

Bienvenue à L'Arôme by the sea, where Chef Yannick Hollenstein, winner of the Culinary World Cup in 2014, crafts innovative and contemporary French cuisine, incorporating the use of premium imported products combined with the best of local ingredients.

Feast your eyes in our dining room overlooking the stunning Kalim Bay, or join us on the open-air rooftop to raise a toast to the spectacular sunset view. We promise to take you on an exceptional epicurean journey.

L'ARÔME
by the sea Phuket



MENU PRESTIGE - November 2021
6 courses - 2200฿ including coffee or tea
to be served to the whole table with one menu per person
wine pairing 1800฿

YELLOWFIN TUNA, AVOCADO, RADISH

Fleur de France, Blanc de Blancs Brut
Sparkling, Languedoc

FOIE GRAS AU TORCHON WITH RUM AND PINEAPPLE

Domaine Tariquet Premières Grives
AOC Côtes de Gascogne, 2018

CHEESE FONDUE RAVIOLI WITH TRUFFLE FOAM

Domaine Chanson, Bourgogne Pinot Noir
AOC Bourgogne, 2019

RED SNAPPER, BLACK GARLIC, BEURRE BLANC

Domaine Chanson, Bourgogne Chardonnay
AOC Bourgogne, 2018

BARBARY DUCK CONFIT

OR
WAGYU STRIPLOIN MB4-5 WITH CARMELIZED ONION AND POTATO

Château Loudenne Médoc Cru Bourgeois
AOC Médoc, 2013

MILLEFEUILLE 'SUZETTE'

Trimbach Gewürztraminer
AOC Alsace, 2015

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 and we will do our
best to accommodate you.



A LA CARTE - November 2021

ENTRÉE

FOIE GRAS AU TORCHON 780

homemade foie gras terrine - Phuket pineapple -
Chalong Bay rum - toasted brioche

HOKKAIDO SEA SCALLOP 720

kaffir lime - Bengal currant - pea shoots
+ royal Ossetra caviar +500/10g

BOUILLABAISSE 'ANDAMAN' 680

Phuket fish & shellfish - fish consommé -
saffran - Noilly Prat



PLAT PRINCIPAL

SOLE 'VERONIQUE' 890

Chardonnay poached local sole - beurre blanc -
pomme nature - grapes
+ royal Ossetra caviar +500/10g

BARBARY DUCK CONFIT 920

confit duck - sunchoke pavé - salak - mulberry sauce

BEEF Tournedos 'ROSSINI' 1480

Angus tenderloin - pan seared foie gras -
potato cremeux - caramelized onion - truffle jus
+ fresh grated black truffle +500/4g



CHEESE & DESSERT

SELECTION OF ARTISANAL CHEESES 680

five variety of Thai cheeses - homemade fruit bread - organic honey

MILLEFEUILLE 'SUZETTE' 420

puff pastry - Thai orange - Grand Marnier - calamansi

TARTE 'CRÈME BRÛLÉE' 480

vanilla flan - brown sugar - red fruits - hibiscus



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 and we will do our
best to accommodate you.