

The logo consists of a light orange, curved, brush-stroke-like shape that tapers at both ends. The letters 'ARC' are centered within this shape in a dark green, sans-serif font.

ARC

## WELCOME TO ARC

The Arc Signature menu draws inspiration from Asia's tradition of shared dining, particularly the Vietnamese dish bún chả. It features a generous plate of fresh lettuce, aromatic herbs, and crunchy vegetables, allowing guests to create their own unique bites with accompanying dishes.

Our goal is to fill this centerpiece with produce from our urban farming program, grown throughout the hotel. Seasonal variations will offer new surprises with each visit.

## HOT & SWEET

### TEA

Lemongrass & Ginger, Tea- Sri Lanka	49:-
Darjeeling, Black Tea- India	49:-
Oolong, Black Tea- China	49:-
Jasmine Green Tea- China	49:-

### COFFEE

49:-

### SWEET WINES AND FRESH SAKE

<b>Homare Yuzu Yamadanishiki</b>	145:-
Junmai Shu	

<b>Wachau Beerenauslese Terrassen</b>	145:-
Domäne Wahcau, AUS	

## DESSERT

**Mango Sorbet** 55:-  
**Coconut Ice Cream** 55:-  
**Lime Granite** 55:-

**Chinese Egg Cake** 125:-  
Egg cake, pineapple caramel, dried chili, coconut ice cream

**Lime Leaf Pavlova** 115:-  
Lime leaf meringue, raspberries, cashew crumble,  
lime curd & mint

## ARC'S SIGNATURE

795:-/p.p

Sharing style main menu. Our signature!

- Bun cha, grilled pork meatballs, rice noodles, nuoc cham, leafy lettuce
- Sambal fried chicken, cucumber, egg, Thai basil
- Grilled sirloin steak, spicy tamarind sauce, spring onion
- Raw tuna laab, lemongrass, shallots, mint, dried chili, toasted rice powder

## VEGETARIAN OPTION

- Tempura broccoli, egg, sambal, Thai basil
- Grilled oyster mushroom with spicy tamarind sauce
- Bun cha, vegan Vietnamese sausage, rice noodles, vegan nuoc cham, leafy lettuce
- Watermelon salad, coconut dressing, peanuts, crispy shallots, lime leaf, coriander



## ARC A LA CARTÉ

We recommend 3 courses per person

### Fresh & Vibrant Flavors

**Oyster** 55:-

Coriander, green apple

**Watermelon salad** 160:-

Coconut dressing, peanuts, lime leaf, coriander

**Sichuan potato salad** 155:-

Shredded potato, sesame, black vinegar, chili, coriander

**Pak choy** 170:-

Steamed pak choy, ginger, garlic, sesame

**Steak tartar** 185:-

Crispy shallots, garlic, laab seasoning, mint, coriander

**Tuna Laab** 195:-

Raw tuna, lemongrass, shallots, mint, dried chili, toasted rice powder

### HOT & SAVORY BITES PLATES

**Salt & pepper squid** 155:-

Deep fried pepper squid with scallions, coriander, chili-garlic vinegar

**Shrimp satay** 175:-

Shrimp skewer with peanut sauce, pickled vegetables

**Fried Chicken** 190:-

Smashed fried chicken, sambal, cucumber, egg, Thai basil

**Crispy tofu** 145:-

Black pepper crispy tofu, soy sauce, star anise, coriander root, spring onion

**Crispy pork belly** 205:-

Red curry crispy pork belly with green beans, lime leaf, basil

**Crying tiger** 215:-

Grilled sirloin steak with spicy tamarind sauce, spring onion