

ALL DAY SET MENU

Available from
11:30 a.m.


















MON — SUN

Arca SOCIETY
3 | F

NEW FLAVORS
EVERY MONTH

All prices are in HKD and are subject to a 10% service charge.
Dishes may contain allergens. Please speak to us if you have any dietary requirement or allergies.

Main plates

- grilled us choice excel beef ribeye 7oz**    168
intense & juicy · smoked-potato mousseline · house-made herb butter · beef jus · roasted garlic
upgrade to grilled us angus prime ribeye 10oz +100
- crispy-baked iberico pork belly** ★ 148
spicy & tangy · korean gochujang sauce · kimchi ratatouille
- pan-fried norwegian salmon fillet**   138
silky & creamy · sauteed sweet potato sprout · lilies-vin jaune sauce
- crumbed halibut burger**    138
crispy & savory · caviar · butter lettuce · red onion · gerkin · swiss cheese · house-made tartare sauce · fries
- argentina red prawn pappardelle** ★   128
rich & umami · handmade pappardelle · lobster sauce
- pan-fried sea grouper with fried rice**   128
savory & earthy · conpoy · ginger · chinese baby kale
- roasted us supreme chicken breast**    128
tender & zesty · cilantro gremolata · smoked-potato mousseline · chicken jus
- truffle creamy handmade strozzapreti**   118
velvety & mellow · wild mushroom · bamboo piths · black fungus

Small plates & warm bowl +30

choose one

chef's pick



burrata · parma ham ·
peach · fig · roasted hazelnut ·
yogurt dressing

sweet & savory

baby gem salad



caesar's dressing ·
parmigiano-reggiano ·
crispy toast

crunchy & cheesy

tuna tataki salad



quail egg · pickled radish ·
french beans ·
cherry pepper yogurt ·
yuzu vinaigrette · scallion oil

light & refreshing

soup



seafood chowder ·
brioche

creamy & hearty


Sweet treat +18

choose one

new york cheese cake · rich & creamy 

banoffee cake · moist & fluffy 

single ice cream scoop · classic flavors 

daily dessert · please ask our teammate for our sweet tooth special 

Served with

coffee | lemon tea | soft drinks | orange juice | apple juice

specialty coffee & tea +8

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星期一至日

11:30 a.m.起供應

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Arca
3/F SOCIETY

NEW FLAVORS
EVERY MONTH
每月新驚喜

主菜

- 香烤美國特選牛肉眼 7盎司** 🍷 🍷 🍷 168
肉質豐富嫩滑・煙燻馬鈴薯慕斯・自家製香草奶油・牛肉汁・烤大蒜
升級至香烤美國安格斯特肋眼牛扒 10盎司 +100
- 韓式醬烤焗西班牙橡果黑毛豬五花** ★ 148
辛辣開胃・韓式辣醬・韓式普羅旺斯燉菜
- 香煎挪威三文魚柳** 🍷 🍷 138
綿滑濃郁・炒蕃薯苗・百合番紅花黃葡萄酒汁
- 深海比目魚脆堡** 🍷 🍷 🍷 138
酥脆鹹香・黑魚籽・脆炸比目魚柳・奶油生菜・洋蔥・醃黃瓜・瑞士芝士・自製他他醬
- 阿根廷紅蝦龍蝦汁寬麵** ★ 🍷 🍷 128
濃郁鮮香・手工意粉・龍蝦汁
- 石斑魚海皇薑米炒飯** 🍷 🍷 128
鹹香濃郁・珍珠帶子・薑絲・芥蘭苗
- 芫茜香草醬烤美國雞胸** 🍷 🍷 🍷 128
鮮嫩醒味・芫茜醬・煙燻馬鈴薯慕斯・鮮雞汁
- 野菌竹笙黑木耳手捲意粉** 🍷 🍷 118
絲滑甘醇・野生菌菇・竹笙・黑木耳

湯及前菜 +30 選一

廚師精選

🍷 🍷 🍷

布拉塔起司・巴馬火腿・
蜜桃・無花果・烤榛子仁・
乳酪汁

鹹甜清新

凱撒生菜沙律

🍷 🍷

凱薩沙律醬・
義大利巴馬臣乳酪・脆吐司

酥脆芝士

吞拿魚他他沙律

★ 🍷 🍷 🍷

醃鵪鶉蛋・醃蘿蔔・
法式四季豆・櫻桃辣椒乳酪・
柚子醋・香蔥油

清新甘香

湯

🍷 🍷 🍷

周打海鮮湯・
法式奶酥麵包

綿滑濃厚

甜品 +18 選一

紐約芝士蛋糕 🍷

香蕉太妃糖蛋糕 🍷

單球雪糕 🍷

精選甜品 🍷

包一杯

咖啡 | 檸檬茶 | 汽水 | 橙汁 | 蘋果汁

精品咖啡及茶 +8

★ 招牌菜式 🍷 廚師精選 🍷 素食 🍷 海鮮 🍷 堅果 🍷 乳製品 🍷 不含麩質