ARVA

AMAN NAI LERT BANGKOK

MENUS

ALL-DAY MENU

CICCHETTI

SCHIE FRITTE *(D)(G)*
Venetian-Style Fried Grey Shrimp, Cipriani Sauce

CACIO E OVA *(D)(V)(G)*
Pecorino and Parmigiano Fritters, Black Truffle Mayonnaise

PANE, BURRO E ACCIUGHE *(D)(G)*
Cantabrian Anchovies, Whole Wheat Sourdough, Parsley Butter

PATE DI FEGATINI *(D)(G)*
Chicken Liver Pâté, Maraschino Cherries, Cocoa, Sourdough Toast

PIADINA *(D)(G)*
Traditional Romagna Flatbread, Prosciutto Crudo, Rocket, Stracciatella

PIZZETTE

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

ACCIUGHE E BURRATA *(D)(G)*
San Marzano Tomato, Cantabrian Anchovies, Burrata, Lemon

PARMA *(D)(G)*
Fior di Latte, San Marzano Tomato, Parma, Mascarpone, Peppered Figs

FOCACCIA DI RECCO *(D)(G)(V)*
Ligurian Focaccia di Recco, Stracchino, Aman Olive Oil

CRUDI E STAGIONATI

ARVA OYSTER SELECTION
Half-Dozen Oysters, Raspberry Mignonette, White Balsamic Mignonette, Lemon

SCAMPO
Langoustine, Tomato Battuto

(D) Dairy · (V) Vegetarian · (VG) Vegan · (N) Nuts · (G) Gluten

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ALL-DAY MENU

CRUDI E STAGIONATI · CONTINUED

TONNO
Sliced Tuna, Salmoriglio Dressing

TARTARE DI BRANZINO
Sea bass Tartare, Celery sorbet, Green Apple, Caviar

ARVA SEAFOOD TABLE *(D)(G)*
Whole Lobster, Six Oysters, Marinated Tuna, Octopus and Potato Salad, Grilled Langoustine, Crispy Calamari, Mussels Impepata

CHARCUTERIE SELECTION *(G)*
50g Per Portion Served with Grilled Sourdough and Giardiniera: Joselito Ibérico de Bellota, Guanciale Amatriciano, Salame Felino, Mortadella, Prosciutto di Parma S. Ilario

ANTIPASTI

INSALATA DI POMODORI E BURRATA *(D)(V)*
Heirloom Tomatoes, Burrata, Aman Extra Virgin Olive Oil

PANZANELLA E GAMBERO ROSSO *(D)(G)*
Tuscan Summer Salad, Tomatoes, Onions, Sour Dough, Basil, Mazzara del Vallo Red Prawns, Buffalo Mozzarella Cream

PROSCIUTTO E MELONE
Sant' Ilario Parma Ham, Lorenzini Melon

CARPACCIO DI MANZO *(D)*
Aged Beef Carpaccio, Parmigiano Foam, Rocket, Aged Balsamic Vinegar

PARMIGIANA DI MELANZANE *(D)(V)(G)(N)*
Eggplant Terrine, Parmigiano Sauce, Pesto, Tomato Sauce

VITELLO TONNATO
Sliced Veal Loin, Tonnato Sauce, Capers

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ALL-DAY MENU

PRIMI

MINESTRONE *(D)(V)(N)*
Traditional Vegetable Soup, Tomato Broth

VELLUTATA DI ASPARAGI *(D)*
Green Asparagus Veloute, King Crab, Stracciatella, Lemon

TORTELLI DI MAGRO *(D)(V)(G)(N)*
Homemade Stuffed Green Tortelli, Young Herbs, Salsa di Noci

SPAGHETTO AL POMODORO *(VG)(G)*
Spaghetti Gentile, Yellow Tomato, Basil

MACCHERONCELLO CACIO E PEPE *(D)(V)(G)*
Homemade Maccheroncello, Pecorino, Parmigiano, Peppercorn

LASAGNA AL PESTO *(D)(V)(G)(N)*
Oven-Baked Lasagna, Basil Pesto, Green Beans, Potatoes

LINGUINE VONGOLE E BOTTARGA *(G)*
Linguine Gentile, Clams, Garlic, Chilli, Sardinian Bottarga

LINGUINE ALL'ASTICE *(G)*
Linguine Gentile, Half-Kilogram Lobster, Cherry Tomatoes, Basil, Parsley Chilli

BIGOLINO AL RAGÙ D'ANATRA *(D)(G)*
Homemade Bigolino, Braised Duck Ragù, Fennel Seed, Aged Parmesan

RISOTTO ALLO ZAFFERANO *(D)*
Carnaroli Rice, Saffron, Bone Marrow Salad, Beef Jus

SECONDI

OMBRINA *(D)*
Steamed Mediterranean Meagre Fillet, Summer Vegetables, Young Leaves, Franciacorta Sauce

BRANZINO ALLA MEDITERRANEA *(D)(N)*
Pan-Fried Mediterranean Seabass, Cherry Tomatoes, Pine Nuts, Capers, Taggiasca Olives

