Arca SOCIETY

A BLEND OF FESTIVE FLAVOURS

CHRISTMAS FEASTIN' AT THE ARCA

Available from 11:30 a.m.

STARTER

choose one

soup of the month
creamy pistachio bisque | blended with parsnip & brie | almond cream foam | sprinkled with toasted pistachio

huadiao turkey roulade
chilled turkey roulade with cuttlefish mousse stuffing | pickled fennel & watercress salad | yuzu-vinaigrette jelly | huadiao-citron aioli | green sichuan peppercorn oil

baby gem wedge salad
fresh baby gem lettuce | shaved parmigiano-reggiano | crouton toast | fresh radish slices | caesar dressing on the side

hamachi tataki salad
seared hamachi slices | pickled celeriac | yellow beetroot | bed of dragon fruit yogurt | topped with pomegranate-citrus salsa | shiso oil

MAIN PLATE

choose one

classic ribeye steak
grilled 7oz angus beef ribeye | smoked mashed potatoes | roasted head of garlic

upgrade to 10oz us angus prime ribeye +100

roasted suckling pig
house-roasted iberico suckling pig | grilled peach & fig slices | crushed dried berries | apple mulled wine reduction

house-made suckling pig sauce upon request

crispy tilefish rice noodles
pan-fried red tile fillet with crispy scales | chencun rice noodles | creamy saffron-crabmeat sauce | poached daikon cubes | fragrant chicken oil

smoky maple duck breast
roasted hungarian duck breast | mashed taro | glazed beetroot cubes | cherry-balsamic duck gravy on the side

lobster on lobster pasta
grilled maine lobster tail | braised e-fu noodles | buttery lobster sauce, lobster roe

uni & salmon risotto
seared salmon slices | uni | salmon roe | risotto with four-cheese, uni cream sauce

festive roasted chicken
roasted emperor chicken with herbs | smoked porcini mousseline | truffle-glazed chestnut & mushrooms | crispy burdock slices | roasted head of garlic | truffle-honey chicken jus on the side

cheese cloud ravioli
truffle potato ravioli | truffle-glazed chestnut & pumpkin chunks | fluffy camembert & gorgonzola espuma

SWEET TREAT

choose one

daily dessert
please ask your server about today's special dessert

single ice cream scoop
please ask your server for our daily flavours

mini yule cake

banoffee cake

SERVED WITH YOUR CHOICE OF

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

specialty coffee & tea +8

LUNCH	DINNER
$288 per adult	$358 per adult
$144 per child *	$179 per child *

For children aged 11 or below.*

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.

Signature · Chef's Fav. · Vegetarian · Seafood · Nuts · Dairy · Gluten-free