

TEA & TRANQUILITY

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

Homare Yuzu Yamadanishiki

145:-

Junmai Shu

Wachau Beerenauslese Terrassen

145:-

Domäne Wahcau, AUS



ARC À LA CARTE

We recommend 3 courses per person

SNACKS & SMALLER PLATES

Edamame, sea salt	85:-
Chili popcorn	65:-
Oyster, coriander, nam jim	55:-/per piece
green applecoriander cress	
Salt & pepper squid, chili-garlic vinegar	155:-
Salmon tataki, nam jim seafood	155:-

COLD

Watermelon yum, coconut, peanuts, green chili	160:-
Sichuan potato salad, sesame, black vinegar, chili	155:-
Raw tuna laab, lemongrass, red onion, mint, dried chilies, rice powder	195:-
Nam tok beef, red onion, lime leaf, coriander, dried chilies, rice powder	260:-
Beef tartare, crispy shallots, garlic, lime, mint, coriander	185:-

WARM

Crispy pork red curry, green beans, Thai basil, peanuts	205:-
Mushroom green curry, tomato, crispy shallots, Thai basil	195:-
Sambal fried chicken, cucumber, egg, lime	195:-
Black pepper tofu, broccoli, soy, scallions	150:-
Steamed pak choi, ginger, garlic, sesame	170:-

SWEETS

Mango sorbet	55:-
Coconut ice cream	55:-
Lime granité	55:-
Coconut pavlova, mango, raspberry, cream, cashew crumble	115:-
Lime posset, pineapple caramel, Thai basil	105:-

EXPERIENCE ARC

Set menu – served to the whole table | 695:-/person

Add Oysters 30:- /per piece

- Watermelon yum, coconut, peanuts, green chili
- Raw tuna laab, lemongrass, red onion, mint, dried chilies,
rice powder
- Sambal fried chicken, cucumber, egg, lime
- Crispy pork red curry, green beans, Thai basil, peanuts

VEGETERIAN OPTION

- Watermelon yum, coconut, peanuts, green chili
- Mushroom laab lemongrass, red onion, mint, dried chilies,
rice powder
- Tempura Fried broccoli, cucumber, egg, lime
- Black pepper tofu, broccoli, soy, scallions

Add dessert 95:-

