



L'Arôme by the sea is a French contemporary restaurant that promises to take diners on an unrivalled culinary journey.

We offer delectable dishes using premium ingredients, precisely executed with classic French cooking techniques. We put all our inspiration and know-how into creating unforgettable dining experiences, based on originality, culinary authenticity, and a genuine passion for service.

The menu is complemented by an extensive list of French wine offerings.

Appetizer / Entrée

Tuna tartare, radish, avocado, kaffir lime Tartare de thon, radis, avocat, kalamansi	540
Whelk à la bourguignonne, choux puff Bulot au beurre d'escargot, petits choux	560
Wild blue crab, green mango Crabe bleu sauvage, mangue verte	580
▲ Pan-seared duck foie gras, pineapple, tamarind and hibiscus Foie gras de canard poêlé, ananas, tamarin et hibiscus	680
▲ Duck foie gras torchon, mango chutney Foie gras de canard cuit au torchon, chutney de mangue	780
Crab consommé with shrimp and quail egg Consommé de crabe et de crevettes, oeuf de caille	580
🌿 Mushroom velouté, black truffle Velouté de champignons, truffe noire	580
▲ Lobster bisque Bisque de homard	580

Main Dish / Plat Principal

Catch of the day, kaffir lime butter sauce, ratatouille tartlet	market price
Pêche du jour, sauce au beurre blanc, kalamansi, ratatouille tartelette	
Lobster ravioli, shrimp, shellfish and chardonnay coulis	940
Raviole de homard, crevette, fumet de crustacés au chardonnay	
 Cauliflower risotto, asparagus, mushroom, spring onions	890
Risotto de chou-fleur, asperges, champignons, oignons nouveaux	
 Sea scallops from Hokkaido, royal Ossetra caviar, quail egg	1080
Saint-Jacques d'Hokkaido, caviar royal Ossetra et oeuf de caille	
Dijon crusted lamb rack, Bordelaise sauce	1180
Carré d'agneau en croûte de Dijon, sauce Bordelaise	
 Tournedos Rossini with black truffle, truffled red wine sauce	1480
Tournedos Rossini avec truffe noire, sauce au vin rouge à la truffe	
 Beef Wellington, mushroom duxelle, foie gras ham, green peppercorn sauce and mushroom cream	1580
Boeuf Wellington, duxelle de champignons, foie gras jambon, sauce au poivre vert et crème de champignons	
Tajima Wagyu MB5 ribeye (250g) with two side dishes and sauce of your choice	1680
Entrecôte Tajima Wagyu MB5 (250g) avec deux accompagnements et sauce au choix	



CARTE

Main Dish / Plat Principal

**Tajima Wagyu Tomahawk steak MB5 (1400g)
with three side dishes and sauces of your choice** **6600**
Tomahawk Tajima Wagyu MB5 (1400g)
avec trois accompagnements et sauce au choix

Side **+ 140**
accompagnement

Seasonal salad / Ratatouille / Truffled mashed potato / Gratin dauphinois
Salade de saison / Ratatouille / Purée de pomme de terre à la truffe / Gratin dauphinois

Sauce **+ 90**
Sauce

Green peppercorn / Mushroom cream / Bordelaise sauce / Bearnaise
Poivre vert / Crème de champignons / Sauce Bordelaise / Béarnaise



Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.



CARTE

Dessert

Crème brûlée	420
Our take on the iconic crème brûlée with Madagascar vanilla	
Île flottante	380
Poached meringues floating on a “sea” of crème anglaise	
Tropical fruit millefeuille	480
An intricate French pastry with ancient origins spanning hundreds of years	
Tarte au citron meringuée	480
Tangy and sweet lemon meringue tart	
Fondant au chocolat, passion fruit, coconut-butterfly pea ice cream	520
Chocolate fondant with a passion fruit core served with local coconut and butterfly pea ice cream	

MENU DÉCOUVERTE

3 courses - 999฿

Wine Pairing 900฿

 **Mushroom velouté**

Velouté de champignons

Jean-Marc Brocard, Petit Chablis

AOC Chablis, 2018

or / ou

Tuna tartare, radish, avocado, kaffir lime

Tartare de thon, radis, avocat, kalamansi

Château Routas Rosé Rouvier

AOC Côteaux-en-Provence, 2019

Lobster ravioli, shrimp, shellfish and chardonnay coulis

Raviole de homard, crevette, fumet de crustacés au chardonnay

Fleur de France, Blanc de Blancs Brut

Sparkling, Languedoc

or / ou

Cauliflower risotto, asparagus



Risotto de chou-fleur, asperges

Domaine Chanson, Bourgogne Pinot Noir

AOC Bourgogne, 2019

or / ou

**Tournedos Rossini with black truffle, truffled red wine sauce
(supplement of 500 THB)**

Tournedos Rossini avec truffe noire, sauce au vin rouge à la truffe

Château Loudenne Médoc Cru Bourgeois

AOC Médoc, 2013

Millefeuille

or / ou

Île flottante

Trimbach Gewürztraminer

AOC Alsace, 2015

 Vegetarian

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MENU EXPÉRIENCE

6 courses - 1999฿

to be served to the whole table

Wine Pairing 1500฿

Drink Pairing 1200฿ with coffee/tea

Amuse bouche

Tuna tartare, royal Ossetra caviar

Tartare de thon, caviar royal Ossetra

Fleur de France, Blanc de Blancs Brut

Sparkling, Languedoc

Crab consommé with shrimp and quail egg

Consommé de crabe et de crevettes, oeuf de caille

Jean-Marc Brocard, Petit Chablis

AOC Chablis, 2018

Duo of duck foie gras

Duo de foie gras de canard

Taylor's Fine Ruby Port

Lobster ravioli and its bisque

Raviole de homard et sa bisque

Château Routas Rosé Rouvier

AOC Côteaux-en-Provence, 2019

Tournedos Rossini, foie gras, black truffle

Tournedos Rossini, foie gras, truffe noire

Château Loudenne Médoc Cru Bourgeois

AOC Médoc, 2013

Millefeuille

Trimbach Gewürztraminer

AOC Alsace, 2015

Mignardise

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