1872

AMAN NAI LERT BANGKOK

MENUS

Named after the birth year of Nai Lert, Thailand's foremost developer and innovator, 1872 at Aman Nai Lert Bangkok is a convivial space that pays tribute to his pioneering spirit with refreshing drinks and beautifully crafted fare highlighting traditional recipes as seen through a contemporary lens.

Daily 9am to 11pm · Afternoon tea 2 to 5pm

AFTERNOON TEA

Thai flavours and tropical notes guide Chef Florian Couteau's afternoon tea toward a gentle radiance of Nai Lert Park

SAVORY SIGNATURE

Lotus *(V)(G)*
Lotus Roots, Seeds, Flowers, Citrus

SAVORY CREATIONS

Boat Noodles Terrine *(G)*
Braised Beef and Thai Basil Terrine, Baby Sprouts

Pla Goong Tartlet *(G)(N)*
Prawns, Lemongrass, Kaffir Leaves, Chilli Paste

Chicken Satays Shell *(G)(N)*
Turmeric Chicken, Peanuts Dressing, Cucumber

Tom Kha Bavarois *(V)(G)*
Mushrooms, Galangal Coconut Mousse, Sunchoke Chips

SWEET SIGNATURE

Kabocha *(D)(G)(N)*
Pumpkin, Custard, Palm Sugar Ice Cream

SWEET CREATIONS

Khanom Kai Tao *(D)(G)*
Sweet Potato Puffs, Caramel Coulis, Cheese Cream

Nam Hom Tartlet *(D)(N)(G)*
Cacao Shortbread, Sponge, 70% Aman Signature Chocolate Mousse, Coconut Cremeux

Thong Muan *(D)(N)(G)*
Sesame Thai Crispy Roll, Peanuts Cream, Caramelized Peanuts

Mamuang Kuan *(D)(G)*
Mango Tuiles, Sponge, Marmalade, Mango Cream

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

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AFTERNOON TEA

SCONES

Plain, Pineapple *(D)(G)*
Coconut and Pineapple Jam, Strawberry Jam, Clotted Cream

CHAMPAGNE PAIRING

Comte de Montaigne
Aman Cuvée Speciale Brut NV

Philipponnat
Royale Réserve Brut NV

Bollinger
Brut Rosé NV

TEA SELECTION

AMAN NAI LERT BANGKOK SIGNATURE BLENDS

Summer Blend | Mango and Sticky Rice

AMAN SIGNATURE

Aman Kyoto Matcha | Janu Tokyo Sencha

WHITE TEA

Pure Silver Yin Zhen Needles Fujian Spring

GREEN TEA

Shizuoka Summer Sencha

Superior Jasmine Mao Feng Fujian Spring

Sencha Romance

Green Tea Lychee

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AFTERNOON TEA

BLACK TEA

Majestic Darjeeling

Pu-Erh Aged Buttons Yunnan

English Breakfast

Earl Grey

Tom Yum

OOLONG

Thai Oolong #17

ICED TEA

Coconut Matcha

Thai Milk Tea

HERBAL INFUSIONS

Lemongrass | Chamomile | Bael and Ginger | Peppermint

Our coffee and tea are green certified and come from Fairtrade partners.

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BEVERAGE MENU

SIGNATURE COCKTAILS

1872 Martini
The Botanist Gin, Blended Vermouth, House Blend Tea, Orange and Lemon Bitters

Blossom Negroni
Roku Gin, DiBaldo BBB, Mancino Bianco, Lotus Tea

So Fresh, So Clean
Matusalem White Rum, Coconut Liqueur, Clarified Pineapple and Lychee Juice, Citrus

Calm
The Botanist Gin, Chamomile-Infused St-Germain Liqueur, Aromatic Bitters, London Essence Tonic

Matcha Maker
Toki Whisky, Matcha, Yuzu Pandan Syrup

Gardener
Rosemary-Infused Grey Goose Vodka, Umeshu, Thyme and Cardamom Syrup

Green Grass
Plantation 3 Stars White Rum, Kale, Amaro Lucano, Cucumber, Tamarind and Kaffir Lime Syrup, Soda

Wind in the Hair
Espolon Blanco Tequila, Mezcal, Pierre Ferrand Orange Curacao, Grapefruit Juice, Lavender and Lime Cordial, Salted Jasmine Foam

Sora
Michter's US*1 Bourbon, Rhubarb and Strawberry Cordial, Tio Pepe Sherry, DiBaldo Vermouth, Bitters

