

AULIS PHUKET SAMPLE MENU

Katian farm green mango tartlet, Andaman cobia,
Satun red peppercorn, garden shiso and finger lime

Truffle pudding caramelised in butterfly needle honey,
Black garlic and Forest Tail cheese

Khon Kaen jasmine wagyu tartare, Full Moon Pale Ale,
Chul Farm horseradish and smoked Hua Hin caviar

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

Stickchio fennel and Phang Nga clam custard, green peas,
Young ginger, roasted chicken and fermented fennel broth

Chumphon river prawn, jasmine rice vinegar and bergamot,
Fermented jicama, prawn head and parsley

Rayong 5 cassava, Tomme De Chiang, pickled radish,
Oyster mushroom from Katian farm, garlic and chilli oil

Day boat orange-spotted grouper stuffed with Thai chives,
Black Jack fig molasses and roasted blue crab

43 day aged Khon Kaen jasmine wagyu tri-tip, vine spinach,
Green Garden miniball pumpkin and mulberry wine sauce

Toasted crumpet, roasted Thai shallot, yeast and bone marrow

Frozen Chiang Mai yoghurt, cilantro,
Aerated calamansi and kinome

Jartisann ash goat cheese, Phuket pineapple,
Phrao macadamia and lemon thyme

Mae Dat Noi arabica, Chiang Mai cinnamon,
Khok Kloi banana caramelised in Regency brandy

Hom Mali rice, Khao Yai vanilla and blackberry bakewell

Rai Na Rak 75% chocolate

Eureka lemon and osmanthus pastille

The Aulis Phuket menu is priced at 7,500 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 Saturday.

