

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.

## *Aman Caviar Selection*

Russian Oscietra

Beluga

All caviar will be served with classic garnishes  
Blini, Croutons, Eggs Mimosa, Shallot,  
Chopped chives, Sour Cream, Lemon Wedges, Butter  
(SF, E, D, G)

## *Antipasti & Insalate*

Insalata Primavera

Frisee Lettuce, Pickled Eggplant, Sun Dried Tomato, Preserved  
Artichoke, Parmesan Crisp, Aman Oil and Lemon Dressing (V, D)

※ Burrata E Pomodorini

Apulia Burrata Cheese, Chiang Mai Heritage  
Tomatoes, Italian Basil (V, GF, D)

※ Insalata Di Polipo E Patate

Grilled Octopus, Boiled Potato, Tomatoes,  
Olives, Capers, Celery, Pickled red onion (SF, GF)

Crudo Di Branzino

Sea Bass Crudo, Lemon, Chives, Pink Pepper,  
Extra Virgin Olive Oil (SF, GF)

Insalata Di Granchio, Avocado E Lattuga

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

Prosciutto E Melone

Rocket Salad, Balsamic Reduction (P)

※ Vitello Tonnato

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

※ Tartare Di Manzo

270 days Grain Fed RV Australian Beef Tartare,  
Quail Eggs, Crispy Bread (E, SF, G)

## *To Share*

※ Fritto Di Calamari E Gamberi

Deep Fried Calamari, Tiger Prawn,  
Chickpea Fritter, Amalfi Lemon Sauce (D, SF, G)

※ Tagliere Di Salumi E Formaggi Misti

Wooden Board of the Best Italian Cheeses & Charcuterie  
with Sardinian Carasau Bread Dry Fruits, Olives (N, D, P, G)

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### *Primi Piatti*

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

※ Gnocchi Alla Sorrentina  
Homemade Potato Gnocchi, Tomato Sauce,  
Stracciatella, Basil (D, E, G, V)

Ravioli del Plin, Ricotta E Spinaci  
Ricotta & Spinach Homemade Ravioli, Butter & Sage Sauce  
(D, E, G, V)

※ Spaghettoni Vongole  
Spaghettoni Mediterranean Clams (G, SF)

※Linguine All' Astice  
Linguine, Canadian Lobster, Tomato, Lobster Reduction  
(SF, G, D)

※Cavatelli Cacio E Pepe  
Homemade Cavatelli, Parmesan Cheese and Fresh Black  
Pepper Sauce (D, G, V, E)

Risotto Asparagi, Piselli, Caprino E **Guanciale** Croccante  
Carnaroli Rice, Asparagus, Green Peas, Goat Cheese,  
Crispy Guanciale (D, P)

※ Tagliatelle Alla Bolognese  
Homemade Tagliatelle, Bolognese Ragout, Parmesan Cheese  
(D, G, E, P)

### *Contorni*

Mixed Salad (VG, GF)

※Rucola & Parmigiano (D)

Grilled Vegetable (VG, GF)

※Eggplant Caponata (N VG GF)

※ Roasted Potatoes (D, V, GF)

French Fries (VG)

### *Piatti Principali*

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

Filetto Di Rombo Scottato E Pastinaca  
Seared Turbot Fillet, Parsnip, Roasted Shallot  
(SF, GF, D)

※ Spigola All'Acqua Pazza  
Mediterranean Seabass, Light Tomato Sauce  
Back Olive, Capers, Basil, Extra Virgin Olive Oil (SF, GF)

Filetto Di Cernia Ai Carciofi  
Roasted Grouper Fillet, Seared Artichokes, Crushed Potato,  
Salsa Verde (SF, GF, E, N)

※Costoletta Alla Milanese  
Pan Fried Breaded Veal Chop, Milanese Style Lemon (E, G, D)

### *Dalla Griglia*

Rangers Valley WX Wagyu Beef Tenderloin  
7+ 200 gr

500 Days Grain Fed R.V Infinite Full Blood  
Wagyu Beef Striploin 9+ 250gr

500 Days Grain Fed R.V Infinite Full Blood  
Wagyu Rib Eye + 7 300 gr

New Zealand Lamb Rack 350gr

※ 500 Days Grain Fed Infinite,  
R. V Full Blood Wagyu Beef Tomahawk 9+

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)

### *4 Hour Notice To Share*

※Salt Crusted Whole Sea Bass 1.2kg (SF, E)

※Salt Crusted Whole Sea Bass 2.5kg (SF, E)

Whole Free Range Roast Chicken (D)

All Include Two Side On Choice & Sauce

(※) Arva's signature dish, (D) Dairy, (E) Egg, (GF) Gluten Free, (G) Gluten, (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.

Prices listed in Thai Baht. Subject to 10% service charge and applicable government tax.

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## *Dolci*

### ※ Tiramisu

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

### ※ Gianduiotto

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

### Affogato Al Caffè

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

### Babá All Ananas Di Phuket

Phuket Pineapple Babá, Chantilly Cream,  
Passion Fruit Caramel Sauce (G, D, E, RHUM)

### Torta Meringata Al Limone

Lemon Curd, Burnt Merengue (G, D, E, N)

### Tagliere Di Formaggi Italiani

Italian Cheese Assortment, Served with Dried Fruit  
Carasau Bread and Home-Made Chutney, Olives (D, G, N, S, P)

### Ice Cream

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

### Sorbet

Lemon, Strawberry, Raspberry (V, GF)