
Grilled catfish with sweet soya sauce

Dendeng Ragi  
Dried beef cooked with palm sugar

Singgang Ayam  
Java spicy chicken satay coconut  
turmeric sauce

## WELCOME DINNER

Lhuillier Residence o 20 March 2013

## at La Vista



It was a lovely prelude to the grand affair of the day after—the cocktail fellowship at the magnificent home of Bailli Delegue and Honorary French Consul Michel Lhuillier and wife Amparito Lhuillier, Bailli de Cebu.

The evening was a feast of the senses—the eye, with a breathtaking view of the city illuminated by thousands of bulbs below and a million stars above; the palate, with the spread of Filipino cuisine, catered by Café Laguna and crafted by the magical hands of Chef Raki Urbina, with the world-famous Cebu roasted suckling pig as centerpiece, complemented by the choicest wines from the private cellar of the Lhuilliers; and the ear, with soothing music by Cebu's stellar roster of artists.

The heavens and Lady Luck were gracious enough to hold back the rain clouds that threatened to dump torrents on the party, a blessing everyone—hosts and guests alike— were ever thankful for.





*An Affair To Remember*  
**20th Anniversary of the Bailliage de Cebu**

Shangri-la's Mactan Island Resort & Spa o 21 March 2013

**A**s all anniversary dinners of the Chaîne des Rotisseurs go, this was a formal affair, with the ladies in their finest fineries, the gentlemen in their debonair best. It was a celebration of a milestone, the 20th anniversary of the birth of the Bailliage de Cebu in 1993.

It was, first, an evening of ceremony, as Michel Lhuillier, Bailli delegue des Philippines and member of the Chaîne's Conseil Magistral, presided over the formal induction of new members and the elevation in rank of those who have contributed much to the promotion of the ideals of the Confrerie.

Also handed out were loyalty awards to three staffers—Elmera Abellanosa, Vic-Vic Alquiza, and Anita Rellon—and awards of distinction to three journalists—Jaime Picornell, Nestor Alonso, and Honey Jarque—who have religiously documented, always in lovely prose, the Chaîne events in Cebu. Fittingly, the writers, who are wine connoisseurs themselves, were gifted with vintage wines from Michel's cellar.

The heavenly sound from the voice box of soprano Feena Sabsy Troyo was a perfect complement to the palate-pleasing food from the kitchen of Shangri-la Mactan and the nectar that flowed profusely from the private cellar of the Lhuilliers.



*Menu*

TATAKI OF "GEN SAN" TUNA  
 Tauge and seaweed salad, soy citrus salsa  
 Kim Crawford Pinot Noir 2011,  
 Marlborough, New Zealand

6 HOUR BRAISED OXTAIL SOUP  
 Annatto scented egg royal  
 Kim Crawford Pinot Noir 2011,  
 Marlborough, New Zealand

AGNOLOTTI OF WATER SPINACH AND  
 CARABAO CHEESE  
 Cherry tomato confit and poultry veloute  
 Piccini Chianti Riserva 2009, Tuscany, Italy

GRANITEE OF CALAMANSI AND  
 COCONUT  
 With a halo-halo twist

FARMED OSTRICH LOIN  
 Spiced jus, roasted pumpkin mousseline  
 and honey thyme  
 Beringer Vineyards Zinfandel Clear Lake  
 2007, California, USA

TABLEA & MANGO CURD TART  
 Homemade chocolate liquor and passion  
 sherbet  
 Beelgara Estate Range Late Harvest  
 Riesling 2011, S.E. Australia



Chaine des Rotisseurs in Cebu celebrates

# 20<sup>th</sup> anniversary

By Honey Jarque Loop, C'est Cebu, The Philippine Star



**T**he Chaine des Rotisseurs in Cebu, an international gastronomic society, recently celebrated its 20th anniversary.

Michel Lhuillier, member of the Chaine's Conseil Magistral and Bailli Delegee for the Philippines and his ever-supportive wife, Amparito, Bailli of Cebu, organized two events to mark the occasion.

The festivities began with an informal dinner at the stately home of the Lhuilliers in Maria Luisa Park. Guests enjoyed a typical Filipino buffet that showcased different cooking styles from several regions prepared by the much sought-after Café Laguna.

The second evening had members and guests in formal attire for the induction ceremony and gala dinner held at the grand ballroom of Shangri-La Mactan Resort.

Michel Lhuillier performed the traditional induction ritual, presenting each new member with a medallion and tapping their shoulders with a gold and silver official Chaines saber. The new members included dames and chevaliers Maria Karina Escaño, Aida Mananquil, Cora Schweimler, Belinda Wong, Christopher Calligaro, Gerardus Montanus, Ramoncito Santos, Arten Zarei, Stephan Wieprich of the Marco Polo Plaza Hotel, June Alegrado of Maribago Bluewaters and Marybeth Chan of Marc and Matheu Catering.

Elevated to higher ranks were Winglip Chang as Chanceller Culinaire, Richard Uysiuseng as Pair la Chaine, and Michael Lhuillier, Miranda Konstantinidou and Louis Thevenin as officers.

Special loyalty awards were also given to three staff members for their invaluable dedication to the club the past 20 years. They are Elmera Abellanosa, Vic-Vic Alquiza and Anita Rellon.

Recognized for their distinction in writing were media practitioners Jaime Picornell, Nestor Alonso and this writer, who each received vintage wines from Michels cellar.

Shangri-La Mactan general manager Jurgen Doerr accompanied by his wife Jasmine and food and beverage director Jurgen van Weerkum ensured that the members and guests experienced a top class menu accompanied by superb Lhuillier wines and champagne. As expected executive chef Joris Rychen delighted everyone with a menu of remarkable flavors and tates distinguished with a highly innovative presentation.

