

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

August 2022

MENU PRESTIGE

ANDAMAN YELLOWTAIL HAMACHI

Chiang Mai tomato – tamarillo – finger lime

Fleur de France, Blanc de Blancs Brut, Sparkling Languedoc

Paul Danguin & Fils Cuvée Carte Or Brut, Champagne (Prestige)

* FRENCH FOIE GRAS

Rhubarb – tamarind – elderflower

Domaine Tariquet Premières Grives,

AOC Côtes de Gascogne, 2019

or

* HOKKAIDO SCALLOP

Petits pois – Serrano reserva – crispy rice

Trimbach, Trimbach Riesling,

AOC Alsace, 2019

* PHUKET LOBSTER

Butternut squash – passion fruit – Arabica coffee

Domaine OTT "By OTT" Rosé,

AOC Côte de Provence, 2021

or

* AGED RED MULLET

Ratatouille – beach herbs – lemon basil

Domaine Pascal Jolivet, Attitude,

IGP Val de Loire, 2019

BRITTANY COD

Amursky caviar – safran – blood orange

Lavau Chardonnay,

IGP Pays d'Oc, 2020

or

SMOKED CHEESE FONDUE

Cheese tortellini – onsen egg – truffled potato foam

Louis Jadot, Côteaux Bourguignons Rouge,

AOC Côteaux Bourguignons, 2020

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

Château Loudenne Médoc Cru Bourgeois, AOC Médoc, 2015

Marcel Lapierre, Morgon, AOC Morgon, 2019 (Prestige)

ICED CHÈVRE & ROSEMARY

Phuket pine needle honey – apple – panforte

or

MULBERRY & BEETROOT

Greek yogurt – red vermouth – sea salt

ARTISANAL CHEESES FROM TROLLEY

Wine of your choice

or

* PHUKET SEA URCHIN

Mango – charcoal – dark chocolate

THAI MANGO & YELLOW PEACH

Crispy milk – tonka bean – passion fruit

Trimbach Gewürztraminer, AOC Alsace, 2017

*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 MANGO & YELLOW PEACH

Crispy milk – tonka bean – passion fruit

MIGNARDISES

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