

ARC À LA CARTE

We recommend 3 courses per person

SNACKS

Edamame, sea salt	85
Kimchi popcorn	65
Pork crackling, green chili dip	95
Prawn crackers, trout row, sriracha mayo	125

RAW

Oyster, green apple, coriander	55
Salmon tataki, nam jim seafood	155
Tuna sashimi, jim jaew	160
Watermelon yum, coconut, peanuts, jalapeno	155

SPICY SALADS

Som tum kohlrabi, green beans, tomatoes, peanuts, lime	165
Cucumber salad, sesame dressing, scallions	135
Sichuan potato salad, sesame, black vinegar, chili	155
Nam tok beef, onion, lime leaf, lemongrass, mint, rice powder	260
Raw beef laab, fried garlic, lime, coriander, laab spice, green chili	185

SPECIALTIES

Crispy shrimp rolls, bib lettuce, hoi sin sambal	155
Mushroom wontons, soy-chili crisp dipping sauce	150
Salt & pepper squid, chili-garlic vinegar	155
Hat yai fried chicken, nam jim gai, cucumber	195

ARC BLACK PEPPER SAUCE

Fried tofu, broccoli, scallion	150
Pak choi, ginger, sesame	160
Moo krob, thai crispy pork	160

CURRY

Pork belly red curry, green beans, coconut cream, coriander	205
Mushroom green curry, tomato, coconut cream, thai basil	195



EXPERIENCE ARC

Set menu – served to the whole table | 695

(Add Oysters 30)

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Watermelon yum

Tuna sashimi

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Hat yai fried chicken

Som tum kohlrabi

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Pork belly red curry

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(Add dessert 95)

VEGETARIAN OPTION

Watermelon yum

Sesame cucumber salad

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Tempura broccoli

Som tum kohlrabi

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Mushroom green curry

