

MENUS

AULIS PHUKET SAMPLE MENU

Papaya and pomelo tartlet, pomfret from Mueang,
Pickled chompu, whipped oyster and finger lime

Truffle pudding caramelised in banana molasses,
Black garlic and shaved truffle

Chalawan case, Thalang banana flower, X.O. sauce,
Pa Khlok peanuts and preserved shitake mushroom

Similan smoked trevally roe on roasted chicken skin,
Fermented passandra cucumber and green garden samphire

“Sweet jean” custard, charred corn,
Sea grapes, roasted chicken broth and fat

Raw south coast river prawn, sea jelly and bergamot,
Buttermilk and smoked Hua Hin caviar

Phang-Nga squid, garlic shoot, lemon thyme,
Roasted onion and anise infused broth

Grilled salad over embers, green peppercorn custard,
Tomme de Chiang and preserved elderflower

Day boat coral trout stuffed with Thai chives,
Tomato molasses, prawn and fermented tea

42 day aged Khonkaen wagyu striploin, smoked red okra,
Mitsuba and mulberry vinegar sauce

Frozen Chiang Mai sheep's yoghurt, cilantro,
Aerated lime and lime leaf oil

Kaew Kamin mango with bee pollen and chamomile cake,
Iced coconut, cream infused with sweet herbs and marigold

Aulis

Caramel mousse with white miso,

Phuket pineapple cooked with aromats

Chiang Rai tea and Chumphon calamansi pebble

The Aulis Phuket menu will be priced at 6,000THB++ (Thai Baht) per person, with both alcoholic and non-alcoholic drinks pairings available.

Seats are bookable for dinner at 7pm from Tuesday - Saturday.