

CELEBRATION PACKAGE 2026

Lunch Menus
from HK\$508 per person

Dinner Menus
from HK\$708 per person

Chinese Menu
from HK\$6,288
(10-12 persons per table)

Early Bird Offer

Enjoy a free flow of beverages (soft drinks, chilled orange juice & house beer) throughout the event period for parties confirmed on or before 30 April 2026

For a party with 30 or more people, an array of privileges includes:

- Unlimited serving of soft drinks, chilled orange juice, and house beer (2-hour for lunch or 3-hour for dinner)
- Mahjong entertainment (maximum of 4 tables)
- Table centerpiece
- Complimentary use of built-in LCD projector with screen
- Complimentary use of in-house PA system with two wireless handheld microphones
- Special rate for hotel accommodation at the Arca on the event date
- Valet parking service
- Special price to upgrade the beverage package with house red and white wines:
Lunch: HK\$60 per person (2 hours) | **Dinner:** HK\$90 per person (3 hours)

Exclusive Offer

For parties held from Monday to Thursday, excluding public holidays:

- **Dining Voucher for Lucky Draw:**
Valued at HK\$500 for lunch bookings or HK\$1,000 for dinner bookings
- **Complimentary One-Way Transportation:**
A 28-seater mini bus (with a minimum group booking of 60 persons)
A 49-seater coach (with a minimum group booking of 100 persons)

START YOUR PARTY PLANNING NOW!

For enquiries, please reach us at events@thearca.com or (852) 3898 8771

Terms & Conditions

- All prices are subject to a 10% service charge
- This package is valid from 1 April to 30 November 2026
- This package cannot be used in conjunction with other promotional offers or discounts
- The chinese banquet menu is available for a maximum of 10 tables (12 persons per table)
- A minimum charge applies to the event venue to enjoy the above offers
- No outside food or beverages are allowed
- All matters and disputes will be subject to the absolute discretion and final decision of the Arca hotel

2026

CELEBRATION PACKAGE WESTERN SET LUNCH MENU

APPETIZER

頭盤

Smoked Salmon & Citrus Salad, Caviar, Yuzu-yogurt Dressing 🐟 🥛
煙三文魚柑橘沙律, 魚子, 柚子乳酪汁

SOUP

湯

Leek & Potato Soup 🥛
韭蔥薯蓉湯

MAIN COURSE

主菜

Slow-roasted Iberico Pork Rack,
Seasonal Vegetables, Honey-apple Gravy 🥛
慢烤伊比利亞豬架, 時令時蔬, 蜜糖蘋果燒汁

or 或

Pan-fried Tilapia Fillet, Garlic Crushed,
Seasonal Vegetables, Truffle-pumpkin-crab Meat Sauce 🐟 🥛
香煎鯽魚柳, 時令時蔬, 松露南瓜蟹肉汁

DESSERT

甜品

Japanese Passion Fruit Cheesecake, Mango Coulis 🥛
日本百香果芝士蛋糕, 芒果醬

Coffee or Tea
咖啡或茶

\$508

Per person

- ★ Signature
- 👨🍳 Chef's Fav.
- 🌿 Vegetarian
- 🐟 Seafood
- 🥜 Nuts
- 🥛 Dairy
- 🚫 Gluten-free

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2026 CELEBRATION PACKAGE LUNCH BUFFET A

SOUP 湯



Creamy Pumpkin Soup
(Served with Bread Rolls & Butter)  
南瓜忌廉湯 (配精選麵包及牛油)


HOT STATION 熱盤

Braised Beef Ribs, Gravy Sauce 
燒汁美國牛肋條

Pan-fried Tilapia, Yuzu-soy Dressing 
香煎鯽魚, 柚子醬油汁

Grilled Chicken, Teriyaki Sauce
烤雞扒, 照燒汁

Baked Broccoli & Cauliflower, Cheese  
芝士焗西蘭花及椰菜花

Roasted Pork Ribs, Peach Mayonnaise 
蜜桃沙拉骨

Braised Baby Cabbage, Chicken Broth
上湯娃娃菜

Arca Fried Rice  
雅格炒飯



Fried Noodle, Assorted Mushrooms 
野菌炒麵

CARVING STATION 烤肉

Roasted Beef Picanha, Herbs
烤香草牛臀蓋肉

COLD STATION 冷盤

Smoked Salmon, Continental Cold Cuts &
Cheese Platter  
煙燻三文魚, 凍肉及芝士拼盤

Potato & Egg Salad  
薯仔雞蛋沙律

Prawns & Papaya Salad 
大蝦木瓜沙律


Roasted Duck Breast, Mango,
Dragon Fruit & Pineapple Salad 
烤鴨胸芒果菠蘿火龍果沙律


Slow-cooked Chicken & Sweet Potato Salad 
慢煮雞肉蕃薯沙律



Grilled Broccoli & Asparagus Salad,
Goma Dressing  
烤西蘭花蘆筍沙律, 胡麻醬


Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi & Soya Sauce)
廚師精選壽司 (配子薑, 日式芥末醬及醬油)

