

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

# A LA CARTE

## ENTRÉE

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<b>FOIE GRAS AU TORCHON</b>	<b>780</b>
Phuket pineapple - Chalong bay rum - toasted brioche	
<b>BEEF TARTARE 'CAFÉ DE PARIS'</b>	<b>680</b>
Confit egg yolk - mustard pickled shallot - marinated farm greens	
<b>OYSTER FINE DE CLAIRE GEAY N2</b>	<b>980</b>
From Charente Maritime - 1/2 dozen	
<b>FRENCH OSCIETRA CAVIAR</b>	<b>5100</b>
30g tin with sourdough blini and condiments	

## PLAT PRINCIPAL

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<b>BINCHOTAN GRILLED WHOLE TURBOT</b>	<b>1900</b>
Caviar beurre blanc	
<b>DRY AGED VEAL CHOP</b>	<b>1450</b>
Anchovy hollandaise - morel sauce - capers	
<b>BEEF Tournedos 'ROSSINI'</b>	<b>1480</b>
Pan seared foie gras - potato cremeux - caramelized onion - truffle jus	
<b>MIYAZAKI WAGYU STRIPLOIN A5</b>	<b>2900</b>
180g served with black winter truffle - bone marrow potato - sauce bordelaise	

Add to the experience

+ royal Ossetra caviar	+500 / 10g
+ fresh grated black truffle	+500 / 4g

## CHEESE & DESSERT

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<b>SELECTION OF ARTISANAL CHEESES</b>	<b>550</b>
Five varieties of Thai cheeses - homemade fruit bread - organic honey	
<b>TARTE TATIN</b>	<b>420</b>
Madagascar Vanilla - green apple - caramel	
<b>SOUFFLÉ AU CHOCOLAT</b>	<b>480</b>
Valrhona Manjari 70%	

**Signature L'Arôme**



*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.*



# FESTIVE MENU

December 20th 2021 – January 1st 2022

9 courses - 3800฿ including one glass of champagne & coffee/tea  
to be served to the whole table with one menu per person

Wine pairing 6 glasses - 2500฿

Prestige wine pairing 6 glasses - 3500฿



## SNOW CRAB BEIGNET – CITRUS CURED COBIA – SERRANO HAM BODEGA

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### HOKKAIDO SEA SCALLOP

French oscietra caviar - Tahiti vanilla - bouillabaisse

Fleur de France, Blanc de Blancs Brut, Sparkling, Languedoc

Paul Dangin & Fils Cuvée Carte Or Brut, Champagne (Prestige)

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### FIRE GRILLED SPANISH OCTOPUS

Manila clams - champagne - fermented garlic

Jean-Marc Brocard, Petit Chablis, AOC Chablis, 2018

E. Guigal Saint-Joseph, AOC Saint-Joseph, 2018 (Prestige)

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### DUCK FOIE GRAS

Sauternes - dried apricots - french toast

Domaine Tariquet Premières Grives, AOC Côtes de Gascogne, 2018

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### PHUKET LOBSTER

Butternut squash - passion fruit - Chiang Mai coffee

Château Routas Rosé Rouvier, AOC Côteaux-en-Provence, 2019

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**MUSCOVY DUCK**

Red cabbage - cassis de Provence - pinot noir  
Domaine Chanson, Bourgogne Pinot Noir, AOC Bourgogne, 2019  
Vignoble K., Les Tours de Belcier, AOC Saint-Émilion Grand Cru, 2015 (Prestige)

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**BINCHOTAN GRILLED CATCH OF THE DAY**

Caviar beurre blanc  
Trimbach, Trimbach Riseling, AOC Alsace, 2018

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**WAGYU STRIPLOIN MB5**

**Or MIYAZAKI WAGYU STRIPLOIN A5 +1500**

Black winter truffle - bone marrow potato - sauce bordelaise  
Château Loudenne Médoc Cru Bourgeois, AOC Médoc, 2013  
Vignoble K., Les Tours de Belcier, AOC Saint-Émilion Grand Cru, 2015 (Prestige)

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**CHEESE FROM TROLLEY**

Variety of cheese specialities - pain aux fruits secs - organic forest honey  
Wine of your choice

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**ICED VIN CHAUD**

Ceylon cinnamon - Phuket pineapple - Valrhona chocolate

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**PERSIMMON MONT BLANC**

Mace flower ice cream - meringue - mandarin  
Trimbach Gewürztraminer, AOC Alsace, 2015

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**MACARON – CHUMPHON 70% SINGLE ORIGIN**

Add to the experience

+ royal Ossetra caviar

+500 / 10g

+ fresh grated black truffle

+500 / 4g

*Joyeuses fêtes de fin d'année !*



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## MENU PRESTIGE

6 courses - 2200฿ including coffee or tea

to be served to the whole table with one menu per person, not available during festive season

Wine pairing 6 glasses - 1800฿

Prestige wine pairing 6 glasses - 2500฿

### **YELLOWFIN TUNA, AVOCADO, RADISH**

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

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### **FOIE GRAS AU TORCHON WITH RUM AND PINEAPPLE**

Domaine Tariquet Premières Grives, AOC Côtes de Gascogne, 2018

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### **CHEESE FONDUE RAVIOLI WITH TRUFFLE FOAM**

Domaine Chanson, Bourgogne Pinot Noir, AOC Bourgogne, 2019

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### **CATCH OF THE DAY, BLACK GARLIC, BEURRE BLANC**

Jean-Marc Brocard, Petit Chablis, AOC Chablis, 2018  
E. Guigal Saint-Joseph, AOC Saint-Joseph, 2018 (Prestige)

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### **BARBARY DUCK CONFIT, SUNCHOKE PAVÉ, MULBERRY SAUCE**

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### **WAGYU STRIPLOIN MB5, MARINATED FARM GREENS**

Château Loudenne Médoc Cru Bourgeois, AOC Médoc, 2013  
Vignoble K., Les Tours de Belcier, AOC Saint-Émilion Grand Cru, 2015 (Prestige)

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### **ARTISANAL THAI CHEESES FROM TROLLEY +450**

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### **TARTE TATIN WITH GREEN APPLE AND VANILLA ICE CREAM**

Trimbach Gewürztraminer, AOC Alsace, 2015

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