Entertainment was provided by gifted soprano Feena Sabsy Troyo who was accompanied on the piano by an equally talented pianist, aptly named Beethoven.

# 20<sup>th</sup>

## La Chaîne des Rotisseurs: Bailliage de Cebu anniversary

By Dr. Nestor Alonso II, *Cooking with Character*, The Philippine Star



A chapter of the organization called the Confrerie de la Chaîne des Rotisseurs was established in the Philippines in 1972. It sounds French because it started in France in 1248 when King Saint Louis issued instructions to form an association for Les Oyeurs (Goose Roasters). In 1950, it was renamed La Chaîne des Rotisseurs and a gourmet society emerged dedicated to the art of good cuisine, good wine and good company.

In 1993, a chapter was opened in Cebu City, the Bailliage de Cebu. A year later, I joined this prestigious organization and my life has never been the same.

Rare were the occasions at that time when we in Cebu had access to European cuisine. Even rarer were the occasions for fine dining. Formal clothing was reserved for proms and weddings. After 19 years with La Chaîne, your favorite food columnist is slightly more knowledgeable about the nuances of European dishes and the niceties of wine culture.

This year, 2013, the group, committed to promoting fine dining and la culture de la table, celebrated its 20th Anniversary with a Grand Diner Amical and Intronization at the Shangri-La's Mactan Island Resort

& Spa. The theme for the formal dinner was "Farm to Table," a celebration of locally sourced ingredients, challenging the creativity of the Executive Chef, Joris Rycken.

First course was the Tataki of Gen San Tuna, Tauge and Seaweed Salad, Soy Citrus, paired with Kim Crawford Pinot Noir 2011, Marlborough, New Zealand. Tataki is a Japanese method of preparing fish, briefly seared, marinated in vinegar, and seasoned with ginger. Tauge, sprouted mung beans, delivers a crunchy texture to the salad.

Soup was the 6 Hour Braised Oxtail Soup, Annatto scented egg royal. It really takes a long time to cook this dish, slowly extracting all the juices from the skin, muscles and ligaments from the tail. Annatto or achiote imparts a golden color and a sweet and peppery taste. The net effect makes this dish among the top five soups served during Chaîne dinners in the last 20 years. The society hosts an average of five dinners a year—that's a total of 100 dinners for the last 20 years. I was present in nearly all the dinners except one.

The third course was the Agnolotti of Water spinach & Carabao Cheese, with Cherry tomato confit and poultry veloute. An agnolotti is a type of ravioli made in

Piedmont, Italy, and water spinach is just a nice English name for our humble kangkong. The dish was paired with an Italian wine, Piccini Chianti Riserva 2009, Tuscany.

Sorbet was the Granitee of Calamansi and Coconut, with a twist, halo-halo, providing a colorful approach and a crunchy texture from the toasted glutinous rice.

Main course was the Farmed Ostrich loin with spiced jus, roasted pumpkin mousseline and honey thyme. There were initial apprehensions from the Board during the food tasting as the ostrich meat could be too exotic for the members. Executive Chef Joris Rycken, however, insisted and guaranteed that his creation would be to the satisfaction of this gourmet society. Paired with the Beringer Vineyards Zinfandel Clear Lake 2007, California, USA, it was!

Dessert was the Tablea & Mango Curd Tart, homemade chocolate liquor and passion sherbet.

Congratulations and many thanks to the management and staff of Shangri-La's Mactan led by GM Juergen Doerr and Executive Chef Joris Rycken for making the 20th anniversary of the Bailliage de Cebu a truly memorable one.





Movenpick Hotel Mactan Island Cebu; Ibiza Beach Club o 31 May 2013

## Menu

### SOUP

Peruvian chilled vegetable soup spiked with sour cream, marjoram country bread

2011 Discipulus Blanc Manny O Languedec, France

APPETIZER  
Lobster Ceviche

2011 Agapitos Branco, Manny O Alentejo, Portugal

MAIN COURSE  
Brazilian Churrasco served with Mediterranean vegetables, grilled corn on the cob and Arroz Rojo de Chile Anejo (Ancho Chile red rice)

2011 Agapitos Rose, Manny O, Alentejo, Portugal  
2009 Bibulus, Manny O, Bordeaux-Medoc, France

### DESSERT

Grilled pineapple with Maple Walnut ice cream in cashew tuile basket

2008 Honepoot, Kaarzizht Winery Stellenbosch, South Africa

It was rainy in Cebu on the last day of the merry month of May, striking fear in the hearts of the Chaîne confreres that the event they had planned with meticulous care for months would go to ruin. For how, indeed, could an al fresco affair be any fun with rain? Besides, they had waited long enough for this bash—months, actually—because the hotel underwent a major renovation.



But once again, as they had seen many times in the past, the heavens smiled and the rain mercifully stopped, as the sky gave the go-ahead signal for the party at the Ibiza Beach Club of Movenpick Hotel. Somebody up there must love the Cebu confreres!

The setting for this dinner was worth a thousand “wow’s” – a lovely boardwalk of precious rosewood and ipil, a marvel of architecture that can stand toe to toe with its counterparts anywhere in the world.

It was billed as a “Latin Night” with a Brazilian Churrasco buffet. The bailliage’s foray into Brazil’s take on this cooking style that traces its origins to Spain and Portugal turned out to be an exciting affair.

The dinner was an adventure as palates navigated a parade of flavors and textures that exploded in the mouth—for starters, cold soup spiked with sour cream, followed by a lobster ceviche (the commonplace Pinoy kinilaw or kilawen given a touch of class). Then, the main event, ushered in by an army of knives, long and sharp, tools of an authentic churrasco, offering up the goods that passed the glistening blades to please the expectant tongue.