DESSERTS 甜品

Classic Cheesecake 
經典芝士蛋糕

Hokkaido Red Bean Cheesecake 
北海道紅豆芝士蛋糕

Chocolate Brownies  
朱古力布朗尼

Mini Madeleine 
瑪德蓮貝殼小蛋糕

Mini Coconut Tart 
迷你椰撻

Mini Apple Tart 
迷你蘋果撻

Fresh Fruit Platter 
鮮果盤

Coffee or Tea
咖啡或茶

\$538

Per person

- ★ Signature
- 👨🍳 Chef's Fav.
- 🌿 Vegetarian
- 🐟 Seafood
- 🥜 Nuts
- 🥛 Dairy
- 🚫 Gluten-free

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2026
**CELEBRATION PACKAGE
LUNCH BUFFET B**

**SOUP
湯**

Cream of Mushroom
(Served with Bread Rolls & Butter) ♡ 🍷
蘑菇湯 (配精選麵包及牛油)

**HOT STATION
熱盤**

Sauteed Angus Beef Cubes, Yakiniku Sauce
和風燒汁安格斯牛柳粒

Steamed Halibut, Ginger-soy Dressing 🍷
蒸比目魚, 薑蔥醬油

Grilled Chicken, Ginger-pineapple Gravy Sauce 🍷
蜜糖紫蘿烤雞

Roasted Cauliflower, Cheese,
Sakura Shrimps, Mentaiko Sauce 🍷 🍷
明太子醬櫻花蝦芝士焗椰菜花

Sauteed Clams, White Wine 🍷
白酒煮蜆

Braised Baby Cabbage, Crab Meat,
Pumpkin Bisque 🍷 🍷
金湯蟹肉娃娃菜

Arca Fried Rice 🍷 🍷
雅格炒飯

Stir-fried Spaghetti, Assorted Mushrooms ♡
野菌炒意大利粉

**CARVING STATION
烤肉**

Roasted US Beef Sirloin, Herbs
香草烤美國西冷

**COLD STATION
冷盤**

Smoked Salmon 🍷
煙燻三文魚

Continental Cold Cuts & Cheese Platter 🍷
凍肉及芝士拼盤

Prawns, Mango, Citrus & Papaya Salad, 🍷
Yuzu Dressing
大蝦芒果柑橘木瓜沙律柚子汁

Slow-cooked Chicken, Taro &
Purple Potato Salad 🍷
慢煮雞肉芋頭紫薯沙律

Roasted Pumpkin & Quinoa Salad,
Dragon Fruit Yogurt ♡ 🍷
南瓜藜麥沙律, 紅火龍果乳酪汁

Grilled Broccoli & Asparagus Salad,
Goma Dressing ♡ 🍷
烤西蘭花苗蘆筍窩筍沙律, 胡麻醬

Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi & Soya Sauce)
廚師精選壽司(配子薑, 日式芥末醬及醬油)

**DESSERTS
甜品**

Passion Fruit Cheesecake 🍷
百香果芝士蛋糕

Hokkaido Red Bean Cheesecake 🍷
北海道紅豆芝士蛋糕

Chocolate Banana Cake 🍷
朱古力香蕉蛋糕

Mini Madeleine 🍷
瑪德蓮貝殼小蛋糕

Mini Muffin 🍷
迷你鬆餅

Mini Apple Tart 🍷
迷你蘋果撻

Fresh Fruit Platter ♡
鮮果盤

Coffee or Tea
咖啡或茶

\$588

Per person

- ★ Signature
- 👑 Chef's Fav.
- ♡ Vegetarian
- 🍷 Seafood
- 🌰 Nuts
- 🍷 Dairy
- 🚫 Gluten-free

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2026

CELEBRATION PACKAGE WESTERN SET DINNER MENU

APPETIZER


頭盤

Parma Ham & Melon Salad, Almond Yogurt Dressing  
巴馬火腿, 蜜瓜, 杏仁乳酪醬

Sear'd Hokkaido Scallop, Caviar & Citrus Salad,
Shiso-yuzu-soy Dressing 
炙燒北海道帶子, 魚子, 柑橘沙律, 紫蘇柚子醬油汁


