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# 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

Panzanella E Pomodori Barley, Chiang Mai Heritage Tomatoes, Pickled Onion, Basil Pesto (GL, V, D, N)

Insalata Di Polpo E Patate Grilled Octopus, Boiled Potato, Tomatoes, Olives, Capers, Celery, Pickled red onion (SF, GF)

Witello Tonnato
 Slow Cook Dutch Veal Loin, Coated with Traditional Tuna Sauce, Capers (E, GF, SF)

Crudo Di Capesante Japanese Scallop, Citrus Sauce, Red Radish, Crispy Tapioca, Caviar (SF, GF)

Granchio, Avocado E Lattuga Phuket Blue Crab Meat, Avocado, Chilli, Mix Herbs, Butter Lettuce Salad (SF, GF)

Tartare Di Manzo Australian 150 days Grain Fed Beef Tartare, Quail Eggs, Crispy Bread (E, SF, G)

#### To Share

※Fritto Misto
Deep Fried Calamari, Shrimp, Scallops, Soft Shell Crab,
Cod, Amalfi Lemon Sauce (SF, G, E, D)

X Tagliere Di Salumi E Formaggi Misti
 Wooden Board of the Best Italian Cheeses & Charcuterie with Sardinian
 Carasau Bread Italian Dry Fruits, Olives (N, D, P)

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

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#### Primi Piatti

Minestrone Di Verdure Seasonal Vegetables Soup, Basil Oil (VG, GF)

Spaghetti e Stracciatella Stracciatella Cheese, Roasted Cherry Tomato, Basil (D, G, V)

X Tagliatelle Alla Bolognese
 Homemade Tagliatelle Pasta with Beef Bolognese Ragout
 (D, G, E, P)

Tagliolini Cacio e Pepe Homemade Tagliolini, Parmesan Cheese and Fresh Black Pepper Sauce (D, G, V)

%Linguine all' Astice Linguine Di Gragnano I.G.P, Lobster, Tomatoes, Lobster Reduction (SF, G)

Tortelli agli Asparagi Ricotta, Asparagus Tortelli, Asparagus Creamy Sauce, Mimosa Egg (G, D, E, V)

Mezze Lune, Ricotta E Spinaci Fresh Ricotta, Mascarpone & Spinach Half Moon, Butter & Sage Sauce (D, E, G, V)

### Contorni

Mixed Salad (VG, GF)

Cherry Tomatoes & Basil (VG, GF)

Roasted Potatoes (D, V, GF)

Grilled Asparagus (VG, GF)

French Fries (VG)

## Piatti Principali

Parmigiana Di Melanzane e Mozzarella Eggplant, Mozzarella, Tomatoes Sauce, Parmesan Cheese and Italian Basil (G, D, V)

Spigola all'Acqua Pazza Mediterranean Seabass, Light Tomato & Seafood Sauce, Basil, Extra Virgin Olive Oil (SF, GF)

Rombo, alla Vignarola Pan Seared Turbot Fillet, Broad Bean, Romaine Lettuce & Artichokes (SF, GF, D)

Merluzzo alla Puttanesca Roasted Cod Fish, Aromatic Bread Crumb, Black Olive, Capers-Cherry Tomato Sauce (SF, GF)

#### From The Grill

Angus Beef Tenderloin 200 gr Australian Wagyu Striploin 250gr

Australian Wagyu Rib Eye 300 gr

Veal Cutlet 350gr

Lamb Rack 350gr

All Grilled Items will be served with Wilted Spinach, Crispy Potato Gratin

## Sauces On Choice

Hollandaise (E, D)

Red Wine Jus

Peppercorn (D)

Salsa Verde (E, SF)

6 Hours Notice

All Include Two Side On Choice & Sauce

120 Days Grass Fed Angus Beef Tomahawk

Whole Free Range Roast Chicken (D)

Salt Crusted Whole Sea Bass 1.5kg + (SF, E)

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### Dolci

Tiramisu Classic Tiramisu with Layers of Home-Made Savoiardi Biscuits Mascarpone Cheese Mousse and Coffee (V, D, E, G)

Gianduiotto Hazelnut Mousse, Vanilla Ice Cream, Lemon-Caramel Sauce (V,G,N,D,E)

Affogato Al Caffe Homemade Madagascar Vanilla Gelato Drown in a Shot of Espresso Coffee (V, D, E, G)

Meringata Ai Frutti Tropicali Caramel, Pineapple Custard, Tropical Fruit, Pineapple Sorbet (V, GF, D, E)

Crostata Alle Mandorle, Gelato Alla Crema Acida, Amarene Almond Tart, Sour Cream Ice Cream, Amarena Cherries (V, G, N, D, E)

Tagliere Di Formaggi Italiani Italian Cheese Assortment, Served with Dried Fruit Carasau Bread and Home-Made Chutney, Olives (D, G, N)

Ice Cream Vanilla, Chocolate, Pistachio, Hazelnut (D, E, N)

Sorbet Lemon, Strawberry, Raspberry

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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.