Hats off to Manny Osmeña, gracious hotel owner, and GM Knuth Kiefer for the wonderful dining experience.



# BRAZILIAN CHURRASCO AT THE MOVENPICK HOTEL (MACTAN)

By Dr. Nestor Alonso II, Cooking with Character, The Philippine Star

**T**he La Chaine des Rotisseurs, a society dedicated to the promotion of the culture of the table, recently held a fellowship dinner at the Ibiza Beach Club of the Movenpick Hotel Mactan Island Cebu with the theme, "Latin Night-Brazilian Churrasco Buffet Dinner."

The Cebu Bailliage of this gourmet society celebrated its 20th anniversary last March 2013. This dinner at the Movenpick had been scheduled a long time ago but had to be postponed because the hotel underwent a major renovation (costing Php500 million!), to the disappointment of many members and guests because they always look forward to the wonderful dinner parties hosted by Manny Osmeña.

Rains were really pouring in Cebu last May 31 but the heavens seemed to cooperate to make the party successful because the rains miraculously stopped on my way to the hotel. It would have been a bit difficult to enjoy the ambiance of the Ibiza Beach Club had guests been seated indoors to dine on the Churrasco Buffet.

Churrasco (Spanish/Portuguese) refers to beef or grilled meat, with waiters moving around, slicing meat onto the guest's plate. This style of service is called *espeto corrido* or *rodízio*. It's quite popular in South America, including Brazil. The meats, which may include beef, chicken, lamb, pork, sausages and even seafood, are cooked in a barbecue grill called *churrasqueira*.

The dinner began with a Peruvian Chilled Vegetable Soup, spiked with Sour Cream and Marjoram and served with Country Bread. This was paired with 2011 Discipulus Blanc, Manny O, Lagedoc, France .

This was followed by the Lobster Ceviche paired with a white wine from Portugal, the 2011 Agapito Branco Manny O. My beloved readers know that our version of this dish is the "kinilaw", with the acid of the vinegar (ceviche uses acids from the lemon/lime juice) to "cook" the protein of the seafood, changing the color from translucent to opaque white. It is always with a prayer that I presume any parasite present is rendered harmless. This is the reason why Cebuanos use only saltwater seafood as freshwater animals pose a potential parasite problem.



Then the time of the long knives began with the service of the Brazilian Churrasco served with Mediterranean Vegetables, Grilled Corn on the Cob and Arroz Rojo de Chile Anejo. Guests had an option on which wine was to be poured, the 2011 Agapito Rosé or the 2009 Bibulus Manny O, Bordeaux.

Dessert was Grilled Pineapple (served *espeto corrido* style) with Maple Walnut Ice Cream in Cashew Tuile Basket, paired with the Honepoot, Kaarziht Winery Stellenbosch South Africa. At this point, my attention was focused on the architecture of what must be the most beautiful boardwalk in the Philippines, if not in Southeast Asia, made with rosewood and ipil, and bound with stainless steel screws.



Bailliage de Davao  
2013



# Organizational Meeting of Bailliage de Davao

Rosaldo's Restaurant, Davao City o 29 June 2013

It was time the Bailliage National des Philippines extended its reach. After its birth in Manila in 1972 and its expansion to Cebu in 1993, it was only right that it began to spread its wings again. Twenty years after the founding of its second chapter, it was ready to found a third.

And what better place for that exercise than in Davao, queen city of southern Philippines, where creatures finned and scaled swim in its clear, unpolluted waters, where blessings fruity and leafy rise from its fertile soil.

Those gifts would make for delicious fare to serve at the Chaine's dining table, to add color and flavor to its culture de la table.

To set the stage for the opening of the Chaine door to welcome Davao, key members of Manila and Cebu flew to Davao at month's end in June 2013 for two days of a getting-to-know-you socials.



The first was an organizational meeting at Rosaldo's Restaurant on the 29th of June. It was a casual affair attended by the officers of the Manila and Cebu baillages with Bailli Delege Michel Lhuillier, Bailli de Manille Freddie Borrromeo, and Bailli de Cebu Amparito Lhuillier in the lead. Also in attendance were Gene Gonzalez, Echanson National, Vice-Conseiller Gastronomique Reinier Gloor and Vice-Echanson Arnie del Rosario of Manila.

The dinner, hosted by Chef Gene Gonzalez, was purposely informal, the better for the veterans and the prospective members to ease up to one another and be comfortable in one another's company.

It was as a welcome should be—warm and congenial, a gladsome sign of things to come.





## Brunch with Prospective Bailliage de Davao Members

Cellar de Boca, Davao City o 30 June 2013

### Menu

Aperitif  
Altas Cumbres Extra Brut (Charmat)  
2012

or  
Fresh Strawberry Spritzer

Starter  
Imbao Clam Trio – Baked with Garlic,  
Topped with Chorizo and Fresh on a bed  
of ice

Salade  
Assorted Greens, Malagos Cheese,  
Nuts with Poppy Seed Dressing

Entree  
Eggs Benedict with Smoked Salmon  
or  
Boca Beef Tenderloin Steak  
with Hash Browns and French Beans

Dessert  
Croissant Bread Pudding, Fresh  
Strawberries,  
Toasted Almonds and Maple Syrup

Coffee or Tea

**W**hat a convivial way to start a Sunday—a hearty brunch with friends old and new, in a casual atmosphere.

With the ice broken at dinner the day before, the air was more relaxed, the conversation more animated, perfect ingredients for the blossoming of new friendships.

The venue was the Cellar de Boca, a restaurant that patrons go to for casual comfort food that they can match with a fine selection of quality wines from Bodega Lagarde of Argentina. The Argentine wines are exclusively imported and distributed in the Philippines by Carlo Calma Lorenzana (and a partner), a prospective member of the about-to-be-formed Bailliage de Davao.