Arabicano
Los Siete Misterios Mezcal, Coffee, Agave and Vanilla Syrup, Lemon, Soda

CLASSIC COCKTAILS

Aperol Spritz
Aperol, Prosecco, Soda

Negroni
The Botanist Gin, Mancino Rosso Vermouth, Campari

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BEVERAGE MENU

CLASSIC COCKTAILS · CONTINUED

Amaretto Sour
Disaronno Originale Amaretto, Lemon, Syrup, Aer

Old Fashioned
Michter's US*1 Bourbon, Kentucky Straight Bourbon, Angostura Bitters, Syrup

Espresso Martini
Grey Goose Vodka, Kahlua, Espresso, Orange Reduction Syrup

LOW ABV COCKTAILS

Cynar Spritz
Cynar, Prosecco, Soda

DiBaldo Highball
DiBaldo Bianco, Homemade Ginger Ale

Sompong Highball
Mancino Kaffir Lime, Coconut Soda

NON-ALCOHOLIC COCKTAILS

Lychee Coco Soda
Lychee Juice, Pineapple, Coconut

Garden Keeper
Pineapple, Banana, Mint, Honey, London Essence Co. Grapefruit and Rosemary Tonic

WINES BY THE GLASS

CHAMPAGNE

Comte de Montaigne
Aman Cuvée Special Brut, NV

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BEVERAGE MENU

WINES BY THE GLASS · CONTINUED

Philipponnat
Royale Réserve Brut, NV

Bollinger
Brut Rosé, NV

WHITE

Forjas del Salnés *(c. 2023)*
Leirana Albariño, Spain

Greywacke *(c. 2023)*
Wild Sauvignon Blanc, New Zealand

Nathalie & Gilles Fèvre *(c. 2023)*
Chablis, France

ROSÉ

Château la Tour de L'Évêque *(c. 2024)*
Pétale de Rose, Côtes de Provence, France

