

Extras Along the Way

Potato Cracker
Oyster & Clam Nage

Green Pea Royale
Fresh Mint

Swiss Butter Pretzel
Lightly salted French Butter

Tart Tatin
Cinnamon

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

Discovery Menu

2900 ++

Chiang Mai Tomato
Pink Thai Pomelo & French Rhubarb
or
Hokkaido Scallop Carpaccio
Basil Sorbet

Fondued Swiss Cheese
Wild Mushrooms & Spätzle

Kelp-Aged Rayong Duck
Thai Mango Plum & Sweet Potato

Phuket Banana
Coconut Meringue & Calamansi

Please kindly note that this menu is only available when
booking in advance and limited to a maximum of 10
clients per evening.

May
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

