

ARC À LA CARTE

We recommend 3 courses per person

SNACKS & SMALLER PLATES

Edamame, sea salt	85
Kimchi popcorn	65
Oyster, coriander, nam jim, apple	55
Salt & pepper squid, chili-garlic vinegar	155
Salmon tataki, nam jim seafood	155
Tuna sashimi, jim jaew	160

COLD

Watermelon yum, coconut, peanuts, green chili	160
Som tum, kohlrabi, green beans, tomato, peanuts, lime	165
Sichuan potato salad, sesame, black vinegar, chili	155
Nam tok beef, red onion, lime leaf, coriander, chilies	260
Beef tartare, crispy shallots, garlic, lime, mint, coriander	185

WARM

Crispy pork red curry, green beans, coriander, peanuts	205
Mushroom green curry, tomato, crispy shallots, thai basil	195
Hat Yai fried chicken, nam jim gai	195
Black pepper tofu, broccoli, soy, scallions	150
Steamed pak choi, ginger, garlic, sesame	170

Experience Arc

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

Add Oysters 30

Watermelon yum, coconut, peanuts, green chili
Tuna sashimi, jim jaew
Hat Yai fried chicken, nam jim gai
Som tum, kohlrabi, green beans, tomato, peanuts, lime
Crispy pork red curry, green beans, thai basil, peanuts

Vegetarian

Watermelon yum, coconut, peanuts, green chili
Mushroom laab lemongrass, red onion, mint, dried chilies
Tempura fried broccoli, cucumber, lime
Som tum, kohlrabi, green beans, tomato, peanuts, lime
Green curry, tofu, tomato, crispy shallots, thai basil

Add dessert 95