

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



September 2022

MENU PRESTIGE

SMOKED ATLANTIC MACKEREL

Chiang Mai tomato - tamarillo - finger lime

* FRENCH FOIE GRAS

Rhubarb - tamarind - elderflower

or

* HOKKAIDO SCALLOP

Petits pois - Serrano reserva - crispy rice

* PHUKET LOBSTER

Butternut squash - passion fruit - Arabica coffee

or

* AGED RED MULLET

Ratatouille - beach herbs - lemon basil

BRITTANY COD

Oscietra caviar - beurre noisette - oyster nage

or

SMOKED CHEESE FONDUE

Cheese tortellini - onsen egg - truffled potato foam

HONEY MATURED MUSCOVY DUCK

Cointreau - rotkraut - red radicchio

or

AUSTRALIAN INFINITE WAGYU MB6+

Bourguignon ravioli - root vegetables - sauce bordelaise

JAPANESE BUSYU WAGYU A5

+2000฿/200g

ICED CHÈVRE & ROSEMARY

Phuket pine needle honey - apple - panforte

or

MULBERRY & BEETROOT

Greek yogurt - red vermouth - sea salt

ARTISANAL CHEESES FROM TROLLEY

or

* PHUKET SEA URCHIN

Mango - coconut - pineapple

THAI AVOCADO

Roasted rye - matcha bavaroise - wood sorrel

*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.*



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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

+ CAVIAR +900 / 10G

+ OYSTER +350 / PCS

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A LA CARTE

ENTRÉE

 FRENCH FOIE GRAS AU TORCHON	780
Rhubarb - tamarind - elderflower	
 BEEF TARTARE 'CAFÉ DE PARIS'	780
Confit egg yolk - mustard pickled shallot - marinated farm greens	
FRENCH OYSTERS	1550
½ dozen fresh shucked oysters from prestigious french producers	
PREMIUM CAVIAR FROM PARIS	4950
30 g tin from Kaviari or Petrossian Dom Petroff served with condiments	
PREMIUM CAVIAR FROM PARIS	18200
125 g tin from Kaviari or Petrossian Dom Petroff served with condiments	

PLAT PRINCIPAL

 BINCHOTAN GRILLED AGED TURBOT	2300
Caviar beurre blanc - seasonal vegetables	
WAGYU BEEF Tournedos 'ROSSINI'	1980
Pan seared foie gras - potato cremeux - champignon - truffle jus	
JAPANESE BUSYU WAGYU A5	3200
200g - Bourguignon ravioli - root vegetables - sauce bordelaise	
 HONEY MATURED MUSCOVY DUCK	1890
Cointreau - rotkraut - salt baked beetroot	
DIJON CRUSTED TE MANA LAMB	1650
Sweet potato - carrot - thyme jus	

CHEESE & DESSERT

SELECTION OF ARTISANAL CHEESES	550
Variety of imported and local cheeses - homemade fruit bread - organic honey	
 SOUFFLÉ AU CHOCOLAT	580
Valrhona Guanaja 70% - red berries - flambé au rhum	

 Signature L'Arôme

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VEGETARIAN MENU

AMUSE BOUCHE

CHIANG MAI TOMATO VARIATION

Tamarillo - finger lime - gazpacho

BUTTERNUT SQUASH FOAM

Black garlic - pickled pumpkin - passion fruit

SMOKED CHEESE FONDUE

Cheese tortellini - onsen egg - truffle foam

SWEET POTATO GNOCCHI

Citrus - seasonal farm vegetables - salsa verde

ARTISANAL CHEESES FROM TROLLEY

THAI AVOCADO

Roasted rye - matcha bavaroise - wood sorrel

MIGNARDISES

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