

LES AMIS DE L'ARÔME
CULINARY RESIDENCY SERIES IN PHUKET

CHAPTER I

L'ARÔME   ÒRTENSIA

WHERE THE SEA FLOWERS

A DIALOGUE BETWEEN
FLORAL PRECISION AND
MARINE EXPRESSION

20 & 21 JUNE 2026

CURATED BY LES AMIS DE L'ARÔME

L'ARÔME
by the sea Phuket

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ORTENSIA

WHERE THE SEA FLOWERS
A Dialogue Between
Floral Precision and Marine Expression

初绽	BLOOM SEA URCHIN, GRIBICHE, BRIOCHE, WHITE SOY
晨露	DEW SHIMA AJI, RADISH, FINGER LIME
海珠	PEARL NORI SEAWEEED PUFF, CAVIAR
花园	GARDEN FJORD TROUT, ROE, TOMATO, WASABI
潮汐	TIDE SMOKED TUNA AKAMI, MYOGA, RED SHISO VINEGAR
花影	SHADOW SCALLOP & ABALONE TEMPURA, AUSTRALIAN BLACK TRUFFLE
暗流	CURRENT SEASONAL FISH, GREEN PEAS, FISH MAW
盐晶	SALT BRITTANY BLUE LOBSTER, LAKSA, MILK BUN
盛夏	SUMMER WHITE PEACH, VERBENA
余韵	MEMORY SEAWEEED & CAVIAR
盛放	BLOOMS L'ARÔME BY THE SEA PETIT FOUR
暮光	TWILIGHT SOY SAUCE CHOCOLATE TART, TIMUT PEPPER

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CHUKANOV
MAKSYM



XU
ZHENGYUAN



20TH & 21TH JUNE 2026
A CULINARY RESIDENCY IN PHUKET
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A TEMPORARY TRANSFORMATION
OF L'ARÔME BY THE SEA
THROUGH THE LENS OF ŌRTENSIA.

当绣球花的柔美与海洋的力量相遇，
一场关于短暂性与转化的对话悄然展开。

湿润的空气，流动的潮汐，
花与海共享同一种时间。

DATE

20 & 21 JUNE 2026

VENUE

L'ARÔME BY THE SEA
PHUKET, THAILAND

RESIDENCY MENU OPTIONAL WINE PAIRING

THB 6,900++

THB 4,900++

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