

NRVA

Arva

Aman's tribute to Italian Underground Flavours

The English word 'harvest' originates from the Latin word 'Arva', meaning 'arable' or 'cultivated'. In the Italian 'cucina del raccolto', tradition, ingredients are grown in gardens or on farms, foraged from forest floors, or plucked fresh from the oceans, then transformed by the simple alchemy of the kitchen into uncomplicated, heart-warming dishes, made for sharing with family and friends.

Antipasti & Insalate

Burrata E Pomodorini
D.O.P Apulian Andria Burrata Cheese, Chang Mai Farm Heritage Tomatoes
(D, GF, V)

Fagiolini E Ricotta Salata
Steamed Brown Rice, Boiled String Beans, Toasted Italian Almond & Ricotta Salata Salad
(D, GF, N, V)

Bruschetta Culatello, Buffalo Mozzarella E Fichi
Homemade Sourdough Bread Toast Served with Sliced DOP Culatello Di Zibello Ham, Campania DOP Buffalo Mozzarella & Phang-Nga Iraqi Figs
(D, N, P)

Sicilian Gamberi Rossi, Pepe Rosa
Sicilian Mazara Del Vallo Red Prawn Marinated in Lemon Oil & Pink Pepper Served with A Lorenzini Melon Condiment and Grilled Red Prawns Heads
(SF, GF)

Vitello Tonnato
Slow Cook Pakchong Farm Veal Loin Slices, Coated with Traditional "Tonnato Sauce" and Capers
(D, E, GF, SF)

Prosciutto San Daniele & Melon
Italian San Daniele Ham Served on Top of Lorenzini Melon (GF, P)

Tartare Di Manzo
Australian Full Blood Black Angus Beef Tartare, Quail Eggs, Crispy Bread and Norcia Black Truffle
(E, SF)

To Share

Tagliere Di Salumi E Formaggi Misti
Wooden Board of The Best Italian Cheeses & Charcuterie with Sardinian Carasau Bread, Italian Nuts, Dry Fruits and Chiang Mai Wild Honey
(N, D, P)

(☒) Arva's signature dish, (D) Dairy, (E) Egg, (GF) Gluten Free, (N) Nuts,
(P) Pork, (S) Soy, (SF) Seafood, (V) Vegetarian, (SD) Sulphur Dioxide

Our menu contains allergens. Should you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

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Pasta & Risotto

Risotto Menta E Zucchini ✘
Riserva San Massimo Caranoli Rice with
Zucchini Cream, Mint, Lemon (D, GF, V)

Mezzemaniche Alla Bolonese ✘
Monograno Felicetti Mezzemaniche Pasta
with
Homemade Beef Bolognese Ragout (D)

Tortelli Zucca E Salvia ✘
Homemade Pumpkin Tortelli in A Rich Alpine
Churned Butter & Sage Sauce (D, V, E)

Gnocchi, Parmigiano E Tartufo Nero ✘
Homemade Potatoes Gnocchi in Parmigiano
Reggiano 36 Months Sauce Topped with
Toasted Piedmont Hazelnuts & Norcia Black
Truffle (D, N, E, V)

Linguine Astice ✘
Monograno Felicetti Linguine in Brittany Blue
Lobster, Tomatoes & Chilli Sauce (SF)

Spaghettoni, Vongole E Bottarga ✘
Verrigni Spaghettoni Trafilati Al Bronzo,
Italian Veraci Clams, Lemon & Sardinian
Fratelli Manca Mullet Bottarga (SF)

Pappardelle, Ragout Di Agnello E Olive ✘
Homemade Pappardelle Served in Lamb
Ragout, Arma Di Taggia Olives & Confit
Lemon (D, E)

Pesce & Carne

Merluzzo Ceci & Salsa Verde
Steamed Brittany Cod Fish with Chick Peas,
Parsley Anchovies and Garlic Sauce (D, GF,
E, SF)

Cappesante, Carote E Arancia
Pan Seared Hokkaido Scallops, Carrots
Puree,
Orange Braised Baby Carrots & Crispy
Shallots
(SF, D, GF)

Rombo, Cavolfiore E Nasturzio
Pan Seared Brittany Turbot, Turmeric
Roasted Cauliflower & Nasturtium (D, GF,
SF)

Anatra, Butternut, N'duja E Semi Di Zucca
Baked Klong Phai Farm Duck Breast,
Butternut Squash, Spicy Calabria Nduja
Dressing and Pumpkin Seed Crumble (GF,
P, D)

Filetto Di Manzo, Broccoli E Limone
Australian Wagyu MS5 Beef Tenderloin,
Broccoli Cream, Lemon Gel & Roasted
Broccoli (D, GF)

Cotoletta Alla Minanese
Butter-fried Dutch Veal Cutlet in Classic
Milanese Style Served with Chiang Mai
Crispy Sage and Lemon Sea Salt (D, E)

Contorni

Green or Mixed Salad (V, GF)

Mashed Potatoes (D, V, GF)

Mix Grilled Vegetable (V, GF)

Cherry Tomatoes & Basil (V, GF)

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Dolci

Tiramisu

Classic Tiramisu with Layers of
Home-made Savoirdi Biscuits,
Mascarpone Cheese Mousse and Coffee
(V, D, E)

Crostata Di Lamponi

Fresh Raspberry Tart with Custard Cream
and
Kad-Kokoa Chiang Mai Dark Chocolate
(V, D, E)

Genovese Alla Napoletana

Citrus Flavored Sponge Cake Dipped in
A Rich Sherry Bath Paired with Locally
Sourced Calamansi Sorbet and Chilled
Yogurt Soup (V, D, E)

Affogato Al Caffè

Homemade Madagascar Vanilla Gelato
Drown in A Shot of Espresso Coffee
(V, D, E, GF)

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