

# COCKTAILS & SNACKS

## COCKTAILS

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All cocktails – 185

Every signature cocktail is available alcohol free – 115

### The SIGNATURE

1888 Brugal, Galliano, raspberry, thai basil, pineapple, acids, cream top

### The EMBER

1888 Brugal, Argentinian amaro, DOM Bénédictine, bitters, pineapple, acids, lemongrass, habanero

### The OLIVE

1888 Brugal, Crème de Violette, acids, coconut cream

### The RED

Don Julio Blanco, peach, raspberry, acids, habanero, Tajín, agave

### The PINK

Lychee, No.3 Gin, bitters, acids, pearl onions

### The GREEN

Mint green tea, yuzu, lemongrass, acids, Tanqueray Gin, Galliano, bergamot liqueur, carbonated

## SNACKS

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**Edamame beans** 85

Lime and salt

**Kimchi popcorn** 65



# ARC

# FOOD

<b>Oyster</b>	55	<b>Pak choi</b>	190
Green apple, nam jim, coriander		Black pepper sauce, ginger oil, sesame, scallions	
<b>ARC "Caviar" Serving</b>	225	<b>Chili Crisp Tofu</b>	195
Trout roe layered with ginger-scallion sauce & chili mayo, served with crispy prawn crackers		Steamed silken tofu, secret soy-chili crisp sauce, scallion, sesame seeds	
<b>Cucumber Sesame Salad</b>	185	<b>Crispy Shrimp Rolls</b>	195
Sweet & sour cucumber salad, a to-die-for sesame dressing, scallion, red chili, toasted sesame seeds		Thai style spring rolls served with fresh lettuce & herbs to wrap around, dip in hoisin-sambal	
<b>Watermelon Sashimi</b>	195	<b>Lemongrass Pork Skewers</b>	265
Watermelon marinated in palm sugar, spicy coconut sauce, peanuts, jalapeño, coriander		Viet style BBQ pork, nuoc cham, cucumber & carrot pickle, herb & lettuce bowl to wrap up the skewers in	
<b>Tuna Crudo</b>	245	<b>Thai Style Grilled Chicken</b>	375
Raw tuna, spicy tamarind nam jim jaew, strawberries, coriander, fried garlic oil		Whole spring chicken marinated and grilled in some good spices, kohlrabi som tum, side of nam jim gai aka sweet chili sauce, comes with rice on side.	
<b>Salmon Tataki</b>	225	<b>Crying Tiger Steak</b>	495
Quick seared salmon, nam jim seafood, green chili, cucumber, Thai basil		300g sirloin steak marinated in black pepper & coriander root, grilled, sliced, dipped in spicy nam jim jaew, comes with rice on side.	
<b>Crispy Salt &amp; Pepper Squid</b>	195	<b>Crispy Pork Red Curry</b>	305
Crispy, peppered squid, quite spicy chili-garlic vinegar, scallions, coriander		Red curry, crispy pork belly, green beans, coriander, coconut cream, comes with rice on side	
<b>Mango Shrimp Salad</b>	245		
BBQ shrimp, mango, carrot, mint, nuoc cham, crispy shallots			
<b>Crispy Pork Belly Salad</b>	225		
Thai style crispy pork, a lot of dried chili, mint, coriander, red onion, roasted rice, lime			

## EXTRA

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<b>Rice</b>	65
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# A R C



