

L'ARÔME

@ BLUE TREE

*Modern French Cuisine
by Chef Julien Burbawd*

Starter

Salmon Lemon Caper	490
Krabi Blue Crab Avocado Green Mango Tomato	490
Organic Egg 64° Serrano Ham Parmesan Truffle	550

Main

Arroz Bomba Lobster Shrimp Clam Mussel	580
Linguine Shrimp Octopus Mussel Oscietra Caviar	880
Octopus Smoked Chili Sesame Carrot	690
Linguine Truffle Parmesan	680
Duck Rossini Foie Gras Baby Carrot Truffle Jus	980
Grilled Whole Phuket Lobster Chimichurri	2380
Australian Wagyu Striploin MB6 green pepper	2590

Dessert

Truffled Brie Green leaves	540
Young Coconut Passionfruit Panna Cotta Pineapple	380
Chocolate Millefeuille Artisan Mint Ice Cream	340

Specialite De Luxe

French Oysters Fine de Claire

220 per piece
1200 per ½ dozen

Oscietra caviar from Kaviari

30 g 3400
add 5g to any dish 580

Lagoon Platter

3880

1 Phuket lobster | 6 Piece French Oysters | Salmon & Tuna Sashimi |
6 Pink Shrimps | Aioli Mayonnaise, Shallot Vinaigrette

Menu Experience

Savour in the delights of our modern French cuisine
2580 per person

Krabi Blue Crab | Avocado | Green Mango | Tomato Extraction

Linguine | Lobster | Oscietra Caviar

Duck Rossini | Foie Gras | Baby Carrot | Truffle Jus
or
A3 Japanese Wagyu | Green Pepper
+ supplement 1200

Chocolate Millefeuille | Artisan Mint Ice Cream



All prices are in Thai baht and subject to 10% service charge and 7% government tax.