L'ARÔME
by the sea Phuket

A PROGRESSION OF THE SEA

"At L'Arôme by the Sea, the tasting menu is conceived as a structured journey—shaped by the evolving states of the ocean.

From clarity and minerality to depth and intensity, each course reflects a distinct expression of the sea, guided by precision, restraint, and a deep respect for the ingredient.

Rather than a collection of dishes, the menu unfolds as a continuous progression—where flavour, texture, and rhythm move in balance, before returning to lightness.

A cuisine defined not by complexity, but by clarity—
where the sea remains present in every moment."

Executive Chef
Maksym Chukanov



RESTAURANT SELECTION
MICHELIN GUIDE
2027

DEGUSTATION MENU

5,900

BEVERAGE PAIRING
Wine 3,900 / Mocktail 2,300

ADD ON
Kristal Caviar from Kaviari Paris
30g Tin: 4,500

French Oyster
Individual: 290
Half Dozen: 1,700

All Prices Are In Thai Baht And Subject To 10% Service Charge & 7% VAT

DEGUSTATION MENU

SHIMA AJI
Radish, Finger Lime

SEA URCHIN
Gribiche, Brioche, White Soy

BLUEFIN TUNA
Myoga, Kristal Caviar

FJORD TROUT
Tomato, Wasabi

GILLARDEAU OYSTER
Dill, Beurre Blanc

SEA OF OKHOTSK SCALLOP
Brown Onion Custard, Black Truffle

BRITTANY BLUE LOBSTER
Laksa, Milk Bun

AMADAI
Kaffir Lime, Vin Jaune
or
OGUMA WAGYU TENDERLOIN
Maitake Mushroom, Smoked Mashed Potato

KALAMANSI

THAI MANGO
Stem Ginger, Chantilly
or
BRILLAT-SAVARIN
Chili Mango Chutney

SEASONAL FRUITS
PASSION FRUIT CANELÉ
PINEAPPLE PÂTÉ DE FRUIT

VEGETARIAN MENU

5,900

All Prices Are In Thai Baht And Subject To 10% Service Charge & 7% VAT

VEGETARIAN MENU

SUN-DRIED TOMATO
Shiso, Olive Oil

ZUCCHINI
Yuzu Kosho, Dill

TACO
Smoked Creme Fraiche, Chive

YELLOW BEETROOT
Radish, Finger Lime

THAI BABY CORN
Gochujang, Quinoa

BARLEY RISOTTO
Green Peas, Whipped Horseradish Cream

BBQ LEEK
Macadamia, Hazelnut Oil, Milk Bun

BUTTERNUT SQUASH
Yellow Curry, Pumpkin Seed Oil

KALAMANSI

THAI MANGO
Ginger Sorbet, Mint
or
BRILLAT-SAVARIN
Chili Mango Chutney

SEASONAL FRUITS
PASSION FRUIT CANELÉ
PINEAPPLE PÂTÉ DE FRUIT

À LA CARTE

SNACKS 850

SHIMA AJI
Radish, Finger Lime

SEA URCHIN
Gribiche, Brioche, White Soy

BLUEFIN TUNA
Myoga, Kristal Caviar

STARTERS

KRISTAL CAVIAR
from Kaviari Paris
30g Tin 4,500

FRENCH OYSTER
Individual 290
Half Dozen 1,700

FJORD TROUT 450
Tomato, Wasabi

MEAT & SEAFOOD

A5 OGUMA WAGYU BEEF 200G 4,200
Maitake, Smoked Mashed Potato

AMADAI 200G 3,500
Firefly Squid, Green Peas

BRITTANY BLUE LOBSTER 3,500
Laksa, Milk Bun

CHEESE & SWEETS

BRILLAT-SAVARIN 450
Chili Mango Chutney

THAI MANGO 450
Stem Ginger, Chantilly

PETIT FOUR 350
Seasonal Fruits
Passion Fruit Canelé
Pineapple Pâté de Fruit

All Prices Are In Thai Baht And Subject To 10% Service Charge & 7% VAT