AULIS PHUKET SAMPLE MENU

Guava and pomelo tartlet, Andaman trevally belly,
Whipped oyster and mak mao

Samut Sakhon salt-cured Bluefin trevally loin,
Tan's tarragon

Truffle pudding caramelised in Nam Hom coconut,
Black garlic and Chiang Rai cheese

Khonkaen wagyu tartare, full moon pale ale,
Chul farm horseradish and our garden herbs

Aged and cured Khao Yai duck and
Imperator carrot doughnut and preserved mulberry

"Sweet jean" custard, charred corn, cassava,
Vine spinach flower and roasted chicken broth and fat

Ranong scallop, sea jelly and bergamot,
Fermented jicama and smoked Hua Hin caviar

Grilled salad over embers, Mah Kwan pepper custard,
Preserved elderflower and Melano black truffle

Day boat orange spotted grouper stuffed with Thai chives,
Black Jack fig molasses, roasted fish bone and fermented tea

42 day aged Khonkaen wagyu striploin, vine spinach,
Smoked marrow and mulberry wine sauce

Khonkaen wagyu shortrib glazed in shiso,
Toasted crumpet and our garden pickled pepper

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

Kaew Kamin mango with bee pollen and chamomile cake,
Iced coconut, cream infused with local vanilla and marigold

Aulis
Caramel mousse with white miso,
Phuket pineapple cooked with aromats

"Rai Na Rak" single-origin cacao and honey

Chiang Rai tea and Chumphon calamansi pebble

The Aulis Phuket menu is priced at 6,000 THB++ (Thai Baht) per person. Alcoholic and non-alcoholic drink pairings are available at an additional cost.

Seats are bookable for dinner at 7pm from Tuesday to Sunday.

AULIS
PHUKET