# Induction of Founding Members of the Bailliage de Davao

Hotel Vicente, Davao City o 21 September 2013

**S**eptember 21 is a memorable date for the Chaîne des Rotisseurs des Philippines. It was on this day forty-one years earlier that the Confrerie set foot on our shores with the birth of the Bailliage National and the Bailliage de Manille.

The date was etched deeper in the history of the Chaîne in the Philippines with the formal inauguration on 21 September 2013 of its third bailliage in Davao City.

It was actually a two-day event, as Chaîne inductions usually go. The first of the two days, 21 September, was special because it marked the formalization of the creation of the Bailliage de Davao and the intronisation—induction—of its founding members. The induction ceremony, which resembles the investiture of



knighthood at King Arthur's Round Table, was presided over by Bailli Delegue Michel Lhuillier, head of the Bailliage National des Philippines.

The 17 founding members of the Bailliage de Davao and their ranks:

- |                                  |                     |
|----------------------------------|---------------------|
| • M. Antonio M. Ang              | Chevalier           |
| • M. Alberto P. Bacani           | Chevalier           |
| • Mme. Carine Dr. Bacani         | Dame de la Chaine   |
| • Mlle. Patricia Beatriz Baluyut | Professional du Vin |
| • M. Rafael G. del Rosario       | Chevalier           |
| • Mme. Carmina M. del Rosario    | Maitre Rotisseur    |
| • M. Lawrence Albert L. Erfe     | Maitre Rotisseur    |
| • Mme. Mellisa D. Floirendo      | Dame de la Chaine   |
| • M. Louie T. Gahol, M.D.        | Chevalier           |
| • Mme. Maria Lourdes DA. Gahol   | Dame de la Chaine   |
| • Mlle. Gemma T. Herradura       | Maitre Restaurateur |
| • M. Carlo C. Lorenzana          | Maitre Restaurateur |
| • Mlle. Mialene Marie T. Pineda  | Maitre Restaurateur |
| • Mlle. Pamela Camille A. Porras | Maitre Restaurateur |
| • M. Joel B. Rodriguez           | Maitre Rotisseur    |
| • Mlle. Michelle U. Seng         | Dame de la Chaine   |
| • M. Paul Christian A. Tee       | Maitre Hotelier     |

The ceremony served as a link to connect food and wine connoisseurs from Manila and Cebu with their counterparts in Davao, a link that bonded them into a genuine confrerie.

The menu was the handiwork of Maitre Rotisseur Carmina del Rosario, who had uprooted herself and her family from cosmopolitan New York to move to Davao and who now enriches Davao's socials with her sophisticated and flavorful culinary treasures that showcase the marine and terrestrial wealth of Mindanao.

## Menu

### A SOUTHERN CULINARY FEAST

#### BUNGA

An amuse bouche celebrating the fruitful flavours of Davao

Watermelon and Malagos Feta Cheese

Mati Avocado and Home-cured Malasugi

Pineapple and Pork Canape

#### DAGAT

Davao Imbao Clam and Sarangani Fish Chowder

#### HARDIN

Local Greens, Malagos Chevre, Malagos Bignay Glaze and Bukidnon Chestnuts

#### IKOG

Balbacua Oxtail Torchon and Sun Made Risotto

#### POMELO

Trifle of Pomelo and Meringue

*The dishes are paired with fine wines from Lagarde 1897*





**Veggie Mediterranean Lunch Reprise**  
 Hola España Restaurant, Davao City o 22 September 2013

**F**rom the formal dinner of the night before, the confreres of the three bailliages went casual as they converged at the Hola España Restaurant for lunch in an atmosphere that hit the middle ground between formal and easy.

The 22nd of September was Day 2 of the celebration, and the confreres chose to take things light and healthy—especially in the menu. An all-vegetarian affair, the mid-day repast was a Mediterranean spread that trained the spotlight on fresh harvests from Mindanao’s fecund land.

The simple lunch was a reflection of the ease with which the confreres of Manila, Cebu, and Davao were turning acquaintance into friendship, in the true spirit of the Confrerie.

**Appetizers :**  
 Arancine agli spinaci  
 Crocche di patate palermitane  
 Bruschetta frescan

**Salad :**  
 Insalata greca

**Soup**  
 Vellutata di lenticchie

**Pasta :**  
 Pappardelle fresche al ragu di ceci

**Mains :**  
 Taboule in ripieno  
 Parmigiana di melanzane e patate

**Dessert :**  
 Cestini di frutta  
 Zabaione al marsala







Michel J. Lhuillier  
Bailli Delegue  
Membre, Conseil Magistral



Amb. Alfonso T. Yuchengco  
Conseil d'Honneur



Juan Antonio O. Lanuza  
Conseiller Gastronomique  
National



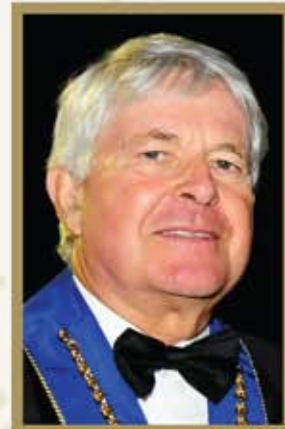
Gene R. Gonzalez  
Conseiller Culinaire National  
& Echanson National (OMGD)