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ALL-DAY MENU

SECONDI · CONTINUED

VENTRESCA DI TONNO *(G)*
Seared Tuna Chutoro, Tomatoes "Millefoglie", Sicilian Caponata

BRACIOLA DI MAIALE *(G)*
Pan-Fried Zucchini-Crusted Iberico Pork Chop, Stuffed Zucchini Flower

COTOLETTA MILANESE *(D)(G)*
Butter-Fried Italian Veal, Sage, Lemon Sea Salt, Baby Leaf Salad

AGNELLO ALLA BRACE *(D)*
Grilled Australian Lamb, Green Peas, Spring Onions, Jus

MANZO *(D)*
Pan-Fried Black Angus Tenderloin, Onion, Brunello Jus

DA CONDIVIDERE — PERFECT FOR SHARING

ORATA
Oven-Baked Mediterranean Sea Bream, Green Asparagus, Morels Mushroom

LINGUINE ALL'ASTICE *(G)*
Linguine Gentile, Whole Lobster, Cherry Tomatoes, Basil, Parsley, Chilli

COSTATA DI MANZO *(D)(G)*
Chargrilled Carrara Wagyu Beef, Garlic, Rosemary, Salsa Verde

BISTECCA ALLA FIORENTINA *(D)(G)*
Chargrilled T-Bone Steak, Garlic, Rosemary, Salsa Verde

CONTORNI

RUCOLA E POMODORI *(D)(V)*
Rocket Salad, Roasted Cherry Tomatoes, Balsamic Vinegar

FAGIOLINI E PANCETTA *(D)*
Sautéed Green Beans, Shallots, Bacon, Butter

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ALL-DAY MENU

CONTORNI · CONTINUED

SPINACI SALTATI *(VG)(N)*
Sautéed Spinach, Garlic, Pine Nuts, Raisins

PATATE AL ROSMARINO *(D)(V)*
Roasted Baby Potatoes, Garlic, Rosemary

PEPERONATA *(VG)*
Slow-stewed bell peppers, onions, and tomatoes

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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 RAGÙ D'ANATRA *(D)(G)*
Home Made Pasta, Braised Duck Ragu, 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

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

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ARVA DISCOVERY LUNCH

DOLCI · CONTINUED

MILLEFOGLIE *(D)(V)(G)(N)*
Caramelized Puff Pastry, Vanilla Mascapone Cream, Apricot Marmalade, Chiang Rai Vanilla Ice Cream

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DESSERT

DOLCI

ARVA AFFOGATO *(D)(V)*
Homemade Thai Vanilla Gelato, Espresso

MILLEFOGLIE *(D)(V)(G)(N)*
Caramelised Puff Pastry, Vanilla Mascapone Cream, Apricot Marmalade, Thai Vanilla Ice Cream

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

FETTA FIORENTINA *(D)(V)*
70% Dark Chocolate Cake, Blackcurrant Sorbet, Chocolate Sauce

DELIZIA AL LIMONE *(D)(V)(G)(N)*
Lemon Custard, Limoncello Sponge, Yoghurt and Lemon Sorbet

PANNA E FRAGOLE *(D)(V)*
Basil-Marinated Strawberries, Aged Balsamic, Meringue, Vanilla Chantilly, Fior Di Latte Ice Cream

SELEZIONE DI FORMAGGI *(D)(V)(N)*
Artisan Cheese Selection, Shine Muscat, Honey, Walnuts

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COCKTAILS

SIGNATURE COCKTAILS

NEGRONI D' ORO
Saffron-Infused DiBaldo Gin, Mancino Bianco Vermouth, DiBaldo Bianco Bitters

SPRITZ SBAGLIATO
Aperol, Grappa, Prosecco Reduction, Coconut Soda, Citrus, Mandarin

ROSATO
Bes Gin, Cocchi Rosato, Prosecco, Triple Juice Cordial

COLOMBA
Espolon Reposado Tequila, Grapefruit Juice, Citrus, Salted Lavender Foam

CAFFETTINO
Aman Signature 70% Chocolate, Piedmont Hazelnut, Praline, Sea Salt Caramel, Ricotta Ice Cream

BARREL BLISS
Michter's Us*1 Kentucky Straight Bourbon, Chocolate, Cynar, DiBaldo Rosso Vermouth, Silpin Coconut and Caramel Syrup

CLASSIC COCKTAILS

APEROL SPRITZ
Aperol, Soda, Prosecco

NEGRONI
Ford's Gin, Mancino Rosso, Campari

GARIBALDI
Campari, Orange Juice, Orange Water

MARGARITA
Espolon Reposado Tequila, Cointreau, Lime, Syrup

GIN MARTINI
No.3 London Dry Gin, Mancino Secco Vermouth, Orange Bitters

AMARETTO SOUR
Disaronno Originale Amaretto, Lemon, Syrup

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COCKTAILS

CLASSIC COCKTAILS · CONTINUED

OLD FASHIONED
Michter's US*1 Kentucky Straight Bourbon, Angostura Bitters, Syrup

(D) Dairy · (V) Vegetarian · (VG) Vegan · (N) Nuts · (G) Gluten

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