

The cooks of Italy, famed today for their mastery of the 'cucina del raccolto', have been preparing food this way for centuries, feeding family and friends with honest, uncomplicated dishes to savor and share.

Alive with flavor, the pastry chefs of Aman New York follow this very philosophy, transforming simple ingredients into bold, heart-warming desserts that pay homage to much-loved Italian classics.

SWEET CORN PANNA COTTA (d)

Frosted Flakes, Huckle Berry Sorbet, Caramelized Corn

PAVLOVA (d) (gf)

Passionfruit Banana Curd, Coconut Sorbet, Mangoes

MILLEFEUILLE (d)

Vanilla Cream, Salted Caramel, Mascarpone Ice Cream

CITRUS SEMIFREDDO (d) (n)

Lemon Curd, Fresh Berries, Strawberry Syrup

TIRAMISÚ (gf) (n) (d)

Mascarpone, Savoiardi, Espresso

VEGAN CHOCOLATE TORTE (v) (gf)

Vanilla Cream, Raspberry

TRIO OF GELATI E SORBETTI (d) (gf)

ARTISAN CHEESE SELECTION (d)

Honeycomb, Chutney, Crackers

(v) vegan (n) nuts (d) dairy (gf) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Kindly inform server of any dietary restriction.

BEVERAGES

DRIP COFFEE

ICED COFFEE

ESPRESSO

CAPPUCCINO

LATTE

CHAI LATTE

GOLDEN MILK LATTE

MATCHA LATTE

MOCHA JAVA

VEGAN HOT COCO *Jacques Torres*

ICED TEA

milk options: almond, coconut, oat

TEAS AND TISANES

English Breakfast

Earl Grey

Masala Chai

Sencha

Jasmine Pearls

Dragonwell

Orchid Oolong

Silver Needles

Egyptian Chamomile

Pacific Coast Mint

Hibiscus

Arva restaurants are operated by Aman Group S.a.r.l and are not affiliated with the Avra Group of restaurants.