## S H A R I N G   I S   C A R I N G

# WINE

## RED



**Valpolicella Ripasso** 175 | 790

Pasqua Vigneti e Cantine, ITA

**2023 Barbera d'Asti DOCG** 160 | 725

Roberto Sarotto, I Manenti, ITA

**2022 Pinot Noir Prestige** 195 | 880

Henri de Villamont, Bourgogne, FRA

**Patriale Rosso Primitivo** 145 | 650

**EKO**

Piccini, ITA

**2021 Terrazas Cabernet** 185 | 825

Terrazas de Los Andes, Mendoza, ARG

**2023 Tinus Rouge d'une Nuit** 750

Château des Tourettes, Rhône, FRA

**NV Arndoffer Zweigelt (1L)** 745

Martin & Anna Arndofer, Kamptal, AUT

**2022 Syrah "Rive Droite"** 725

Rhône, FRA

**2016 Othello**

2 375

Dominus Estate, Napa Valley, USA

**2020 Kutch Pinot Noir**

1 950

Kutch Wines, Sonoma Coast, USA

**El Origen\***

995

José Pariente, Castilla y León, SPA

**Château Barrail du Blanc**

1 120

Château Barrail, Bordeaux, FRA

**2019 Scalunera Etna Rosso**

795

Torre Mora, Sicily, ITA

**2014 Lyndenhurst Cab.**

2 400

**Sauvignon**

Spottswode Estate, Napa Valley, USA

**2019 Brunello di Montalcino\*** 1 590

Altesino, Brunello, ITA



# WINE

## WHITE



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<b>2023 Veiga Da Princesa Albariño</b>	165   750	<b>Talbott Kali Hart Chardonnay</b>	850
Pazo do Mar, Rías Baixas, SPA		Gallo Family Vineyards, USA	
<b>2024 Even &amp; Odd Riesling</b>	180   820	<b>2020 Pouilly Fumé</b>	925
Weingut Mehrlein, Rheingau, GER		Domaine Masson-Blondelet, Loire, FRA	
<b>Patriale Bianco EKO</b>	145   650	<b>Sancerre Blanc</b>	895
Piccini — Viognier, Vermentino, ITA		Domaine La Croix St Laurent, Loire, FRA	
<b>2023 875m Chardonnay</b>	155   680	<b>2021 Weinbach Riesling</b>	1 090
El Coto de Rioja, Rioja, SPA		Domaine Weinbach, Alsace, FRA	
<b>2022 Vin de Weiss</b>	620	<b>2022 Schloss Saarstein Kabinett</b>	720
Scheuermann, Pfalz, GER		Schloss Saarstein, Mosel, GER	
<b>Henri de Villamont Aligoté</b>	725	<b>2020 Schonfels Riesling GG</b>	1 365
Bourgogne, FRA		Van Volxem, Mosel, GER	
<b>S.A Prüm Blue Riesling</b>	870	<b>2023 Soellner Grüner Veltliner EKO</b>	1 040
S.A Prüm, Mosel, GER		Ried Fumberg, AUT	
<b>Fermentado en Barrica EKO</b>	995	<b>2020 Kutch Chardonnay</b>	1 700
José Pariente, SPA		Kutch Wines, Sonoma Coast, USA	
<b>Soellner Grüner Veltliner</b>	830	<b>2020 ZH Rangen de Thann Grand Cru*</b>	2 800
Niederösterreich, AUT		Zind Humbrecht, Alsace, FRA	

# SPARKLING & ROSE

## SPARKLING



**Cava** 145 | 650

Mont-Ferrant Americano Nature  
Organic, SPA

**Champagne** 175 | 1 095

MV Moët & Chandon, Champagne,  
FRA

**Chandon Garden Spritz** 620

Chandon Argentina, ARG

**Moët & Chandon Imperial Rosé** 1 600

Moët & Chandon, FRA

**MV Ruinart Blanc de Blancs** 2 110

Ruinart, Champagne, FRA

**MV Armand de Brignac Brut  
Gold** 5 900

Armand de Brignac, Champagne, FRA

**2010 Dom Pérignon** 3 650

Moët & Chandon, Champagne, FRA

**MV Krug Grand Cuvée** 5 900

Krug, Champagne, FRA

## ROSÉ



**Rosé Santiago** 150 | 670

DOC Vinho Verde, PRT

**Whispering Angel** 175 | 780

Château d'Esclans, Provence, FRA

**Whispering Angel Magnum** 3 900

Château d'Esclans, Provence, FRA



# BEER & CIDER

## TAP

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**Estrella Damm** 95  
Lager, SPA, 4,6%

## BOTTLED & CANNED

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**Singha** 135  
Lager, THA, 0,63L

**Omaka Ofarlig** 99  
IPA, SWE, 5,4%

**Inedit** 99  
Malt & wheat, ESP, 4,8%

**Daura Damm** 95  
Gluten free lager, ESP, 5,4%

**New Castle Brown Ale** 95  
Brown ale, UK, 4,7%

**Leo** 92  
Lager, THA, 5,0%

**Briska Demi Sec** 89  
Sauvignon Blanc / green apples, SWE, 4,5%

## NON ALCOHOLIC

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**Heineken** 58  
Lager, NL, 0,0%

**Easy Rider IPA** 62  
IPA, SWE, 0,4%

**Briska Demi Sec** 58  
Sauvignon Blanc / green apples, SWE, 0,5%



# BLIQUE

BY NOBIS