

# L'ARÔME

@ BLUE TREE

*Modern French Cuisine  
by Chef Julien Burbawd*

## *Starter*

|  |     |
|--|-----|
| Salmon   Lemon   Caper                             | 490 |
| Krabi Blue Crab   Avocado   Green Mango   Tomato   | 490 |
| Organic Egg 64°   Serrano Ham   Parmesan   Truffle | 550 |

## *Main*

|  |      |
|--|------|
| Arroz Bomba   Octopus   Crab   Lobster   Shrimp      | 580  |
| Linguine   Shrimp   Squid   Mussel   Oscietra Caviar | 880  |
| Octopus   Smoked Chili   Sesame   Carrot             | 690  |
| Linguine   Truffle   Parmesan                        | 680  |
| Duck Rossini   Foie Gras   Baby Carrot   Truffle Jus | 980  |
| Grilled Whole Phuket Lobster   Chimichurri           | 2380 |
| Australian Wagyu Striploin MB6   green pepper        | 2590 |

## *Dessert*

|  |     |
|--|-----|
| Truffled Brie   Green leaves                           | 540 |
| Young Coconut   Passionfruit   Panna Cotta   Pineapple | 380 |
| Chocolate Millefeuille   Artisan Mint Ice Cream        | 340 |

## Specialite De Luxe

French Oysters Fine de Claire

220 per piece  
1200 per ½ dozen

Oscietra caviar from Kaviari

30 g 3400  
add 5g to any dish 580

Lagoon Platter

3880

1 Phuket lobster | 6 Piece French Oysters | Salmon & Tuna Sashimi |  
6 Pink Shrimps | Aioli Mayonnaise, Shallot Vinaigrette

## Menu Experience

Savour in the delights of our modern French cuisine  
2580 per person

Krabi Blue Crab | Avocado | Green Mango | Tomato Extraction

Linguine | Lobster | Oscietra Caviar

Duck Rossini | Foie Gras | Baby Carrot | Truffle Jus  
or  
A3 Japanese Wagyu | Green Pepper  
+ supplement 1200

Chocolate Millefeuille | Artisan Mint Ice Cream



All prices are in Thai baht and subject to 10% service charge and 7% government tax.