

## Commence Your Journey

Potato Cracker  
Parsley Emulsion

Beetroot Tartlette  
Melon Gazpacho

Braised Fennel  
Cucumber & Seagrape

Green Pea Royale  
Fresh Mint

## Vegetarian Prestige Menu

4500

Chiang Mai Tomato  
Pink Thai Pomelo & Fresh Rhubarb

Butternut Squash Soup  
Thai Mango Plum & Pumpkin Seed Oil

French Green Asparagus  
Goat Cheese Ravioli & Macadamia Nuts

Fondued Swiss Cheese  
Wild Mushrooms & Spätzle

Slow Cooked Egg  
Artichoke Barigoule & Cauliflower

Mulberry & Blackcurrant  
Organic Yogurt & Pink Thai Pepper

Phuket Banana  
Coconut Meringue & Calamansi

Spring  
2023

### Pair With

4 Wines  
3000

6 Wines  
4000

4 Softs  
1900

### Supplement With

Artisanal Cheese  
From our trolley  
700

Soufflé  
Passion Fruit & Mango  
500

"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