Michael T. Toledo  
Chargé de Presse National



Jaime Arturo L. Viola  
Chargé de Missions National



Diether J. Lonishen  
Chargé de Missions National



Federico S. Borromeo  
Bailli



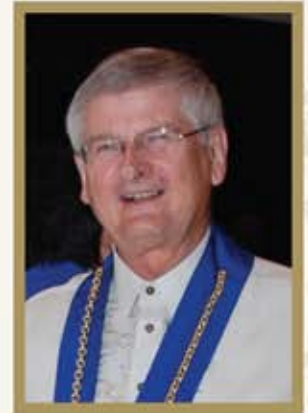
Brix S. Pujalte, Jr.  
Vice-Argentier



James P. Concepcion  
Vice-Chancellor



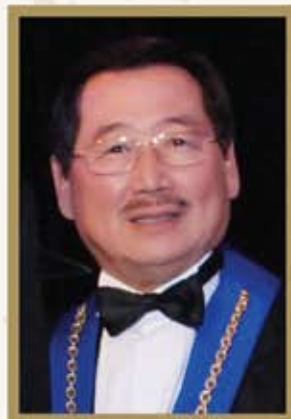
Gino S. Gonzalez, Jr.  
Vice-Conseiller Culinaire



Reiner W. Gloor  
Vice-Conseiller Gastronomique



Arnaldo D. del Rosario  
Vice-Echanson



Eduardo H. Yap  
Vice-Chargé de Presse



Julius C. Labrador  
Vice-Chargé de Missions



Bobby R. Horrigan  
Vice-Chargé de Missions



Amparito L. Lhuillier  
Bailli



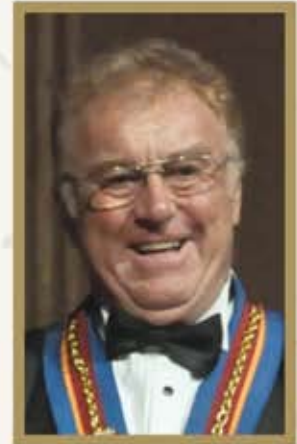
Vivina Yrastorza  
Vice-Chancelier/Argentier



Winglip K. Chang  
Vice-Conseiller Culinaire



Teresin A. Mendezona  
Vice-Conseiller Gastronomique



David Sharpe  
Vice-Echanson



Alvan Claude L. Evangelio  
Vice-Chargé de Presse



Nestor V. Alonso II  
Vice-Chargé de Missions

# All About those precious White Truffles

## ... And why they're worth \$2,000 a pound

In December 2007, Macau casino kingpin Stanley Ho set a record when he paid a breathtaking USD330,000 (over P14,600,000!) for a white truffle weighing 3.3 lb (1.5 kg). It was unearthed by a dog in Pisa, Italy and sold at an auction held simultaneously in Florence, Hong Kong, and Macau. Wow!

Some three years later, the same Stanley Ho matched his own record when he shelled out the same amount—USD330,000—for a pair of white truffles, one of which weighed nearly a kilogram. Another big wow!

That price record remains unbroken to this day (it is more than likely that it will be broken by Mr. Ho himself).

In ordinary times, however, white truffles cost USD2,000 per pound. For ordinary mortals whose bank accounts are not lined with money from baccarat or one-arm bandits, that amount can generate one big ouch!

What, pray tell, is so special about this subterranean produce that drives its price to high heavens?

It is just a mushroom, after all, and therefore a fungus, right?

Wrong! It is a mushroom, yes, and a fungus, yes, but it is no ordinary mushroom and certainly no ordinary fungus.

What is it about truffles, then, that makes them so attractive to gourmets and gourmet cooks? Why the allure?

Truffles are very rare. The white truffle, or "trifola d'Alba," the most precious of the crop, is available only a couple of months of the year. It comes from the Piedmont region in northern Italy and, most famously, in the countryside around the cities of Alba and Asti, where they are foraged by special pigs blessed with a nose for the divine. They grow

symbiotically with oak, hazel, poplar and beech, and fruit in autumn.

Finding them is not an easy task. It takes patience, persistence, and a keen knowledge of the agricultural, geographic, and climatic conditions in which they grow and thrive.

The flesh is pale cream or brown with white marbling. Italian white truffles are very highly esteemed and are the most valuable on the market. Every thin sliver has 'luxury' written on it. It always earns raves even from the most jaded of taste buds.

The real magic of truffles lies in the aroma. You smell them and you find yourself surrendering to their spell.

White truffles exude an aroma that is unique—"a combination of newly plowed soil, fall rain, burrowing earthworms, and the pungent memory of lost youth and old love affairs," as someone has romanticized. The smell has also been described as musky, earthy, or even sexy. Another has gone on to say that truffles are the culinary equivalent of sex. Connoisseurs also consider truffles an aphrodisiac, although this claim has yet to be evidenced by science.

Truffles don't have much of a taste. They actually taste a little bland and, when sliced over food, are chewy.

Because of their high price and pungent taste, truffles are used sparingly. Supplies can be found commercially as unadulterated fresh produce or preserved, typically in a light brine.

White truffles are generally served raw, and shaved over steaming buttered pasta, salads, or fried eggs. Paper-thin truffle slices may be inserted into meats, under the skins of roasted fowl, in foie gras preparations, in patés, or in stuffings, but they should be added at the end of the cooking time, as a finishing touch. Some specialty cheeses contain truffles as well.

While in the past, chefs peeled truffles before serving them, in modern times, most restaurants brush the truffle carefully and shave it or dice it with the skin on so as to make the most of this valuable

ingredient. But first, one has to lightly rinse the truffles, pat them dry with paper towels, brush them with a soft basting or mushroom brush, and carefully pick out any dirt and mold in the nooks and crannies with the tip of a knife. They are not to be cut until they're ready for use as they lose



1.6-lb. white truffle sold for \$150,000 in 2009



White truffle washed and cut



Trained pig in Gignac, Lot, France



Trained dog in Mons, Var

aroma rapidly.

