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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

※ Burrata E Caponata
Apulia Burrata Cheese, Sicilian Eggplant Caponata, Pine Nut, Basil (V, N, D)

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)
※ Vitello 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)
※ 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

## Primi Piatti

Minestrone Di Verdure
Seasonal Vegetables Soup, Basil Oil (VG, GF)
Spaghetti e Stracciatella
Stracciatella Cheese, Roasted Cherry Tomato, Basil (D, G, V)

## ※ 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)

## Arva

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

