

Bienvenue à L'Arôme by the sea,
where Chef Yannick Hollenstein carefully balances
avant-garde French culinary techniques and his Swiss Alpine heritage
to create new textures, flavours, colours and aromas.

Let a gastronomic adventure unfold with our selection of degustation menu.
We promise to take you on an exceptional epicurean journey.

L'ARÔME
by the sea Phuket

MICHELIN
2022

September 2022

VEGETARIAN MENU

AMUSE BOUCHE

CHIANG MAI TOMATO VARIATION

Tamarillo - finger lime - gazpacho

BUTTERNUT SQUASH FOAM

Black garlic - pickled pumpkin - passion fruit

SMOKED CHEESE FONDUE

Cheese tortellini - onsen egg - truffle foam

SWEET POTATO GNOCCHI

Citrus - seasonal farm vegetables - salsa verde

ARTISANAL CHEESES FROM TROLLEY

THAI AVOCADO

Roasted rye - matcha bavaroise - wood sorrel

MIGNARDISES

*All prices are in Thai baht and subject to 10% service charge and 7% government tax.
Please let us know if you have any dietary restrictions or special considerations.*

