

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



November 2022

## VEGETARIAN MENU

### AMUSE BOUCHE

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### CHIANG MAI TOMATO VARIATION

Tamarillo - finger lime - gazpacho

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### BUTTERNUT SQUASH FOAM

Black garlic - pickled pumpkin - chervil

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### SMOKED CHEESE FONDUE

Cheese tortellini - onsen egg - truffle foam

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### SWEET POTATO GNOCCHI

Citrus - seasonal farm vegetables - salsa verde

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### ARTISANAL CHEESES FROM TROLLEY

Swiss flower honey - fruitbread - roasted nuts

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### MULBERRY & BEETROOT

Greek yogurt - red vermouth - sea salt

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### THAI AVOCADO

Roasted rye - matcha bavaroise - wood sorrel

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### MIGNARDISES

Bonbon - Canelé - Macaron - Pate de fruits - Lemon tarte

9 courses 3800

7 courses 3100

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