

L'ARÔME

@ BLUE TREE

Modern French Cuisine
By Chef Julien Burband



Starter

Salmon	450
Low temperature, modern béarnaise sauce	
Krabi Blue Crab	490
Avocado, green mango, tomato extraction	
Phuket Lobster	480
Ravioli, kaffir, bisque	
Organic Egg 64 °c	550
Serrano ham, parmesan, truffle	

Main

Atlantic Grouper	890
Zucchini tartlet, ratatouille 2.0	
Octopus	690
Smoked chili, sesame, carrot	
Duck Rossini	980
Foie gras, baby carrot, truffle jus	
Australian Wagyu Striploin MB6	2590
Gratin dauphinois, green pepper	

Dessert

Truffled Brie	540
Green leaves	
Young Coconut	380
Passion fruit, pannacotta, pineapple	
Chocolate Millefeuille	340
Artisan mint ice cream	

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

Spécialité de Luxe

French Oysters
Fine de Claire

220 per piece
1200 per ½ dozen

Caviar
Oscietra caviar from Kaviari

30 g 3400
add 5g to any dish 580

Lagoon Platter
1 Phuket lobster, 6 pieces French oysters,
salmon & tuna sashimi, 6 pink shrimps
aioli mayonnaise, shallot vinaigrette

3880

Menu Expérience

Savours in the delights of our modern French cuisine
1980 per person

Salmon
Low temperature, modern béarnaise sauce

Organic Egg 64 °c
Serrano ham, parmesan, black truffle
or
Phuket Lobster
Ravioli, kaffir, bisque

Duck Rossini
Foie gras, baby carrot, truffle jus
or
A3 Japanese Wagyu
Gratin dauphinois, green pepper
+ supplement 1200

Chocolate Millefeuille
Artisan mint ice cream



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