SOUP

湯




Farmer's Bisque 
農夫湯

MAIN COURSE

主菜



Grilled US Beef Tenderloin, Mashed Beetroot,
Seasonal Vegetables, Rose-Red Wine Reduction 
烤美國牛柳, 紅菜頭薯蓉, 時令蔬菜, 玫瑰紅酒汁

or 或

Pan-fried Norwegian Salmon Fillet, Fried Hiroshima Oyster,
Seasonal Vegetables, Saffron-shallot Cream Sauce,
Pistachio-herbs Crushed   
香煎挪威三文魚柳, 吉列廣島蠔, 時令蔬菜, 藏紅花乾葱忌廉汁, 香草開心果碎

DESSERT

甜品

Japanese Mango Cheesecake, Mango Coulis  
日本百香果芝士蛋糕配芒果醬

Coffee or Tea
咖啡或茶

\$708

Per person

- ★ Signature
- 👨🍳 Chef's Fav.
- 🌿 Vegetarian
- 🐟 Seafood
- 🥜 Nuts
- 🥛 Dairy
- 🚫 Gluten-free

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2026 CELEBRATION PACKAGE DINNER BUFFET A

SOUP 湯

Carrot & Sweet Potato Cream Soup
(Served with Bread Rolls & Butter) ✓ ☞
胡蘿蔔蕃薯忌廉濃湯 (配精選麵包及牛油)

HOT STATION 熱盤

Sauteed Wagyu Beef Cubes, Gravy Sauce ☞
燒汁牛柳粒

Pan-fried Snapper, Yuzu-soy Dressing ☞
香煎鯛魚, 柚子醬油汁

Grilled Chicken, Teriyaki Sauce
烤雞扒, 照燒汁

Wok-fried Shrimps, Maggi Soy Sauce ☞
美極炒蝦

Sauteed Clams, White Wine ☞
白酒煮蜆

Sauteed Green Curry Mussels ☞
青咖喱青口

Roasted Pork Ribs, BBQ Sauce
燒烤醬豬肋骨

Braised Baby Cabbage, Preserved Ham,
Osmanthus Honey
桂花蜜雲腿娃娃菜

Arca Fried Rice ☞ ☞
雅格炒飯

Stir-fried Spaghetti, Assorted Mushrooms ✓
雜菌炒意大利粉

CARVING STATION 烤肉

Roasted Beef Sirloin, Herbs
烤香草西冷

COLD STATION 冷盤

Smoked Salmon ☞
煙燻三文魚

Continental Cold Cuts & Cheese Platter ☞
凍肉及芝士拼盤

Caprese Salad ✓ ☞
卡布里沙律

Tuna, Potato & Egg Salad ☞ ☞
吞拿魚薯仔雞蛋沙律

Baby Scallop, Papaya & Pomelo Salad,
Yuzu Dressing ☞
珍珠帶子木瓜柚子沙律

Slow-cooked Chicken Breast,
Mango & Pineapple Salad ☞
慢煮雞肉芒果菠蘿沙律

Roasted Pumpkin & Beetroot Salad,
Red Dragon Dressing ✓ ☞
南瓜紅菜頭沙律, 紅火龍果乳酪汁

Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi & Soya Sauce)
廚師精選壽司 (配子薑, 日式芥末醬及醬油)

DESSERTS 甜品

Passion Fruit Cheesecake ☞
百香果芝士蛋糕

Hokkaido Red Bean Cheesecake ☞
北海道紅豆芝士蛋糕

Chocolate Brownies ☞ ☞
朱古力布朗尼

Mini Madeleine ☞
瑪德蓮貝殼小蛋糕

Mini Coconut Tart ☞
迷你椰撻

Mini Apple Tart ☞
迷你蘋果撻

Fresh Fruit Platter ✓
鮮果盤

Ice Cream Station ☞
精選雪糕

- ★ Signature
- ☞ Chef's Fav.
- ✓ Vegetarian
- ☞ Seafood
- ☞ Nuts
- ☞ Dairy
- ☞ Gluten-free

Coffee or Tea
咖啡或茶

\$768
Per person

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2026 CELEBRATION PACKAGE DINNER BUFFET B

SOUP 湯

Carrot & Sweet Potato Cream Soup
(Served with Bread Rolls & Butter) ✓ 𠝹
松露蘑菇湯 (配精選麵包及牛油)

