

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

Insalata di Piselli, Fave e Pecorino Romano
Garden Leaf, Broad Bean, Green Pea,
Mint, Lemon with Extra Virgin Olive Oil (D)

※ Burrata di Bufala e Pomodorini
Apulia Buffalo 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 (F, Ce)

Salmone Marinato alla Barbabietola
Beetroot Cured Norwegian Salmon,
Compressed Apple, Pickled Mustard Seeds
Arenka Caviar Served with Buckwheat Blini (F, G)

Insalata di Granchio, Avocado E Lattuga
Phuket Blue Crab Meat, Avocado, Chilli,
Mix Herbs, Butter Lettuce Salad (C)

※ Vitello Tonnato
Slow Cook Dutch Veal, Coated with Traditional
Tuna Sauce, Capers (F, E, Mustard)

※ Tartare Di Manzo
360 Days Grain Fed Kimbara +7, Wagyu Beef
Tartare, Quail Eggs, Crispy Bread (E, G, F)

Da Condividere

※ Fritto di Calamari e Gamberi
Deep Fried Calamari, Tiger Prawn,
Chickpea Fritter, Amalfi Lemon Sauce (D, C, G)

Affettati

Prosciutto di Parma "Sant'Ilario" (PK)

Coppa di Parma (PK)

Bresaola Punta d'Anca

Mortadella "la Favolosa" (PK)

*Served with Sardinian Carasau Bread (G),
Pickles and Olives*

※ Arva's signature dish, (VG) Vegan, (N) Nuts, (G) Gluten, (D) Dairy,

(C) Crustacean, (F) Fish, (P) Peanuts, (E) Egg, (Se) Sesame Seeds, (S) Soy, (PK) Pork, (V) Vegetarian, (Ce) Celery

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax.

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Primi Piatti

Minestrone Di Verdure
Seasonal Vegetables Soup, Basil Pesto (VG)

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

※ Fusilloni al Pesto di Basilico
Fusilloni "Gentile", Basil Pesto, Green Bean
and Potato (D, G)

Tortelli Agli Asparagi
Homemade Asparagus & Mascarpone Tortelli, Asparagus
Cream and Asparagus Tips (D, E, G, V)

※Linguine all' Astice
Linguine, Canadian Lobster, Tomato,
Lobster Reduction (C, G, Ce)

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

Risotto ai Gamberi Rossi Siciliani
Carnaroli Rice, Red Sicilian Prawn Carpaccio,
Grated Ginger, Aman Olive Oil (GF, C, D)

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

Contorni

Insalate Mista di Stagione
Mixed Salad (VG)

※Rucola & Parmigiano
Rocket Salad & Parmesan Shaving (D)

Verdure Grigliate
Grilled Vegetable (VG)

※Carciofi Brasati
Braised Artichokes, Fresh Mint (VG GF)

※ Patate al Forno
Roasted Potatoes (D, V)

Patate Fritte
French Fries (VG)

Piatti Principali

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

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

Dover Sole 700gr (F)

Filetto di Ombrina, N'duja e Cozze
Poached Meager, Potato Cream, N'duja Sauce,
Sautéed Mussel (F, GF, D, PK)

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

Dalla Griglia

360 Days Grain Fed Kimbara,
Wagyu Beef Tenderloin +7 200 gr

360 Days Grain Fed Kimbara,
Crossbreed Wagyu Beef Striploin +7 250gr

360 Days Grain Fed Kimbara,
Crossbreed Wagyu Rib Eye + 7 300 gr

New Zealand Lamb Rack 350gr

※ 360 Days Grain Fed Kimbara,
Crossbreed Wagyu Beef Tomahawk +7 1,5 kg

400 Days Grain Fed, Full Blood Wagyu Beef
Porterhouse 9+ 1,2 kg

All Grilled Items will be served with Wilted Spinach, Mashed
Potato (D)

Sauces On Choice

Hollandaise (E, D), Red Wine Jus (D),
Peppercorn (D), Salsa Verde (E), Lemon & Capers

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4 Hour Notice
To Share

※ Salt Crusted Whole Sea Bass (F, E)

Whole Free Range Roast Chicken (D)

All Include Two Side On Choice & Sauce
Peppercorn (D), Salsa Verde (E)

Dolci

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

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

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

Babá All Ananas Di Phuket
Phuket Pineapple Babá, Chantilly Cream
(G, D, E, V, RHUM)

Millefoglie di Crema alla Vaniglia
Vanilla Custard and Amarena Cherry Compote
Millefeuille (G, D, E, S)

Tagliere Di Formaggi Italiani
Italian Cheese Assortment, Served with Dried Fruit
Carasau Bread and Home-Made Chutney,
Olives (D, G, N, S, PK)
Ice Cream
Vanilla, Chocolate, Pistachio, Hazelnut (D, E, V, N, Se)

Sorbet
Lemon, Strawberry, Raspberry (VG)

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