Grated over a dish of food, a tiny amount of truffle shavings can transform a common dish into food for royalty. The ripeness or maturity of the truffle is the key, because the odor only becomes intense when the spores are ready to be released. To extend these expensive treats, keep in mind that a little truffle goes a long way.

The truffles flavor and aroma can be destroyed by heat, so finding ways to incorporate their use into food preparations with little or no heat is important. Delicate white truffles are best when not cooked at all, but shaved raw over one's favorite dish.



## Roster of Members 2014: bailliage de Manille

MEMBER	RANK		
M. Luis I. Ablaza, Jr.	Chevalier	M. Julius C. Labrador, Jr.	Vice-Charge de Missions & Professionel du Vin
Mme. Amelia R. Ablaza	Dame de la Chaîne	M. Antonio Manuel R. Lagdameo	Chevalier d'Honneur
M. Emil David Noel C. Ackerman	Chevalier	M. Marcelo B. Lambino	Officier
M. Jose Maria T. Albert	Chevalier	M. Juan Antonio O. Lanuza	Officier Commandeur & Conseiller Gastronomique, Bge. National des Philippines
M. Gregorio T. Alvior, Jr., M.D.	Chevalier		Chevalier
M. Vicente R. Ayllon	Officier Commandeur	M. G. Domenico A.V. Lanuza	Maitre Rotisseur
M. Raymond A. Bariou	Chevalier	M. Paul Lenz	Officier Maitre Restaurateur
M. Efrén P. Belarmino	Grand Officier Maitre Hotelier	M. Charles Andre L. Lhuillier	Officier Maitre Hotelier
Mme. Nellie U. Bengzon	Dame de la Chaîne	M. Jean Henri D. Lhuillier	Officier
M. Edwin Birkins	Officier	M. Philippe Andre D. Lhuillier	Charge de Missions, Bge. National des Philippines
M. Federico S. Borromeo	Bailli	M. Dieter J. Lonishen	Chevalier
Mme. Josephine A. Borromeo	Officier		Dame de la Chaîne
Mlle. Ines Margarita B. Cabarrus	Officier Maitre Restaurateur	M. Robert Love	Officier
M. Conrado T. Calalang	Grand Officier Maitre Restaurateur	Mme. Celine B. Mangubat	Pair de la Chaîne
	Officier Maitre Hotelier	M. Guenter Matschuck	Pair de la Chaîne
M. Paulo E. Campos, Jr.	Pair de la Chaîne	M. Bryan Matthews	Officier
M. Juan J. Carlos, Jr.	Officier	M. Voltaire DC. Mauricio	Chevalier
Mme. Carmelita E. Carlos	Dame de la Chaîne	M. Vicente T. Mills, Jr.	Officier
Mlle. Maria Georgianna E. Carlos	Chevalier	M. Othmar Ober	Officier
M. Lazaro Chan	Maitre Rotisseur	M. Roberto B. Olanday	Dame de la Chaîne
M. Ivan G. Chieriegatti	Officier	Mme. Helen Ong	Officier Maitre Hotelier
Mme. Kristina Chua	Maitre Rotisseur	M. David Pardo de Ayala	Chevalier
Mme. Maria Victoria T. Clemente	Chevalier	M. Conrado V. Pascual	Conseiller Culinaire Honoraire de Coree
M. Jericson F. Co	Professionel du Vin	M. Christian Pirodon	Commandeur & Vice-Argentier
M. Jonathan F. Co	Maitre Hotelier		Chevalier
M. Allyn Reza Cockrell	Dame de la Chaîne	M. Jose S. Pujalte, Jr.	Dame de la Chaîne
Mme. Ingrid Karin Colangelo	Vice-Chancelier & Officier Maitre Hotelier	M. Antonio M. Quila	Officier Maitre Rotisseur
M. James P. Concepcion	Dame de la Chaîne	Mme. Ofelia Victoria L. Ramos	Chevalier
	Vice-Echanson & Professionel du Vin	M. Marko Rankel	Chevalier
Mme. Christine O. Cunanan	Dame de la Chaîne	M. Romain Renard	Chevalier
M. Arnaldo D. del Rosario	Professionel du Vin	M. Juan Revilla	Pair de la Chaîne
	Officier Maitre Restaurateur	M. Carlos S. Rufino	Chevalier
Mme. Helena H. Del Rosario	Chevalier	M. Manuel P. Samson	Chevalier
Mlle. Edna B. Diaz	Commandeur & Officier Maitre Hotelier	M. Rodrigo M. Segura	Dame de la Chaîne
M. James M. Donovan	Maitre Hotelier	Mme. Anna Isabel C. Sobrepeña	Professionel du Vin
M. Ivo John Dualan, M.D.	Chevalier	M. Gail G. Sotelo	Chevalier
M. Conrado A. Escudero	Chevalier	M. Harry L. Tambuatco	Chevalier
	Commandeur & Officier Maitre Hotelier	M. Jesus Tambunting	Officier Maitre Hotelier
M. Carl Gagnon	Chevalier	M. Elton See Tan	Chevalier
M. Isidro G. Garcia	Pair de la Chaîne	M. Johnson Tan	Officier
M. Ignacio B. Gimenez	Commandeur & Vice-Conseiller Gastronomique	Mlle. Josefina Ng Tan	Charge de Presse, Bge. National des Philippines
M. Reiner W. Gloor	Maitre Rotisseur	M. Michael T. Toledo	Maitre Hotelier
	Conseiller Culinaire National des Phils., Grand Officier Maitre Rotisseur, Echanson National (OMGD)		Chevalier
Mlle. Giannina Ysabella S. Gonzalez	Vice- Conseiller Culinaire & Maitre Rotisseur	M. Gilbert Q. Uy	Officier
M. Gene R. Gonzalez	Maitre Rotisseur	M. Reuben M. Valerio	Officier
	Conseiller Culinaire National des Phils., Grand Officier Maitre Rotisseur, Echanson National (OMGD)	Mme. Ma. Victoria M. Vazquez	Chevalier
M. Gino S. Gonzalez, Jr.	Vice- Conseiller Culinaire & Maitre Rotisseur	M. Romualdas G. Vildzius	Officier
	Maitre Rotisseur	M. Renato Villavicencio	Chevalier
Mme. Regina Patricia J.C. Gonzalez	Chevalier	M. Jaime Arturo L. Viola	Charge de Missions, Bge. National des Philippines
M. Sanjeeb S. Gopaldas	Officier Commandeur		Maitre Rotisseur
M. Urs Paul Gressly	Dame de la Chaîne	M. Michael Wiesner	Dame de la Chaîne
Mme. Marietta G. Holmgren	Vice- Charge de Missions & Officier Maitre Hotelier	Mme. Isabel C. Wilson	Officier
M. Bobby R. Horrigan	Professionel du Vin	M. Dennis L. Wright	Vice-Charge de Missions
	Professionel du Vin	M. Eduardo H. Yap	Dame de la Chaîne
M. Ralph L. Joseph	Pair de la Chaîne	Mme. Dellie G. Yap	Officier Commandeur & Conseil d'Honneur
M. Ronald L. Joseph	Chevalier	M. Alfonso T. Yuchengco	Chevalier
M. Martin J. Kleger	Dame de la Chaîne		
M. Klaus Koppenhofer	Dame de la Chaîne		
Mme. Diane Anneliese Koppenhofer			

