

# SHARING PLATES

## Selection of Sharers

Choose 3 | Choose 6 | Choose 9

Excludes Flat Iron Steak, Dim Sum Selection & Tomahawk

### Guacamole **PB** **GF**

Avocado, cilantro, lime, seasoned tortilla chips

### Soft Pretzel Sticks **V**

Honey mustard whipped butter

### Dynamite Fried Chicken

Chili & lemon aioli

## CHEF'S CHOICE

### Crab Fritters

Mango & coconut dip

### Three Cheese Croquettes **V**

Truffle aioli, parmesan

### Himalayan Salt Dry-Aged Flat Iron Steak

Grilled portobello, chimichurri

### Korean Gochujang Cauliflower Wings **PB** **GF**

Scallions, chimichurri

### Grilled Tiger Shrimp Skewers **GF**

Chili & garlic

### Mediterranean Chicken Skewers **GF**

Charred lemon & micro herb salad

### Quesabirria

Three chili consomé, Oaxacan cheese, cilantro

### Wagyu Beef Sliders

Smoked aged cheddar, horseradish, pickled red onion

### Chef's Dim Sum Selection

Dark soy, ponzu & infused chili oil

### 40oz Angus Tomahawk

Fire grilled, house sauces & sides, signature compound butter

# RAW BAR

### Grandstand Seafood Tower\* **GF**

Market oysters, chilled lobster, poached prawns, king crab, classic mignonette, citrus aioli & house-made cocktail sauce

### F1® Arcade Oysters\* **GF**

Choice of Nam jim, Passion fruit & Habenero, Bloody Mary granita

### Yellowtail Crudo\* **GF**

Mango & Leche de tigre

### Omakase Sashimi Platter\* **GF**

Wasabi, pickled ginger & soy

### Spicy Ahi Tuna Tartare\* **GF**

Crushed avocado, crispy wonton

### Tuna Crudo\* **GF**

Aji amarillo, smoked sweet potato, sesame

### Seabass Ceviche\* **GF**

Grapefruit, citrus, caviar

**PB** PLANT BASED

**V** VEGETARIAN

**GF** GLUTEN FREE

**N** NUTS

A mandatory and automatic 3% Admin Fee will be added to your bill. This fee is not a service charge/fee, tip, or gratuity, and the Company keeps all of this fee is to help cover business costs.

# TACOS

## TACO FLIGHTS

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

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

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

*Three per order. Lettuce wrap substitutions available.*

### Spicy Ahi Tuna\*

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

### Impossible "Bulgogi" **PB**

Gochujang, shaved cabbage, kimchi, avocado crema

### Tandoori Chicken

Pickles, fermented jalapeños, cilantro, fresh lime

### Pulled Brisket

Jerk BBQ aioli, pickled daikon, scotch bonnet jam

### Chipotle Tiger Shrimp

Pickled daikon, cucumber, ginger, ponzu

CHEF'S CHOICE

### Wild Mushroom **V** **N**

Romanesco, dukkah spice, lime pickle

# FLATBREADS

*Gluten-free dough available*

### Margherita **V**

Vine-ripened San Marzano tomatoes, fresh mozzarella, basil

### Pepperoni

Old-world pepperoni, simmered tomato, whole milk mozzarella

Available with plant-based pepperoni **PB**

### Caprese **V**

Basil pesto, cherry tomatoes, fresh burrata

Available with plant-based Mozzarella **PB**

### Italian Sausage

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

CHEF'S CHOICE

### Chicken Tandoori

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

### Seared Steak

Aged Parmesan, arugula, sundried tomato

## ADD TO ANY FLATBREAD

Pepperoni | Tandoori chicken | Beef brisket  
King shrimp | Mushroom **PB** | Feta cheese **V**

# SALADS

### Caesar Salad

Crisp romaine, parmesan crisp, anchovies, Caesar dressing

### Super Food Salad **PB**

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

## ADD TO ANY SALAD

Halloumi **V** | Grilled chicken breast | King shrimp

**KID'S MENU AVAILABLE UPON REQUEST**

# BURGERS

All burgers served with fries. Gluten-free buns available

## F1® Arcade Classic Burger\*

Chuck brisket blend, aged cheddar, lettuce, tomato, shaved onion, house-made pickles

## The Périgord Wagyu Burger\*

Wagyu beef, truffle aioli, wild arugula, grilled mushrooms, fontina

CHEF'S CHOICE

## Dynamite Chicken Burger

Buttermilk fried chicken thigh, chili kimchi aioli, Asian pickled slaw

## Impossible Burger **PB**

Impossible burger patty, plant-based cheese, lettuce, tomato, burger relish

# SIDES

## French Fries **PB** **GF**

## Truffle Fries **V** **GF**

With truffle aioli

## Old Bay Fries **PB**

With Old Bay dip

## Sweet Potato Fries **PB**

Chipotle aioli

## Confit Garlic Bread **PB**

Saffron cannolini, aubergine caviar & guacamole

## Crispy Potato Pavé Bites **V**

Truffle aioli & shaved Parmesan

# DESSERTS

## Warm Chocolate Fudge Brownie **V**

Salted caramel ice cream

## Hazelnut and chocolate Calzone **V** **N**

Toffee sauce, vanilla ice cream

## Gelato **V**

Seasonal selection of Italian gelato flavors

Plant-based options available **PB**

## Champions Sundae **V**

Vanilla ice cream, Chantilly cream

## Mini Doughnuts **V**

Cinnamon sugar, salted caramel & chocolate dipping

CHEF'S CHOICE

# ARCADÉ

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 mandatory and automatic 3% Admin Fee will be added to your bill. This fee is not a service charge/fee, tip, or gratuity, and the Company keeps all of this fee is to help cover business costs.

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

**PB** PLANT BASED

**V** VEGETARIAN

**GF** GLUTEN FREE

**N** NUTS