AULIS PHUKET SAMPLE MENU

Chiang Mai tomato tartlet, Thai basil from our garden,
Grilled daikon and market kales

Truffle pudding caramelised in butterfly needle honey,
Forest tail cheese, Full Moon IPA and weaver ants

Mun dang potato pancake, Surat Thani heart of palm,
Ceylon spinach from our garden

Ranong tiger prawn, fermented cabbage, Thai shallot,
Khao soi paste, prawn head oil and sesame

Khon Kaen jasmine wagyu picanha tartare, hen's egg yolk,
2025 XO sauce, lotus root and Hua Hin caviar

Katian Farm duck egg custard, charred corn, cherry belle radish,
Thai garlic, roasted onion and anise broth

Katian Farm oyster mushroom, fermented king oyster,
Sourdough miso and burnt chives

Day boat orange-spotted grouper, Nakhon Sawan jicama,
Taling pling, Andaman clams and seaweed

Aged Samut Prakarn duck, honey brined cabbage,
Beetroot and wild cherry from Katian Farm

Confit duck leg doughnut and preserved black garlic

Frozen Greek yoghurt from Ratchaburi, kaffir lime leaf,
Cilantro and Kaew Khamin mango

Hom banana cake, Hom Mali rice pudding, preserved lemon
Khao Yai vanilla, banana skin and juice

90% Rai Na Rak chocolate and ginger tart

Cinnamon waffle, sapodilla and macadamia

Tamarind and makwan pepper 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.

AULIS
PHUKET