## Roster of Members 2014: bailliage de CEBU

MEMBER	RANK		
Mlle. Isabelita A. Abello	Dame de la Chaîne	Mme. Joanna M.S. Lhuillier	Officier
Mme. Jennie C. Aclan	Dame de la Chaîne	M. Jose Alumar Limalima	Chevalier
M. Raul D. Alcoseba	Maitre Restaurateur	Mme. Honey J. Loop	Dame de la Chaîne
M. Eduardo C. Alegrado	Maitre Restaurateur	Mlle Maria Fernanda Lopez	Maitre Hotelier
Mme. June Christie Alegrado	Officier Maitre Hotelier	Mme. Annabelle C. Luym	Officier
M. Nestor V. Alonso II	Vice-Charge de Missions	Mme. Elvira G. Luym	Officier
Mme. Ma. Iris F. Arcenas	Maitre Restaurateur	Mme. Marilita Magos	Dame de la Chaîne
M. Bayani S. Atup	Chevalier	Mme. Aida P. Mananquil	Dame de la Chaîne
Mme. Stella S. Bernabe	Officier	Mme. Cenelyn DJ. Manguilimotan	Officier Maitre Hotelier
M. Christophe M. Calligaro	Chevalier	M. Michel Marchant	Maitre Restaurateur
Mme. Carmen A. Campbell	Dame de la Chaîne	M. John Martel	Chevalier
M. Patrick Charles Caroll	Maitre Hotelier	Mme. Angie L. Mathieu	Dame de la Chaîne
Mme. Marie Nenetete G. Castillon	Maitre Hotelier	Mme. Teresin A. Mendezona	Vice-Conseiller Gastronomique
Mlle.. Marybeth T. Chan	Maitre Restaurateur	M. Daniel Angelo E. Mercado	Chevalier
M. Winglip K. Chang	Vice-Conseiller Culinaire & Maitre Restaurateur	M. Alan Mill-Irving	Chevalier
	Chevalier	M. Gerardus H. Montanus	Chevalier
M. Jaime Go Chua	Dame de la Chaîne	M. Alan James Montenegro	Maitre Hotelier
Mme. Zenaida S. Chua	Chevalier	M. Robert Oliver	Officier
M. Daniel Constantin	Chevalier	M. Manuel H. Osmeña	Officier Maitre Hotelier
M. Marc Chrstian Cools	Chevalier	M. Patrick Pangilinan	Chevalier
M. Carlo Cordaro	Officier	Mme. Rafaelita P. Pelaez	Officier
Mlle Marie Cecille T. Dakay	Dame de la Chaîne	M. Jurgen Christoph Pesch	Officier
M. Ricky P. Dakay	Officier	M. Jaime R. Picornell	Officier
M. Pierre Collin T. Dakay	Chevalier	Mme. Alicia T. Plaza	Dame de la Chaîne
Mme. Milagros R. Demecillo	Officier	M. Alfred Portenschlager	Maitre Hotelier
M. Benjamin T. Dimaano	Chevalier	M. Dale Rennie	Chevalier
M. Detlef Ernst	Maitre Hotelier	M. Carlo Marcelo Sainz	Maitre Hotelier
Mlle. Maria Karina G. Escaño	Dame de la Chaîne	Mme. Rosebud R. Sala	Dame de la Chaîne
M. Jerome R. Escalona	Chevalier	M. Ramoncito M. Santos	Chevalier
M. Hans-Joerg Eulenhoefer	Professionel du Vin	Mme. Maria Corazon Schweimler	Dame de la Chaîne
M. Claudio L. Evangelio	Vice-Charge de Presse	M. David Sharpe	Vice-Echanson (OMGD)
Mme. Marissa N. Fernan	Officier	Mme. Frances Marguerite Siao	Dame de la Chaîne
M. Vincent F. Frasco	Chevalier	M. Charles Michael Smith	Chevalier
M. Alaistair R. Granger	Maitre Hotelier	M. Carlo Spema	Officier
M. Adrien Guerrey	Maitre Rotisseur	M. Leonardus H.A. Tacke	Chevalier
M. Michel A. Guinefolleau	Chevalier	Mlle. Jacqueline C. Tan	Maitre Hotelier
Mme. Norma S. Gullas	Officier	M. Kaiser Christopher Tan	Chevalier
M. Johannes Rudolf Hauri	Officier Maitre Hotelier	Mme. Marlinda A. Tan	Pair de la Chaîne
M. Michael G. Hennessy	Officier	Mme. Margaret R. Taylor	Dame de la Chaîne
Mme. Victoria D. Hermosisima	Officier	M. Louis Thevenin	Officier
M. Gregg R. Huettel	Chevalier	Mme. Honeylet S. Thevenin	Officier
Mme. Ma. Theresa D. Klepp	Maitre Restaurateur	M. Edgardo C. Tongco	Officier Maitre Hotelier
Mme. Miranda Konstantinidou	Officier	M. Richard C. Uysiuseng	Pair de la Chaîne
M. Angelo Maria Kram	Officier	Mme. Leslie G. Waller	Dame de la Chaîne
M. Massimo La Magna	Maitre Restaurateur	M. Bruce A. Winton	Maitre Hotelier
M. Herve Lampert	Officier Maitre Hotelier	Mme. Belinda C. Wong	Dame de la Chaîne
M. David M. Leonard	Chevalier	Mme. Alice C. Woolbright	Maitre Hotelier
M. Lyle Lewis	Maitre Hotelier	Mme. Vina Flor C. Wurgler-Cronin	Maitre Hotelier
M. Gabriel V. Leyson	Chevalier	Mme. Mariquita S. Yeung	Officier
Mme. Marguerite J. Lhuillier	Officier	Mme. Vivina C. Yrastorza	Vice-Chancelier/Argentier
M. Michel J. Lhuillier	Bailli Delegeue	M. Artin Zarei, M.D	Chevalier
	Membre, Conseil Magistral	M. Michel-Estanislas Villar	Chevalier
	Bailli	Cardinal Ricardo Vidal	Honoris Causa
Mme. Amparito L. Lhuillier	Officier		
M. Michael Edouard L. Lhuillier			

