

Bienvenue à L'Arôme by the sea,
where Chef Yannick Hollenstein, winner of the Culinary World Cup in 2014,
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

MENU PRESTIGE

SMOKED KING MACKEREL

Radish variation - cucumber - wasabi

*Fleur de France, Blanc de Blancs Brut, Sparkling Languedoc
Paul Dangin & Fils Cuvée Carte Or Brut, Champagne (Prestige)*

* FOIE GRAS AU TORCHON

Phuket pineapple - Chalong bay rum - french toast

Domaine Tariquet Premières Grives, AOC Côtes de Gascogne, 2019

OR

* PAN SEARED HOKKAIDO SCALLOP

Petits pois - Serrano reserva - citrus

Domaine Chanson, Bourgogne Chardonnay, AOC Bourgogne, 2018

* PHUKET LOBSTER

Butternut squash - bisque - passion fruit

Clarence Dillon, Clarendelle, Inspired by Haut Brion, AOC Bordeaux, 2018

CATCH OF THE DAY

Blood orange - saffron - oscietra caviar

Trimbach, Trimbach Riesling, AOC Alsace, 2018

OR

SMOKED CHEESE FONDUE

Cheese tortellini - onsen egg - truffle foam

Domaine Chanson, Mercurey, AOC Mercurey, 2017

FRENCH QUAIL BALLOTINE

Rotkraut - red radicchio - blackberry

OR

AUSTRALIAN WAGYU STRIPLOIN MB6+

Deconstructed swiss rösti - baby spinach - sauce bordelaise

OR

BUSYU JAPANESE WAGYU STRIPLOIN A4 +2000฿/200g

Château Loudenne Médoc Cru Bourgeois, AOC Médoc, 2015

Vignoble K., Les Tours de Belcier, AOC Saint-Émilion Grand Cru, 2015 (Prestige)

TROPICAL PASSION

Nam Dok Mai mango - coconut - passion fruit

ARTISANAL CHEESES FROM TROLLEY

OR

CHIANG MAI STRAWBERRY COMPOSITION

Rhubarb - fromage de chèvre frais - Tahiti vanilla

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.*



MENU PRESTIGE

5 courses - 2400฿ including coffee or tea

Wine pairing 4 glasses - 1600฿

Prestige wine pairing 4 glasses - 2100฿

* 7 courses - 2900฿ including coffee or tea

Wine pairing 6 glasses - 2300฿

Prestige wine pairing 6 glasses - 2900฿

ADD-ONS

+ ROYAL OSSETRA CAVIAR +500 / 10G

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A LA CARTE

ENTRÉE

 FOIE GRAS AU TORCHON	780
Phuket pineapple - Chalong bay rum - toasted brioche	
 BEEF TARTARE 'CAFÉ DE PARIS'	780
Confit egg yolk - mustard pickled shallot - marinated farm greens	
TRUFFLED CHEESE FONDUE RAVIOLI	850
Potato foam - 63° egg - champignons	
FRENCH OYSTERS	Market price
From prestigious french producers	
OSCIETRA CAVIAR FROM MAISON STURIA	5100
30g tin with sourdough blini and condiments	

PLAT PRINCIPAL

 BINCHOTAN GRILLED WHOLE TURBOT	1900
Caviar beurre blanc - seasonal vegetables	
WAGYU BEEF Tournedos 'ROSSINI'	1780
Pan seared foie gras - potato cremeux - röstzwiebel - truffle jus	
 BUSYU JAPANESE WAGYU A4	3200
200g strip steak - potato rondelle - sauce bordelaise	
DIJON CRUSTED TE MANA LAMB LOIN	1350
Sweet potato - carrot - thyme jus	

ADD TO THE EXPERIENCE
+ ROYAL OSSETRA CAVIAR +500 / 10G

 Signature L'Arôme

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 L'ARÔME

A LA CARTE

CHEESE & DESSERT

SELECTION OF ARTISANAL CHEESES 550

Variety of imported and local cheeses - homemade fruit bread - organic honey

TARTE TATIN 480

Madagascar vanilla - green apple - caramel

SOUFFLÉ AU CHOCOLAT 580

Valrhona Manjari 70% - red berries - flambé au rhum

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L'ARÔME