RED

Pietradolce *(c. 2021)*
Etna Rosso, Italy

Château Haut-Brisson *(c. 2020)*
Saint-Emilion Grand Cru, France

Rebourgeon-Mure *(c. 2022)*
Bourgogne Pinot Noir, France

DESSERT

Mullineux, Straw Wine Olerasay NO 2
Straw Wine Olerasay No 2, South Africa, NV

Château d'Yquem *(c. 2019)*
1er Cru Classé Supérieur, France

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BEVERAGE MENU

FORTIFIED

Niepoort *(c. 2018)*
Late Bottled Vintage Port, Portugal

Barbeito
10 Year Old Sercial Old Reserve Madeira, Portugal, NV

SPIRITS

ALL SINGLE POURS ARE 50ML

WHISKY · SINGLE MALT

The Macallan 18 Year Old Sherry Oak, Highland

The Macallan 15 Year Old Double Cask, Highland

The Macallan 12 Year Old Sherry Oak, Highland

Balvenie 12 Year Old Doublewood, Speyside

Balvenie 21 Year Old Portwood, Speyside

Glenlivet 18 Year Old, Speyside

Lagavulin 16 Year Old, Islay

Laphroaig 10 Year Old, Islay

Talisker 10 Year Old, Skye

Talisker 18 Year Old, Skye

WHISKY · BLENDED

Chivas Regal 18 Year Old

Johnnie Walker Gold Label

Johnnie Walker Blue Label

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BEVERAGE MENU

SPIRITS · CONTINUED

Johnnie Walker Sons King George V

WHISKY · IRISH

Jameson

Teeling Single Malt

WHISKY · AMERICAN

Michter's Us *1 Kentucky Straight Bourbon

Michter's Us *1 Kentucky Straight Bourbon 10 Year Old

Michter's Us *1 Kentucky Straight Rye 10 Year Old

Michter's Us *1 Kentucky Straight Rye

Woodford Reserve

WHISKY · JAPANESE

Yamazaki 12 Year Old

Nikka from The Barrel

Hakushu 12 Year Old

Hibiki Japanese Harmony

Hibiki 17 Year Old

COGNAC

Hennessey XO, France

Hennessy Paradis Extra, France

Martell Cordon Bleu, France

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BEVERAGE MENU

SPIRITS · CONTINUED

Remy Martin Louis XIII, France

Remy Martin 1738, France

ARMAGNAC

Baron De Sigognac 10 Ans, France

Domaine D'Espérance 10 Ans, France

VODKA

Grey Goose Altius, France

Grey Goose Original, France

Belvedere Vodka, Poland

Beluga Gold Line, Russia

Beluga Transatlantic, Russia

GIN

DiBaldo London Dry, Italy
Aman Nai Lert Bangkok Exclusive

No.3 London Dry, The Netherlands

Bes Spicy Dry, Italy

The Botanist, Scotland

Bombay Sapphire, England

Nikka Coffey, Japan

Fords, England

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BEVERAGE MENU

SPIRITS · CONTINUED

The Gardener, France

Hendrick's, Scotland

Sabatini, Italy

Monkey 47, Germany

Saneha, Thailand

RUM

Matusalem Gran Reserva 15 Year Old, Dominican Republic

Flor De Caña Centenario 25 Year Old Single Estate, Nicaragua

Santa Teresa, Venezuela

Bacardi Ocho, Santiago de Cuba

Issan Rum, Thailand

TEQUILA & MEZCAL

Clase Azul Reposado

Clase Azul Mezcal Joven Durango

Espolón Reposado

Eight Reserve By 818

Los Siete Misterios Doba-Yej Joven

Patrón Reposado

Don Julio Reposado

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BEVERAGE MENU

SPIRITS · CONTINUED

Don Julio 1942

Montelobos Mezcal Espadin Joven

VERMOUTH

DiBaldo Vermouth Rosso, Italy

DiBaldo BBB, Italy

Carpano Antica Formula, Italy

Cinzano 1757 Rosso, Italy

Cocchi Americano Bianco, Italy

Cocchi Storico di Torino, Italy

Cocchi di Torino Extra Dry, Italy

LIQUEUR

Amaretto Disaronno, Italy

Baileys Irish Cream, Ireland

Frangelico, Italy

Grand Marnier, France

St-Germain Elderflower, France

Campari, Italy

Aperol, Italy

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BEVERAGE MENU

BEER

Sompong Lager, Thailand

Menabrea, Italy

Baladin, Italy

Singha Reserve, Thailand

Singha, Thailand

Asahi Premium Lager, Japan

Heineken 0%, Netherlands

SOFT DRINKS

Aya Turmeric and Ginger Soda

Red Bull

Coca Cola

Coke Zero

Coconut Lychee Soda

Soda | Ginger Beer | Ginger Ale

FRESH JUICES

Orange | Pineapple | Watermelon | Coconut | Tomato

WATER

Acqua Panna, 250ml

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BEVERAGE MENU

WATER · CONTINUED

Acqua Panna, 750ml

San Pellegrino, 250ml

San Pellegrino, 750ml

Perrier, 330ml

Perrier, 750ml

COFFEE

Espresso | Double Espresso | Americano

Latte | Cappuccino | Macchiato | Flat White

Cold Brew | Process V60 | French Press

TEA

AMAN NAI LERT BANGKOK SIGNATURE

Summer Blend | Mango Sticky Rice Black Tea

MATCHA

Aman Kyoto Signature Matcha

BLACK TEA

Darjeeling | Pu-Erh Aged Buttons Yunnan | English Breakfast | Earl Grey | Tom Yum

GREEN TEA

Janu Tokyo Signature Sencha | Shizuoka Summer | Jasmine Fujian Spring Sencha Romance | Green Tea Lychee

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BEVERAGE MENU

WHITE TEA

Pure Silver Yin Zhen Fujian Spring

OOLONG

Thai Oolong

HERBAL INFUSION

Lemongrass | Bael and Ginger | Peppermint | Chamomile

ICED TEA

Signature Cold Brewed Lemon Black Tea

Jasmine, Honey and Ginger

Thai Milk Tea

Matcha Latte

Coconut Matcha

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BAR BITES

CAVIAR SELECTION - SERVED ON ICE WITH CLASSIC GARNISHES AND GRILLED SOURDOUGH

Kristal

Baeri

SMALL BITES

Schie Fritte *(G)*
Venetian-Style Fried Grey Shrimps, Cipriani Sauce

Cacio e Ova *(D)(V)(G)*
Pecorino and Parmigiano Fritters, Black Truffle Mayonnaise

Pane, Burro e Acciughe *(D)(G)*
Cantarbrian Anchovies, Whole Wheat Sourdough, Parsley Butter

Pâté di Fegatini *(D)(G)*
Chicken Liver Pâté, Maraschino Cherries, Cocoa, Sourdough Toast

