L'ARÔME
by the sea Phuket

A FESTIVE ODE TO PHUKET

"During this festive season, we celebrate the magical union of sea and land that defines Phuket. Each dawn brings treasures kissed by salt and sun, while the island's fields and gardens offer flavors rich in character and joy. Our festive menu is crafted as a heartfelt tribute to this bounty—an expression of gratitude, celebration, and the timeless beauty of Phuket."

Executive Chef
Maksym Chukanov



RESTAURANT SELECTION
MICHELIN GUIDE
2027

CHRISTMAS MENU

8,500

All Prices Are In Thai Baht And Subject To 10% Service Charge & 7% VAT

SHIMA AJI
Radish, Finger Lime

SEA URCHIN
Gribiche, Brioche, White Soy

BLUEFIN TUNA
Myoga, Kristal Caviar

KRISTAL CAVIAR 15G
from Kaviari Paris, Buckwheat Blini

HAND DIVED SCALLOP
Black Truffle, Onion Custard

BRITTANY BLUE LOBSTER
Laksa, Milk Bun

AMADAI
Kaffir Lime, Vin Jaune
or
A5 OGUMA WAGYU
Maitake Mushroom, Smoked Mashed Potato

KALAMANSI

BABA AU RHUM
Thai Vanilla

SEASONAL FRUITS
PASSION FRUIT CANELÉ
PINEAPPLE PÂTÉ DE FRUIT

CHRISTMAS COOKIES

NEW YEAR'S MENU

9,800

All Prices Are In Thai Baht And Subject To 10% Service Charge & 7% VAT

Champagne on Arrival with the Snacks

SHIMA AJI
Radish, Finger Lime

KING CRAB
Potato, Horseradish

BLUEFIN TUNA
Myoga, Kristal Caviar

KRISTAL CAVIAR 15G
from Kaviari Paris, Buckwheat Blini

HAND DIVED SCALLOP
Black Truffle, Onion Custard

BRITTANY BLUE LOBSTER
Laksa, Milk Bun

AMADAI
Kaffir Lime, Vin Jaune
or
A5 OGUMA WAGYU
Maitake Mushroom, Smoked Mashed Potato

TANGERINE AND CHAMPAGNE

THAI MANGO
Ginger, Lemon Verbena

SEASONAL FRUITS
PASSION FRUIT CANELÉ
PINEAPPLE PÂTÉ DE FRUIT