

Sunset Deck at L'Arôme

Sit down, soak in the view, sample the best fresh French Seafood served alongside boutique champagnes or stunning cocktails only at the Sunset Deck at L'Arôme by the sea.

Oysters — Served fresh on the shell, with lemon, spiced sauce and mignonette dressing. Make your selection from the below:

Ostra Regal No3

Crunchy and sweet oyster, with a slight nutty taste.

Sentinelle No2

Meaty and crispy, hints of hazelnut and almond.

Odette No4

A smaller crunchy oyster with high salinity.

Gillardeau no3

Meaty, tender and crunchy, with spicy & sweet flavours.

Josephine No2

Creamy and crunchy with a well balanced finish.

Pick your piece 250

Pick your half dozen 1400

Pick your dozen 2700

Fish Eggs — One of the world's most prized delicacies we serve three varieties of fish eggs.

Served chilled with blinis, sour cream and classic condiments

Sturgeon - Oscietra Caviar

From the Kaviari House in Paris

10g 1600 / 20g 3000

Pike –Smoked Pike Roe

From the Petrossian brothers

10g 500 / 20g 950

Trout –Trout Roe

From the Petrossian brothers

10g 500 / 20g 950

Combinations — If you can't decide which you would like to enjoy, allow us to suggest for you:

Oyster Champagne Set

Chef's selection of four oysters and one glass of champagne

1700

Fish Egg & Champagne Sampler

Three sets of 10 gram fish egg and two glasses of champagne

3200

Royal Selection

A mixed dozen oysters, 20 gram tin of Oscietra Caviar and One bottle of Louis Roederer Brut Nature by Philip Starck 2015

13500

Join us for live music performances every Friday at Saturday from 6pm – 8:30pm.

All prices are subject to 10% service charge and 7% VAT