

Commence Your Journey

Potato Cracker
Oyster & Clam Nage

Red Shrimp Tartlette
Melon Gazpacho

Smoked Eel
Pike Roe & Cucumber

Green Pea Royale
Fresh Mint

Pair With

4 Wines
3000

6 Wines
4000

4 Softs
1900

Supplement With
Selected French Oysters
250 per piece - 1400 per half dozen

Oscietra Caviar
Blinis & Condiments
3400 / 30g tin - 1200 / 10g

Artisanal Cheese
From our trolley
700

Soufflé
Passion Fruit & Mango
500

Prestige Menu

4500

Cured French Wild Sea Bass
Pink Thai Pomelo & Fingerlime Ponzu

or

Smoked Phuket Lobster
French Rhubarb & Local Beetroot

Crème Brûlée Foie Gras
Phuket Pineapple & Chalong Bay Rum

or

Seared Atlantic Langoustine
French Asparagus & Puffed Rice

Steamed Brittany John Dory
Local Clams & Fennel

Fondued Swiss Cheese
Wild Mushrooms & Spätzle

Kelp-Aged Rayong Duck
Thai Mango Plum & Sweet Potato

or

Grilled Saitama A3 Wagyu
Chiang Mai Heirloom Carrot & Bordelaise
+ 1000

Mulberry & Blackcurrant
Organic Yogurt & Pink Thai Pepper

Phuket Banana
Coconut Meringue & Calamansi

Spring
2023

"As native of Swiss Alps, I put my culture heritage into my interpretation of contemporary French cuisine. Alpine tradition has always meant making the best of what is available in the region. At L'ARÔME BY THE SEA, I include exquisite delicacies from abroad such as French foie gras, Oscietra caviar or Japanese wagyu, but also work on exploration of regional produce as Phuket lobster, muscovy duck from Rayong, local caught fish or various indigenous plants.

Surrounded by this tropical island scenery, I find inspiration in the rhythm of the waves crushing the shore."

Executive Chef
Yannick HOLLENSTEIN

