AMAN LOUNGE

AMAN NAI LERT BANGKOK

THE SPIRIT OF GODAI

In the Japanese philosophy of Godai, the world is shaped by the quiet interplay elements that flow through nature -- Earth, Water, Wind, Fire and Void. Similar to a Zen Garden, where elements are arranged in harmony to inspire stillness, the philosophy of Godai resonates with the tranquil surrounding of Nai Lert Park, a sanctuary where nature breathes in quiet balance with traditions. Our signature cocktails honour the essence of each natural element, offering a meditation, a moment to pause and to embrace the beauty of the fleeting present.

Crafted in collaboration with Michele Montauti, Director of Beverage and Bars, and Chaisiri "Golf" Buranagit

From 5.30pm until late

SIGNATURE COCKTAILS

EARTH

Komorebi
Dappled Sunlight Filtering Through Leaves. Nikka from the Barrel Whisky, Matcha Milk Punch, Yuzu, Palo Santo Tincture, Genmaicha Syrup

Tsuchi Essence
Essence of the Earth. Grey Goose Vodka, Sake Olive, Maraschino, Clarified Tomato Water

Grounding, enduring and rich with depth, these cocktails showcase flavours that speak of time, tradition and quiet strength through robust flavours and earthy botanicals.

WATER

Seiran
Clear Blue Mist. The Botanist Gin, Blue Spirulina-Infused Sake, Mancino Secco Vermouth, Lemon Shiso Cordial, Chrysanthemum Seaweed Cordial, Citrus, Lychee

Hikinami
The Power of The Ocean. Matusalem Platino Rum, Umami Tincture, Nori Yuzu Cordial, Clarified Watermelon Juice

Fluid and effortless, water represents a seamless harmony of purity and grace, slowing with refined simplicity. These cocktails embody the essence of water through delicate flavours, ethereal textures and a sense of tranquility through the purity of Japanese ingredients.

FIRE

Kaji No Mai
The Dance of Flames. Los Siete Misterios Doba-Yej Mezcal, Umeshu, Espolon Reposado Tequila, Shichimi Togarashi-Infused Campari, DiBaldo Rosso Vermouth

Hi No Kokoro
Heart of Fire. Flor de Caña 4 Year Old Rum, Capsicum, Jalapeno, Giffard Piment d'Espelette, Homemade Herbal

A spark, a flicker or a slow burn, fire is bold, untamed and alive with intensity. These cocktails evoke the dynamism of fire, using bold, spicy and smoky flavours paired with visually striking presentations.

All prices are in Thai Baht exclusive to 10% service charge and 7% government tax.
Non-alcoholic versions can be tailormade upon request.

SIGNATURE COCKTAILS

WIND

Kaze No Sora
Sky Breeze. Nikka Coffey Gin, KID Junmai Sake, St-Germain Liqueur, Yuzu, Sudachi Cordial, Mint, Soda

Fu Jin Whisper
The Whisper of the Wind God. Grey Goose Vodka, Dayame Sochu, Mancino Sakura Vermouth, Peach, Citrus

Fleeting and light, wind represents freedom of movement and embodies adaptability and creativity. These cocktails are designed to evoke the breeze with their airy textures, herbal aromas and ethereal presentations.

VOID

Ku No Yami
The Darkness of Emptiness. Michter's US*1 Bourbon, Mancino Kopi Vermouth, Hojicha Tea, Black Sesame Syrup

Mu No Bigaku
The Aesthetic of Nothingness. Roku Gin, Suze, Sencha Kombu, Grape Juice, Floral Mirin, Lemon, Saline Solution

The absence that holds everything, a canvas for the unexpected where boundaries dissolve into possibility. Void is the most enigmatic element, representing the unseen and the formless. These cocktails embody the nature of void through minimalist presentations, mysterious flavours and unexpected sensory elements that provoke contemplation.

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