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 Barbabietole Garden Leaf, Poached Beetroot , Ricotta Cream, Blood Orange Segment Almond Flake, Extra Virgin Olive Oil and Orange Dressing (V, D)

** Burrata e Pomodorini Apulia Burrata Cheese, Chiang Mai Heritage Tomatoes, Italian Basil (V, D)

※ Insalata Di Polipo E Patate Grilled Octopus, Boiled Potato, Tomatoes, Olives, Capers, Celery, Pickled red onion

Crudo Di Capesante Scallop Crudo, Tomato Gel, Tomato Water, Chives, Crunchy Coral (G)

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

Prosciutto e Melone Rocket Salad, Balsamic Reduction (P)

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

**Tartare Di Manzo
360 days Grain Fed RV Australian Beef Tartare,
Quail Eggs, Crispy Bread (E, G)

Da Condividere

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

Calamarata ai Frutti di Mare Homemade Calamarata, Squid, Prawn, Mussel, Lobster Reduction (C, Ce)

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Primi Piatti

Minestrone Di Verdure

Seasonal Vegetables Soup, Basil Oil (VG)

***** Gnocchi Alla Sorrentina

Homemade Potato Gnocchi, Tomato Sauce,

Stracciatella, Basil (D. E. G. V)

※ Spaghetti alla Nerano

Spaghetti Mancini, Creamy and Crispy Zucchini, Provolone

Cheese (D, G, N)

Ravioli di Granchio e Ricotta

Ricotta & Crab Homemade Ravioli,

Fish Reduction, Shaved Bottarga (D, E, G, V)

%Linguine all' Astice

Linguine, Canadian Lobster, Tomato,

Lobster Reduction (C, G)

XTonnarelli Cacio e Pepe

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

Risotto al Tartufo Nero e Porcini

Carnaroli Rice, Porcini Mushroom,

Black Winter Truffle

* Tagliatelle alla Bolognese

Homemade Tagliatelle, Bolognese Ragout,

Parmesan Cheese (D, G, E, P)

Contorni

Insalate Mista di Stagione

Mixed Salad (VG)

Rocket Salad & Parmesan Shaving (D)

Verdure Grigliate

Grilled Vegetable (VG)

**Cime di Rapa Ripassate

Sautéed Turnip Top (N, VG)

% 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)

Filetto di Cernia Finocchi e Olive Taggiasche

Roasted Grouper Fillet, Braised Fennel,

Taggiasca Olives Crushed Potato, Crispy Fennel Salad

(F, E, D)

*****Costoletta alla Milanese

Pan Fried Breaded Veal Chop, Milanese Style Lemon

(E, G, D)

Dalla Griglia

%360 Days Grain Fed WX, R.V Wagyu

Beef Tenderloin 6+ 200 gr

360 Days Grain Fed WX, RV Full Blood

Wagyu Beef Striploin 6+ 250gr

360 Days Grain Fed WX, R.V Full Blood

Wagyu Rib Eye 6+ 300 gr

New Zealand Lamb Rack 350gr

* 360 Days Grain Fed WX RV Full Blood

Wagyu Beef Tomahawk 8+ 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

Sauces On Choice

Hollandaise (E, D), Red Wine Jus,

Peppercorn (D), Salsa Verde (E)

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4 Hour Notice To Share

****Salt Crusted Whole Sea Bass (F, E)**

1kg

2kg

Whole Free Range Roast Chicken (D)

All Include Two Side On Choice & Sauce

Dolci

***** Tiramisu

Classic Tiramisu with Layers of Home-Made Savoiardi 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 Caffe

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)

Torta Meringata Al Limone Lemon Curd, Burnt Merengue (G, D, E, V, N)

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
Verille, Cheeslate, Bistachie, Hazelput (D, E, V, N, S,

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

Sorbet

Lemon, Strawberry, Raspberry (VG)