

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

MICHELIN
2022

November 2022

MENU PRESTIGE

AMUSE BOUCHE

Pike roe tarte - Chef's catch tartelette - foie gras macaron

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SMOKED ATLANTIC MACKEREL

Chiang Mai tomato - cuca melon - finger lime

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* FRENCH FOIE GRAS

Rhubarb - tamarind - elderflower

or

* HOKKAIDO SCALLOP

Petits pois - house cured lardo - crispy rice

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* PHUKET LOBSTER

Butternut squash - bisque custard - Arabica coffee

or

* AGED RED MULLET

Ratatouille - salty beach herbs - lemon basil

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BRITTANY COD

Oscietra Prestige Caviar - beurre noisette - oyster nage

or

SMOKED CHEESE FONDUE

Cheese tortellini - onsen egg - truffled potato foam

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HONEY MATURED MUSCOVY DUCK

Swiss dry pear - rotkraut - red radicchio

or

AUSTRALIAN INFINITE WAGYU MB6+

Bourguignon ravioli - yellow chanterelles - sauce bordelaise

or

JAPANESE BUSYU WAGYU A5

+2000/200

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SWISS MOUNTAIN SAFRAN

Tete de Moine reserve - apricot kombucha - thyme

or

MULBERRY & YOGURT

Greek yogurt - red vermouth - sea salt

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ARTISANAL CHEESES FROM TROLLEY

Swiss flower honey - fruitbread - roasted nuts

* RED SHISO & CHERRY

Salt baked beetroot - Bordeaux redwine - white chocolate

or

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

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
½ 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 AUTUMN TRUFFLE	500
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	