Chaîne des Rôtisseurs
Bailliage de Victoria
Bailli Review June 10, 2024

It was the Bailliage's first dining experience at Tropical Island, whose Owner/Chef, Pius Wong, specializes in creating his version of the many wonderful flavours typically experienced in tropical and Asian cuisine. Officier Maître Rotisseur, Daryl Pope, was assisting in the kitchen, and providing his expert guidance for Chef Pius, through the intricacies of producing his first Chaine dinner.

Joining the 30 Bailliage members were our guests, professional chefs and instructors from Camosun College, who worked with our Conseil to enable the holding of a very successful Regional Jeune Commis competition the day before. Then Chase Flamont, who placed first in the competition arrived, and was warmly welcomed. Lots of congratulatory handshakes, as Chase was proudly wearing his Chaine competition winner's medal.

This was certainly a joyful occasion, as we continued to celebrate our Bailliage's 40th year since founding and our 25th year of scholarship support for Camosun College's Culinary Arts students.

It was time for our traditional glass of "Bubbles", a Varias Cava Genui Brut Nature from Spain, which was a delightful accompaniment for the selection of Hors d'oeuvres on offer. I was particularly impressed with Chef's interpretation of a "Prawn Spring Roll" which was presented as a long straight "finger" of king prawn, wrapped in a wisp of super thin golden pastry, and drizzled with a with a ribbon of citrus cream sauce. (the full menu appears at the end of this report).

Chefs Pius and Daryl introduced the dinner menu, mentioning that an additional course had been added to the menu. This addition was truly one of the many menu highlights and, like each course, featured Chef's own recipe and marinating techniques. This time, for delicate and silky thin slices of? That was the question around our table……. was it veal, or maybe,…. no, definitely it was pork. Delicious!

Each course was beautifully presented, and the flavours were masterfully complementary.

Several were unique to my, and possibly other pal-

ates. It was truly difficult, at my table, to decide which course was the favourite, as one after the other, each was unique. Definitely the Dungeness Crab, Course #4, was outstanding in both presentation and for the velvety texture of the braised cucumber and daikon.

Chef Pius explained his marinating technique "rub" for the Wagyu beef which included Cumin, one of my favourite spices. There must have been some "magic" used to create the marinated cherry tomatoes, naked of skin, yet holding together perfectly between the cubes of Wagyu. This technique I do have to learn more about.

Choosing the wines to pair with the style of cuisine to be served was not a simple task. A wide range of wine types were tasted and paired with foods of anticipated flavours. Among the wines were 6 Rieslings, often the wine of choice for Asian style cuisine. However, only two German labels met with favour, along with one French Gewurztraminer. Each table held wine buckets of these three wines and diners were able to taste them and decide on their own individual paring for each course.

David Lang, Chair of Culinary Arts at Camosun College, spoke about the Jeune Commis Competition. Our V.C. Culinaire, Castro Boateng, addressed the background involved in planning for this event

which, in several ways was a departure from the norm. He praised the work of our host, Chef Pius, in producing such an elegant and eclectic suite of courses.

Not forgetting the contribution of our Officier Maître Rotisseur, Daryl Pope, whose collaboration in the kitchen ensured the outstanding success of the evening.

The Bailli presented Chef Pius with a gift, noting the Bailliage's appreciation and delight to have an opportunity to experience his culinary talents. And moreover, to discover, for most present, a local restaurant that is one of the city's best kept secrets.

Review by Gail Gabel, Bailli de Victoria

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Tropical Island, Chaine Dinner Amicale, June 10, 2024

Reception

Hors D'oeuvres
Prawn Spring Roll, Citrus Kewpie; Cured Halibut Shooter, minced vegetables
Varias Cava Genui Brut Nature, 91 Points.

During dinner guests may sample and enjoy three 90 and 91 points-rated wines that are recommended for pairing with Asian food. From Germany: two outstanding, dry Rieslings: ***Selbach 2021*** and ***Landlust Organic 2022***. From France: ***Pfaff 2020 Gewurztraminer***.

Dinner
First Course
Fresh Roti & Malaysia Style curry Dip

Second Course
Lotus Root Salad, Octopus, Pineapple, Greens

Third Course
Wagyu Tataki, Citrus Soy, Sesame Seed, Green Onion

Fourth Course
Dungeness, Crab Braised Cucumber, Crab Reduction, Micro Greens

Green Tea Sorbet

Fifth Course
Peppered Marinated Striploin, Charred Peppers, Shredded Potatoes

Sixth Course
Sable Fish 2 Ways, Sweet Tropical Sauce, Dry Miso Cure, Lotus Leaf Cooked Rice, Dried Scallop

Seventh Course - Dessert
Cassava Coconut Cake, Rum Ice cream, Fried Milk & Honey

Host & Executive Chef Pius Wong Officier Maître Rotisseur, Daryl Pope.

1984 -2024, 40 Year Anniversary of the Founding of the Victoria Bailliage
2001-2024, 25 Year Anniversary of Bursary Support for Camosun Culinary Arts