ARVA DISCOVERY LUNCH

1,800 | guest

SHARING ANTIPASTI

OSTRICHE E SEDANO
Cocollos Oyster served with Citrus and Celery Sorbet

VELLUTATA DI PORRI E PATATE (D, G)
Leek and Russet Potatoes Veloute, Avruga, Taralli Crumbs

FINOCCHI E ARANCE (V)
Shaved Fennel, Orange, Olives, Citrus Dressing

GAMBERI FRITTI (G)
Fried Prawns, Crispy Polenta, Lemon

PIZZETTA NAPOLI (D, V, G)
Buffalo Mozzarella, San Marzano Tomato, Parmigiano, Basil

PASTA E SECONDI

A choice of

RAVIOLI AL FRUTTI DI MARE (D, G)
Squid Ink Ravioli, Clam, Mussels, Tomatoes, Seafood Broth

SPAGHETTI CACIO E PEPE (D, V, G)
Home Made Spaghetti, Pecorino, Parmigiano, Peppercorn

GALLETTO ALLA DIAVOLA (D)
Charcoal-Grilled Half Baby Chicken Diavola Style, Rosemary Potatoes

OMBRINA (D)
Pan-Fried Meagre Fillet, Broccolini Cream, Mussels, Bagna Cauda Sauce

(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

TIRAMISÙ (D, V, G)
Savoiardi, Espresso, Mascarpone Mousse, Cacao

ARVA AFFOGATO (D, V)
Homemade Chiang Rai Vanilla Ice Cream, Espresso

BABÀ AL CIOCCOLATO (D, V, G)
Chocolate Rum Baba, Citrus salad, Orange Zest Chantilly

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