

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

MENU PRESTIGE

SMOKED KING MACKEREL

Radish variation - cucumber - wasabi

*Fleur de France, Blanc de Blancs Brut, Sparkling Languedoc
Paul Dangin & Fils Cuvée Carte Or Brut, Champagne (Prestige)*

* FOIE GRAS AU TORCHON

Phuket pineapple - Chalong bay rum - french toast
*Domaine Tariquet Premières Grives,
AOC Côtes de Gascogne, 2019*

or

* PAN SEARED HOKKAIDO SCALLOP

Petits pois - Serrano reserva - citrus
*Trimbach, Trimbach Riesling,
AOC Alsace, 2019*

* PHUKET LOBSTER

Butternut squash - bisque - passion fruit
*Domaine OTT "By OTT" Rosé,
AOC Côte de Provence, 2020*

or

* CHEF'S CATCH

*Domaine Fournier, Pouilly-Fumé Les Deux Cailloux
AOC Pouilly Fumé, 2020*

BRITTANY COD

Blood orange - saffron - oscietra caviar
*Lavau Chardonnay,
IGP Pays d'Oc, 2017*

or

SMOKED CHEESE FONDUE

Cheese tortellini - onsen egg - truffle foam
*Domaine Chanson, Mercurey,
AOC Mercurey, 2018*

FRENCH QUAIL BALLOTINE

Rotkraut - red radicchio - blackberry

or

AUSTRALIAN WAGYU MB6+

White asparagus - morel - sauce bordelaise

BUSYU JAPANESE WAGYU A5 +2000฿/200g

*Château Loudenne Médoc Cru Bourgeois, AOC Médoc, 2015
Marcel Lapierre, Morgon, AOC Morgon, 2019 (Prestige)*

RHUBARB & THAI BASIL

Greek yogurt - campari - mint

ARTISANAL CHEESES FROM TROLLEY

Wine of your choice

or

* PHUKET SEA URCHIN

Mango - passion fruit - charcoal

NAM DOK MAI MANGO

Coconut - crispy milk - passion fruit
Trimbach Gewürztraminer, AOC Alsace, 2017

*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.*



MENU PRESTIGE

5 courses – 3100฿ including coffee or tea

Wine pairing 4 glasses – 2100฿

Prestige wine pairing 4 glasses – 2600฿

* 7 courses – 3800฿ including coffee or tea

Wine pairing 6 glasses – 2900฿

Prestige wine pairing 6 glasses – 3400฿

ADD-ONS

+ ROYAL OSSETRA CAVIAR +500 / 10G

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A LA CARTE

ENTRÉE

 FOIE GRAS AU TORCHON	780
Phuket pineapple - Chalong bay rum - toasted brioche	
 BEEF TARTARE 'CAFÉ DE PARIS'	780
Confit egg yolk - mustard pickled shallot - marinated farm greens	
TRUFFLED CHEESE FONDUE RAVIOLI	850
Potato foam - 63° egg - champignons	
FRENCH OYSTERS	Market price
From prestigious french producers	
AMURSKY CAVIAR FROM PETROSSIAN PARIS	5100
30g tin with sourdough blini and condiments	

PLAT PRINCIPAL

 BINCHOTAN GRILLED WHOLE TURBOT	1900
Caviar beurre blanc - seasonal vegetables	
WAGYU BEEF TournEDOS 'ROSSINI'	1980
Pan seared foie gras - potato cremeux - röstzwiebel - truffle jus	
 BUSYU JAPANESE WAGYU A5	3200
200g strip steak - potato rondelle - sauce bordelaise	
DIJON CRUSTED LAMB CHOP	1650
Sweet potato - carrot - thyme jus	

ADD TO THE EXPERIENCE
+ ROYAL OSSETRA CAVIAR +500 / 10G

 Signature L'Arôme

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L'ARÔME

A LA CARTE

CHEESE & DESSERT

SELECTION OF ARTISANAL CHEESES 550
Variety of imported and local cheeses - homemade fruit bread - organic honey

TARTE TATIN 480
Madagascar vanilla - green apple - caramel

 SOUFFLÉ AU CHOCOLAT 580
Valrhona Manjari 70% - red berries - flambé au rhum

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L'ARÔME