

Bienvenue à L'Arôme by the sea,
where Chef Yannick Hollenstein carefully balances
avant-garde French culinary techniques and his Swiss Alpine heritage
to create new textures, flavours, colours and aromas.

Let a gastronomic adventure unfold with our selection of degustation menu.
We promise to take you on an exceptional epicurean journey.

L'ARÔME
by the sea Phuket

MICHELIN
2022

December 2022

VEGETARIAN MENU

AMUSE BOUCHE

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CHIANG MAI TOMATO VARIATION

Tamarillo - finger lime - gazpacho

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BUTTERNUT SQUASH FOAM

Black garlic - pickled pumpkin - chervil

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SMOKED CHEESE FONDUE

Cheese tortellini - onsen egg - truffle foam

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SWEET POTATO GNOCCHI

Citrus - seasonal farm vegetables - basil

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ARTISANAL CHEESES FROM TROLLEY

Swiss flower honey - fruitbread - roasted nuts

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MULBERRY & BEETROOT

Greek yogurt - red vermouth - sea salt

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THAI AVOCADO

Roasted rye - matcha bavaroise - wood sorrel

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MIGNARDISES

Bonbon - Canelé - Macaron - Pate de fruits - Lemon tarte

9 courses 3800

7 courses 3100

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