

AULIS PHUKET SAMPLE MENU

Guava and pomelo tartlet, Andaman Cobia belly,
Whipped oyster, finger lime and mak mao

Samut Sakhon salt cured Andaman Cobia,
Tan's tarragon, kumquat

Truffle pudding caramelised in butterfly needle honey,
Black garlic and Chiang Rai cheese

Khonkaen wagyu tartare, full moon pale ale,
Chul farm horseradish and smoked Hua Hin caviar

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

Stickchio fennel and Phang Nga clam custard, green taro,
Yardlong bean, roasted chicken and fermented fennel broth

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

Rayong 5 cassava, Tomme de Chiang, our garden daikon,
Oyster mushroom from our farm, garlic and chilli oil

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, purple eggplant,
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 Kinome

Keaw Kamin mango, chamomile cake, Phang Nga brown rice
cream infused with pandan and marigold

Aulis

Salted Nam Hom coconut mousse and caramel,
Phuket pineapple caramelised in Regency brandy and aromats

"Rai Na Rak" single origin cacao

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 Saturday.