MEMBER	RANK
M. Antonio M. Ang	Chevalier
M. Alberto P. Bacani	Chevalier
Mme. Carine DR. Bacani	Dame de la Chaîne
Mlle. Patricia Beatriz A. Baluyut	Professionel du Vin
M. Luis Emilio N. Dacudao	Chevalier
M. Rafael G. Del Rosario	Chevalier
Mme. Carmina M. Del Rosario	Maitre Rotisseur
M. Lawrence Albert L. Erfe	Maitre Rotisseur
Mme. Melissa D. Florendo	Dame de la Chaîne
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Mme. Maria Lourdes DA. Gahol	Dame de la Chaîne
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**SAGE**  
RESTAURANT AND BAR



Sage Restaurant and Bar, Makati Shangri-La's newest addition to its host of dining choices, is now open. Originating from the 14th century Latin word *sapere*, meaning: "to taste, have good taste or be wise," Sage can also mean the following:

1. An aromatic plant with grayish-green leaves used as a culinary herb, native to Southern Europe and the Mediterranean
2. A profoundly wise man/woman, learned person, savant, scholar, thinker, expert or guru
3. Makati Shangri-La's newest dining destination offering modern European cuisine in a luxurious yet laidback setting.

Chef de Cuisine Gilles Galli takes inspiration from his South of France roots to create seasonal and sustainable cuisine that aims to offer a multi-sensory experience.



The restaurant is located at the mezzanine level, with a seating capacity of 88 and a private dining room. It is open for breakfast at 7 a.m. to 10 a.m. Monday to Friday, lunch at 11:30 a.m. to 2:30 p.m. Monday to Friday, and dinner at 6 p.m. to 10:30 p.m. Monday to Saturday.

The tapas bar is located at the lobby level, with a 94-capacity. It is open everyday from 5 p.m. to 2 a.m. Sunday to Thursday, and 5 p.m. to 3 a.m. Friday and Saturday.

The design of Sage Restaurant and Bar is based on "the perfect cut," drawing inspiration from the bespoke tailoring of a gentleman's suit. Inside are pinstripe patterns on the wall accented with grommets, herringbone design on the wooden flooring, an England onyx marbled bar and winding staircase connecting both restaurant and bar, hammered glass cuffed light boxes and "cuffed link" wall mounts. Chairs and lounges are custom-made in hand-sewn leather and accented with a handle to connote a briefcase.

We invite you to discover this new dining destination at the heart of the central business district where you can experience what it means to have good taste and be wise.





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**Bailliage National des Philippines**  
**Vision & Mission**

The Confrérie de la Chaîne des Rôtisseurs is the largest, best known and most prestigious international gastronomic society in the world. It brings together professionals and amateurs in the fields of food and drinks, hotels and restaurants, in celebration of the pleasures of the table. Its objective is to foster and preserve the culture of fine dining and the art of good manners in a spirit of camaraderie and friendship.

The Chaîne seeks to:

- Promote and encourage the art of cooking, the preparation and serving of food, and in particular, the technique of cooking by spit, barbecue or rotisserie;
- Collect and disseminate information on food and related subjects and the enjoyment, tasting and understanding of superior cuisines and wines;
- Foster knowledge and understanding of the forms of cooking associated with the Chaîne, and cooperate with other persons or organizations with similar objectives;
- Encourage educational institutions, colleges, and universities to teach culinary arts and allied disciplines and establish departments within their institutions for that purpose; and in general
- Raise awareness and appreciation of the Confrerie among like-minded men and women who might want to join the association.