

L'ARÔME
by the sea Phuket

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FROM THE SWISS ALPS TO THE ANDAMAN SEA

- A culinary journey by IGNIV Bangkok and L'Arôme by the sea Phuket -

SNACKS

L'Arôme by the sea

Krystal caviar - potato - confit egg yolk
Andaman sardine - mustard pickles - pumpernickel

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Tartelette - capsicum - langoustine
Golden egg - smoked sturgeon - smoke

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SHARING STARTERS

Toast Deluxe - beef - egg yolk - chive
Snow pea - crab - mint
Cucumber - tomatillo - goat cheese - dill
Kohlrabi - mackerel - red beet - white asparagus

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ANDAMAN BLUEFIN TREVALLY

Yellow Chiang Mai tomato - passionfruit - Swiss mountain sea buckthorn

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MOUNTAIN KOMBU

Arctic charr - carrot - smoke

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PHUKET LOBSTER & REDCLAW CRAYFISH

Butternut squash - bisque custard - Thai arabica coffee

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BEESWAX AGED MUSCOVY DUCK

Swiss dry pear - yellow chanterelles - chestnut

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PRE DESSERT

Tête de Moine reserve - Swiss mountain saffron - gooseberry

SHARING DESSERTS

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Thai avocado - dark rye - lychee blossom honey
Salt baked beetroot - red shiso - cherry

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Snow fungus - sancho - hor wor
Coffee - chocolate - salee

9 course menu 4500++

Wine pairing 3500++