

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



December 2022

MENU PRESTIGE

AMUSE BOUCHE

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SMOKED ATLANTIC MACKEREL

Tomato - cucumber - finger lime

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* FRENCH FOIE GRAS

Rhubarb - tamarind - elderflower

or

* HOKKAIDO SCALLOP

Petits pois - house cured lardo - chorizo

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* PHUKET LOBSTER

Butternut squash - bisque - Arabica coffee

or

* AGED RED MULLET

Ratatouille - salty beach herbs - basil

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BRITTANY COD

Oscietra Prestige Caviar - beurre noisette - oyster nage

or

SMOKED CHEESE FONDUE

Cheese tortellini - onsen egg - potato foam

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HONEY MATURED MUSCOVY DUCK

Dry pear - cranberry - orange

or

AUSTRALIAN INFINITE WAGYU MB6+

Root vegetables - chervil - sauce bordelaise

or

JAPANESE BUSYU WAGYU A5

+2000/200

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SWISS MOUNTAIN SAFRAN

Tete de Moine - apricot kombucha - thyme

or

MULBERRY & YOGURT

Yogurt - red vermouth - sea salt

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ARTISANAL CHEESES FROM TROLLEY

Swiss honey - fruitbread - roasted nuts

* RED SHISO & CHERRY

Salt beetroot - redwine - white chocolate

or

THAI AVOCADO

Roasted rye - matcha - wood sorrel

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MIGNARDISES

* 9 courses 3800

7 courses 3100

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BEVERAGE PAIRINGS

Prestige wine pairing

6 glasses 3400

4 glasses 2600

Soft pairing

4 glasses 1600

ADD – ON OPTIONS

OYSTER BY PIECE	250
Fresh shucked seasonal oyster from prestigious french producers	
OYSTER SET	1400
$\frac{1}{2}$ dozen fresh shucked seasonal oysters from prestigious french producers	
ADD ON 10g KAVIARI “OSCIETRA PRESTIGE”	1200
Available as add-on for any course from our Menu Prestige	
ADD ON 4g BLACK WINTER TRUFFLE	800
Available as add-on for any course from our Menu Prestige	
30g KAVIARI “KRYSTAL CAVIAR”	3400
Served with sourdough waffles, egg mimosa, chives, shallot and crème fraiche	
125g KAVIARI “OSCIETRA PRESTIGE”	13000
Served with sourdough waffles, egg mimosa, chives, shallot and crème fraiche	
PASSIONFRUIT & MANGO SOUFFLÉ	500
Freshly baked upon order – please allow 15min preparation time	

All prices are in Thai Baht and subject to 10% service charge and 7% VAT