

ARVA DISCOVERY LUNCH

SHARING ANTIPASTI

OSTRICHE E SEDANO

Cocollos Oyster served with Celery Sorbet

VELLUTATA DI ASPARAGI (D)

Green Asparagus Veloute, King Crab, Stracciatella, Lemon

PANZANELLA TOSCANA (G)

Tuscan Summer Salad, Tomatoes, Onions, Sour Dough, Basil

FRITTURA DI CALAMARI (D,G)

Fry Calamari, Cipriani Sauce

PIZZETTA NAPOLI (D, G)

Buffalo Mozzarella, San Marzano Tomato, Parmigiano, Basil

PASTA E SECONDI

A choice of

SPAGHETTINO AL RAGU D'ANATRA (D, G)

Home Made Pasta, Braised duck Ragù, Fennel Seed, Aged Parmesan

CAVATELLI CACIO E PEPE (D,G,V)

Home Made Cavatello, Pecorino, Parmigiano, Peppercorn

GALLETTO ALLA DIAVOLA

Charcoal-grilled Half Baby Chicken Diavola Style, Peperonata

OMBRINA ALLA MEDITERRANEA (D)

Pan-Fried Mediterranean Meagre, Cherry Tomatoes

(D) Dairy

(V) Vegetarian

(VG) Vegan

(G) Gluten

(N) Nuts

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

Please let us know if you have any allergies or special dietary requirements,
or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits
and vegetables – is informed by our commitment to sustainability.

DOLCI

A choice of

FETTA FIORENTINA (D, V)

70% Dark Chocolate Cake, Blackcurrant Sorbet, Chocolate Sauce

ARVA AFFOGATO (D, V)

Homemade Chiang Rai Vanilla Ice Cream, Espresso

MILLEFOGLIE (D, V, G, N)

Caramelized Puff Pastry, Lemon Curd, Praline Cream, Apricot Marmalade, Chiang Rai Vanilla Ice Cream

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