

SHARING PLATES

Selection of Sharers

Choose 3 48

Choose 6 78

Choose 9 98

Excludes Flat Iron Steak, Scallops & Wagyu Sliders

Guacamole **PB** **GF** 15
Avocado, cilantro, lime, seasoned tortilla chips

Soft Pretzel Sticks **V** 16⁵
Honey mustard whipped butter

Dynamite Fried Chicken 16
Chili & lemon aioli

CHEF'S CHOICE

Crab Fritters 18
Mango & coconut dip

Three Cheese Croquettes **V** 17
Truffle aioli, Parmesan

Himalayan Salt Dry-Aged Flat Iron Steak 23
Grilled portobello, chimichurri

Korean Gochujang Cauliflower Wings **PB** **GF** 15
Scallions, chimichurri

Grilled Tiger Shrimp Skewers 17
Chili & garlic

Mediterranean Chicken Skewers 17
Charred lemon & micro herb salad

XO Scallops 22
Granny Smith apple, charred lime

CHEF'S CHOICE

Quesabirria 16
Three chili consomé, Oaxacan cheese, cilantro

Wagyu Beef Sliders 24
Smoked aged cheddar, horseradish, pickled red onion

Chef's Dim Sum Selection 27
Dark soy, ponzu & infused chili oil

40oz Angus Tomahawk 160
Fire grilled, house sauces & sides, signature compound butter

RAW BAR

Grandstand Seafood Tower* **GF** 150
Market oysters, chilled lobster, poached prawns, king crab, classic mignonette, citrus aioli & house-made cocktail sauce

F1® Arcade Oysters* **GF** 25 (Half Dozen)
Choice of Nam jim, Passion fruit & Habenero, Bloody Mary granita 50 (Dozen)

Yellowtail Crudo* **GF** 25
Mango & Leche de tigre

Omakase Sashimi Platter* **GF** 39
Wasabi, pickled ginger & soy

Spicy Ahi Tuna Tartare* **GF** 17⁵
Crushed avocado, crispy wonton

Tuna Crudo* **GF** 25
Aji amarillo, smoked sweet potato, sesame

Seabass Ceviche* **GF** 25
Grapefruit, citrus, caviar

PB PLANT BASED

V VEGETARIAN

GF GLUTEN FREE

N NUTS

TACOS

TACO FLIGHTS

6 Tacos - Includes chicken, mushroom and pulled brisket **22**

9 Tacos - a selection of all tacos **32**

12 Tacos - a selection of all tacos **42**

Three per order. Lettuce wrap substitutions available.

Spicy Ahi Tuna* **14**

Avocado, wasabi, scallions, sesame, cilantro, red chili

Impossible "Bulgogi" (PB) **8⁵**

Gochujang, shaved cabbage, kimchi, avocado crema

Tandoori Chicken **9⁵**

Pickles, fermented jalapeños, cilantro, fresh lime

Pulled Brisket **13**

Jerk BBQ aioli, pickled daikon, scotch bonnet jam

Chipotle Tiger Shrimp **14**

Pickled daikon, cucumber, ginger, ponzu

CHEF'S CHOICE

Wild Mushroom (V) **8⁵**

Romanesco, dukkah spice, lime pickle

FLATBREADS

Gluten-free dough available

Margherita (V) **17⁵**

Vine-ripened San Marzano tomatoes,
fresh mozzarella, basil

Pepperoni **19**

Old-world pepperoni, simmered tomato,
whole milk mozzarella

Available with plant-based pepperoni (PB)

Caprese (V) **18**

Basil pesto, cherry tomatoes, fresh Burrata

Available with plant-based Mozzarella (PB)

Italian Sausage **19**

Simmered tomato, blend of hot and sweet sausage,
Parmesan, ricotta

CHEF'S CHOICE

Chicken Tandoori **19**

Mozzarella, mixed peppers, pickled red onions,
garlic yogurt, fresh chilies

Seared Steak **19**

Aged Parmesan, arugula, sundried tomato

ADD TO ANY FLATBREAD

Pepperoni **4** | Tandoori chicken **4** | Beef brisket **4**
King shrimps **6** | Red peppers (PB) **3** | Feta cheese **3**

SALADS

Caesar Salad **16**

Crisp romaine, Parmesan crisp, Caesar dressing

Add: Halloumi **4**

Grilled chicken breast **5**

King shrimp **6**

Super Food Salad (PB) **17**

Quinoa, avocado, marinated artichoke, heritage
tomatoes, figs, toasted coconut, garden herbs

KID'S MENU AVAILABLE UPON REQUEST

BURGERS

All burgers served with fries. Gluten-free buns available

F1® Arcade Classic Burger* 19
Chuck brisket blend, aged cheddar, lettuce, tomato, shaved onion, house-made pickles

The Périgord Wagyu Burger* 28
Wagyu beef, truffle aioli, wild arugula, grilled mushrooms, fontina

CHEF'S CHOICE

Dynamite Chicken Burger 18⁵
Buttermilk fried chicken thigh, chili kimchi aioli, Asian pickled slaw

Impossible Burger **PB** 17
Impossible burger patty, plant-based cheese, lettuce, tomato, burger relish

SIDES

French Fries **PB** **GF** 6⁵

Truffle Fries **V** **GF** 8
With truffle aioli

Old Bay Fries **PB** 7
With Old Bay dip

Sweet Potato Fries **PB** 7
Chipotle aioli

Confit Garlic Bread **PB** 9⁵
Saffron cannolini, aubergine caviar & guacamole

Crispy Potato Pavé Bites **V** 8
Truffle aioli & shaved Parmesan

DESSERTS

Warm Chocolate Fudge Brownie **V** 9
Salted caramel ice cream

Mini Doughnuts **V** 8
Cinnamon sugar, salted caramel & chocolate dipping

CHEF'S CHOICE

Champions Sundae **V** 9
Vanilla ice cream, Chantilly cream

Gelato **V** 8
Seasonal selection of Italian gelato flavors
Plant-based options available **PB**



Before you order your food and drinks, please speak to our crew if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens

A 3% administrative fee will be added to all checks. This fee helps offset increasing operational costs and allows us to continue providing exceptional service and hospitality. This is not a gratuity and is not distributed to service staff.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PB PLANT BASED

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N NUTS