

Dolci

Affogato V G D N
vanilla ice cream, espresso coffee

Tiramisu V D
traditional recipe

Meringata V D
meringue, tropical fruits, vanilla ice cream

Panna cotta V D
classic panna cotta, wild berry sauce

Gelati e Sorbetti D
homemade ice cream and sorbets

ARVN

Arva

Aman's tribute to the simple yet flavourful dishes of traditional Italy.

With typical Italian 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.

Arva finds its inspiration in this tradition, drawing on the farmers and fishermen around us to source the finest local ingredients and freshest seafood. With a little help from our community,

Arva celebrates the conviviality and warmth of traditional Italian family dining: seasonal, sociable and sustainably sourced.

Antipasti

Arancini di Zucchini e Melanzane V G D
zucchini and eggplant stuffed arborio rice arancini

Burrata e Pomodorini V D
heirloom tomatoes, balsamic vinegar, garden basil

Vitello Tonnato SF
slow-cooked veal loin, traditional tonnato sauce, capers

Carpaccio di Spigola SF
cured sea bass, pink pepper, citrus dressing

Grancio, Avocado e Lattuga SF
blue crab meat, avocado, chilli, lettuce salad

Insalata di Polpo SF
grilled octopus, potatoes, capers, onions olives

Tartare di Manzo SF
tenderloin, quail egg, black herring caviar, garden herbs

Tagliere di Salami e Formaggi Misti G D P
Italian cheese and charcuterie selection, Sardinian carasau bread, chutney
*for 2 guests

Primi Piatti

Linguine All'astice G SF D
linguine pasta, bisque sauce, local lobster

Rigatoni Melanzane e Burrata V G D
rigatoni pasta, tomato sauce, eggplant, garden basil, crushed burrata

Tagliatelle alla Bolognese G D P
tagliatelle pasta, beef Bolognese, fresh tomatoes, aged parmesan

Spaghetti Cacio e Peppe V G D
spaghetti pasta, pecorino, aged parmesan, toasted black pepper

Agnolotti di Coda alla Vaccinara G D
handmade agnolotti pasta filled with braised oxtail, butter, sage, beef jus

Gnudi al Tartuffo V D
homemade ricotta gnudi, truffle

Risotto Piselli e Asparagi SF D
aged aquarello rice, fresh peas, asparagus

Contorni

Insalata Mista V G
mixed salad with Italian dressing

Asparagi Grigliati V VG G
grilled young asparagus

Patate al Forno V D
roasted potatoes, olive oil, rosemary, garlic

Spinaci alla Romana V D N
sauteed spinach, garlic, pine nuts, raisins

Pomodorini e Basilico VG
Bali cherry tomatoes, garden basil

Secondi Piatti

Tagliata di Filetto di Manzo D
grilled Australian wagyu beef tenderloin, parmesan shavings, fresh arugula, aged balsamic glazed (200g)

Carrè di Agnello D
roasted New Zealand farm lamb rack

Spigola alla Griglia SF D
grilled sea bass from Jimbaran fisherman, roasted carrot, carrot puree

Cernia Zucchini, Spinaci SF D
pan-fried Bali grouper, stewed spinach, shaved zucchini salad

Australian Lombata D
grilled Australian wagyu Scotch fillet (280g)

Cotoletta alla Milanese G D
fried veal cutlet, fresh lemon, crispy sage

Pollo alla Piastra
grilled half organic chicken from Manggis village, asparagus
*side of chicken jus, thyme, lilliput capers and lemon segments

Sauces on Side

Red Wine Beef Jus

Peppercorn Sauce V D

Salsa Verde VG