HOT STATION 熱盤

Sauteed Wagyu Beef Cubes, Gravy Sauce 𠝹
燒汁牛柳粒

Steamed Halibut, Ginger-soy Dressing 𠝹
蒸比目魚, 薑蔥醬油汁

Grilled Chicken, Tomato Cream Sauce 𠝹
烤雞扒, 蕃茄忌廉汁

Roasted Lamb Rack, Rosemary
迷迭香烤羊排

Baked Broccoli & Cauliflower, 4 Cheeses ✓ 𠝹
4重芝士烘烤雙花

Braised Baby Cabbage, Pumpkin Bisque, Truffle ✓ 𠝹
松露金湯娃娃菜

Egg Fried Rice, Assorted Seafood, XO Sauce 𠝹 𠝹
XO海鮮炒飯

Stir-fried Spaghetti, Assorted Mushrooms ✓
雜菌炒意大利粉

CARVING STATION 烤肉

Roasted Beef Ribeye, Herbs
烤香草肉眼

CHINESE BBQ STATION 中式燒味

BBQ Pork
叉燒

Roasted Duck
燒鴨

COLD STATION 冷盤

Chilled Snow Crab Legs, Clams & Mussels 𠝹
雪蟹腳, 蜆及青口

Smoked Salmon 𠝹
煙燻三文魚

Continental Cold Cuts & Cheese Platter 𠝹
凍肉及芝士拼盤

Caprese Salad ✓ 𠝹
卡布里沙律

Parma Ham, Potato & Egg Salad 𠝹
巴馬火腿薯仔雞蛋沙律

Prawns & Baby Scallop, Citrus & Papaya Salad,
Yuzu Dressing 𠝹
大蝦珍珠帶子柑橘木瓜沙律, 柚子汁

Slow-cooked Chicken, Taro & Purple Potato Salad,
Red Dragon Dressing 𠝹
慢煮雞肉芋頭紫薯沙律, 紅火龍果乳酪汁

Pumpkin, Beetroot & Quinoa Salad,
Honey-balsamic Dressing ✓
南瓜紅菜頭藜麥沙律, 油醋汁

Roasted Kohlrabi, Asparagus & Celtuce Salad,
Sesame Yogurt ✓ 𠝹
烤芥蘭頭蘆筍窩筍沙律, 胡麻醬

Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi & Soya Sauce)
廚師精選壽司
(配子薑, 日式芥末醬及醬油)

DESSERTS 甜品

Japanese Sesame Cheesecake 𠝹
日本芝麻芝士蛋糕

Mango Cheesecake 𠝹
芒果芝士蛋糕

Chocolate Banana Cake 𠝹
朱古力香蕉蛋糕

Mini Madeleine 𠝹
瑪德蓮貝殼小蛋糕

Mini Coconut Tart 𠝹
迷你椰撻

Mini Apple Tart 𠝹
迷你蘋果撻

Mini Donut 𠝹
迷你冬甩

Fresh Fruit Platter ✓
鮮果盤

Ice Cream Station 𠝹
精選雪糕

- ★ Signature
- 👨‍🍳 Chef's Fav.
- ✓ Vegetarian
- 𠝹 Seafood
- 🌰 Nuts
- 𠝹 Dairy
- 🚫 Gluten-free

Coffee or Tea
咖啡或茶

\$888
Per person

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2026 CELEBRATION PACKAGE CHINESE MENU

CHINESE PLATTER 中式頭盤

(Serve on each dining table 每檯供應一份)

Pork Knuckle, Chicken Feet, Jellyfish, Marinated Duck,
Marinated Pig Ear, Marinated Pig's Tongue 🍴
燻蹄, 鳳爪, 海蜇, 滷水鴨, 滷水豬耳, 滷水豬脷

SOUP 湯

Chestnut, White Fungus, Red Date & Cordyceps Soup 🍴
蟲草花雪耳紅棗栗子湯

MAIN COURSE 主菜

Australia Wagyu Beef Cheek Stew, Brown Sauce 🍴
紅燒澳洲和牛面頰肉

Steam Giant Grouper 🍴
清蒸沙巴龍躉

Wok-fried Prawns, Cuttlefish, Jade Zucchini, XO Sauce 🍴
XO醬翠玉瓜炒花枝蝦球

Yulan Soy Chicken
玉蘭豉油雞

Braised Baby Cabbage, Chinese Ham, Crab Meat, Pumpkin Broth 🍴 🍴
金湯雲腿蟹肉扒娃娃菜

Arca Fried Rice 🍴 🍴
雅格炒飯

Truffle Fried Noodles, Assorted Mushrooms 🍴 🍴
松露醬野菌炒麵

DESSERT 甜品

Sago Cream, Purple Sweet Potato, Taro 🍴 🍴 🍴
紫薯芋頭湯圓椰汁西米露

- ★ Signature
- 👨🍳 Chef's Fav.
- 🌿 Vegetarian
- 🍤 Seafood
- 🌰 Nuts
- 🥛 Dairy
- 🚫 Gluten-free

\$6,288

10 persons per table

Extra person at HK\$628

Maximum 10 round tables of 10 persons for above menu
一檯為10位客人, 最多10檯

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