

L'ARÔME
by the sea Phuket

L'Arôme by the sea is a contemporary French restaurant.

Our chefs put their inspiration and know-how into creating an innovative menu based on the mastery of French culinary techniques. Each dish is an ode to an ingredient, such as Hokkaido scallop or Tajima Wagyu. Seasonal ingredients are locally sourced, such as Phuket pineapple, salak, Surat Thani oysters or wild-caught blue crab from Krabi.

The experience is complemented by an extensive list of French wine offerings and our passionate service team.

MENU EXPÉRIENCE

6 courses - 1999฿

to be served to the whole table

Wine Pairing 1500฿ / Non-alcoholic Pairing 1200฿

Tuna tartare

(supplement of 500 THB to add on 10g royal Ossetra caviar)

Tartare de thon

Fleur de France, Blanc de Blancs Brut

Sparkling, Languedoc

Crab consommé, confit quail egg

Consommé de crabe, oeuf de caille confit

Jean-Marc Brocard, Petit Chablis

AOC Chablis, 2018

Duo of duck foie gras

Duo de foie gras de canard

Domaine Tariquet Premières Grives

AOC Côtes de Gascogne, 2018

Lobster ravioli, shellfish and chardonnay coulis

Raviole de homard, fumet de crustacés au chardonnay

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

Chef's Thai cheese discoveries

(supplement of 300 THB)

Selection de fromages artisanaux de Thaïlande

Millefeuille

Trimbach Gewürztraminer

AOC Alsace, 2015

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.

MENU DÉCOUVERTE

3 courses - 999฿

Wine Pairing 900฿

Mushroom velouté

Velouté de champignons
or / ou

Wild blue crab, green mango

Crabe bleu sauvage, mangue verte

Jean-Marc Brocard, Petit Chablis

AOC Chablis, 2018

Cauliflower and mushroom risotto

Risotto de chou-fleur et de champignons
or / ou

A Duck confit, roasted sunchoke, salak puree

Confit de canard, topinambours rôtis, purée au salak
or / ou

A 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

Domaine Chanson, Bourgogne Pinot Noir

AOC Bourgogne, 2019
or / ou

Château Loudenne Médoc Cru Bourgeois

AOC Médoc, 2013

A Crème brûlée

or / ou

Île flottante

Trimbach Gewürztraminer

AOC Alsace, 2015

 Vegetarian
 L'Arôme Signature

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CARTE

Appetizer / Entrée

Tuna tartare, beetroot, avocado, kaffir lime (supplement of 500 THB to add on 10g royal Ossetra caviar) Tartare de thon, betterave, avocat, combava	540
Wild blue crab, green mango Crabe bleu sauvage, mangue verte	580
Black Angus tenderloin carpaccio Carpaccio de filet mignon de boeuf Black Angus	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, confit quail egg yolk Consommé de crabe et de crevettes, jaune d'oeuf de caille confit	580
🌿 Mushroom velouté, black truffle Velouté de champignons, truffe noire	580
▲ Lobster bisque Bisque de homard	580

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CARTE

Main Dish / Plat Principal

	market price
Catch of the day, kaffir lime butter sauce Pêche du jour, beurre blanc au citron kaffir	
Lobster ravioli, shrimp, shellfish and chardonnay coulis Raviole de homard, crevette, fumet de crustacés au chardonnay	940
 Cauliflower and mushroom risotto Risotto de chou-fleur et de champignons	890
Hokkaido sea scallops, royal Ossetra caviar, salami and quail egg Saint-Jacques d'Hokkaido, caviar royal Ossetra, salami et oeuf de caille	1080
 Duck confit, roasted sunchoke, black garlic and salak puree Confit de canard, topinambours rôtis, ail noir et purée au salak	920
Dijon crusted lamb rack, Bordelaise sauce Carré d'agneau en croûte de Dijon à la Bordelaise	1180
 Tournedos Rossini with black truffle, truffled red wine sauce Tournedos Rossini avec truffe noire, sauce au vin rouge à la truffe	1480
 Beef Wellington, mushroom duxelle, foie gras ham, green peppercorn sauce and mushroom cream Boeuf Wellington, duxelle de champignons, foie gras jambon, sauce au poivre vert et crème de champignons	1580

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CARTE

Main Dish / Plat Principal

Tajima Wagyu MB7-8 ribeye (250g) **2280**
with two side dishes and sauce of your choice
Entrecôte Tajima Wagyu MB7-8 (250g)
avec deux accompagnements et sauce au choix

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

Side **+ 140**
Accompagnement

**Green salad / Seasonal vegetables / Ratatouille /
Truffled mashed potato / Gratin dauphinois**
Salade verte / Légumes de saison / Ratatouille /
Purée de pomme de terre à la truffe / Gratin dauphinois

Sauce **+ 90**

Green peppercorn / Mushroom cream / Bordelaise
Poivre vert / Crème de champignons / Bordelaise



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CARTE

Cheese / Fromage

- Chef's Thai cheese discoveries** **420**
Selection de fromages artisanaux de Thaïlande
- Cow - Le Doi Pao**
A hard cheese from Chiang Mai, resembling cheese from the Swiss Alps, aged for 9 months
- Cow - Molène**
Molène can be compared to a Camembert or Brie with its sharp unique flavour and soft texture

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 centre served with local coconut and butterfly pea ice cream

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