CHARCUTERIE

50G PER PORTION SERVED WITH GRILLED SOURDOUGH AND PICKLES

Prosciutto di Parma S. Ilario *(G)*

Joselito Iberico de Bellota *(G)*

Guanciale Amatriciano *(G)*

Salame Felino *(G)*

Mortadella *(G)*

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ALL DAY DINING

THAI SPECIALITIES

Gai Tod *(G)(N)*
Deep-Fried Chicken Wings, Coriander Salad, Thai Dip

Pla Muek Tod *(G)*
Turmeric Marinated Crispy Squids, Coriander, Sriracha, Lime

Tom Yum Goong
Aromatic Soup with Prawns, Lemongrass, Galangal, Coriander, Mushrooms

Tom Kha Gai
Coconut Milk Soup with Chicken, Pickled Banana Blossom, Lemongrass, Galangal

Tom Sab Neur
Spicy Braised Beef Soup, Lemongrass, Lime Juice, Herbs

Yum Makeua Yao *(D)(V)*
Smoked Aubergine, Shredded Eggs, Shallot, Chilli Flakes, Herbs, Soy Dressing

Nam Ya Poo
Crab Curry, Coconut Milk, Turmeric, Melinjo Leaves, Eggs, Vermicelli

Panaeng Moo Yang *(N)*
Marinated Grilled Pork Neck, Red Curry, Pickled Garlic, Cashew Nuts

Pad See Ew *(V)(G)*
Stir-Fried Flat Rice Noodles, Eggs, Kale, Black Soy Sauce, Fried Garlic Flakes

Pad Thai Goong *(N)*
Stir-Fried Rice Noodle, Prawns, Eggs, Tofu, Bean Sprouts, Peanuts, Tamarind

Kao Pad Pla Sa Lid
Thai Fried Rice, Boiled Egg, Crispy Gourami Fish, Shallots, Chilli, Lime

Pad Kaprao Wagyu *(G)*
Stir-Fried Wagyu Beef, Garlic, Chilli, Holy Basil, Fried Egg, Jasmine Rice

Pad Pak Boong *(V)(G)*
Stir-Fried Morning Glory, Soy Bean Paste, Garlic, Chilli

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ALL DAY DINING

APPETISERS & SALADS

Oysters
Six Oysters, Raspberry Mignonette, White Balsamic Mignonette, Lemon

Smoked Trout *(G)(N)*
Salted Butter, Wholegrain Toast

Rocket & Fresh Figs *(D)(V)(N)*
Rocket Leaves, Figs, Pears, Honey Walnuts, Shaved Parmesan

Caesar Bowl *(D)(G)*
Baby Cos Lettuce, Guanciale, Anchovies, Parmesan, Black Pepper, Garlic, Croutons

Antioxidant Salad *(VG)(N)*
Kale, Spinach, Avocado, Blueberries, Green Apple, Roasted Almonds, Turmeric Dressing

SANDWICHES

Falafel Wrap *(V)(G)(D)*
Wheat Wrap, Falafel, Cabbage, Tomato, Cucumber, Mint Yoghurt, Harissa

Vegetarian Toast *(D)(V)(G)(N)*
Sourdough, Grilled Vegetables, Basil Pesto, Buffalo Mozzarella

Chicken Focaccia *(G)*
Focaccia, Chicken Breast, Guanciale, Fried Eggs, Avocado, Lettuce, Tomato

Smash Burger *(D)(G)*
Homemade Bun, Angus Beef Patties, Tomato Relish, Caramelised Onion, English Mustard, Gruyere Cheese

BBQ Pulled Mushroom Burger *(D)(V)(G)(N)*
Brioche Bun, Pulled, King Oyster Mushrooms, Cashew Cheese, Lettuce, Jalapeño

DESSERTS

Chocolate Fondant *(D)(V)(G)(N)*
70% Aman Signature Chocolate Fondant, Cacao Nibs Tuiles, Passionfruit, Thai Vanilla Ice Cream

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ALL DAY DINING

DESSERTS · CONTINUED

Pineapple and Coconut Sundae *(D)(V)(G)*
Roasted Pineapple, Coconut Sorbet, Whipped Kaffir Ganache, Sesame Tuiles, Chalong Bay Rum

Pandan Millefeuille *(D)(V)(G)*
Pandan and Coconut Cream, Caramelized Puff Pastry

Mango Sticky Rice *(V)(G)(N)*
Seasonal Mango, Coconut Cream, Roasted Mung Beans

ICE CREAM & SORBET (PER SCOOP)

Mango *(V)(VG)*

Blackcurrant *(VG)(V)*

Lemon Sorbet *(D)(V)*

Durian *(D)(V)*

Coconut Sorbet *(V)(VG)*

Aman 70% Signature Chocolate *(D)(V)*

Chiang Rai Vanilla *(D)(V)*

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