

ĀMAN  
NAI LERT BANGKOK

## Welcome to Aman Nai Lert Bangkok

We are delighted to welcome you this festive season at our urban sanctuary. Our seasonal programme invites you to fill your days with experiences that connect you with your inner self, your surroundings, and with those you love.

Please speak to our dedicated team if you wish to participate in any of the activities and events. We're always happy to assist with special requests.

Wishing you a joyful holiday season and a happy 2026.





## Seasonal Hampers

Share the warmth of the season with the first Aman Nai Lert Bangkok's festive hampers, thoughtfully curated with handcrafted treats that reflect the culinary artistry at Aman.

### Tuscan Winter Collection by Arva

- Aman Extra Virgin Olive Oil
- Panforte di Siena
- Homemade Focaccia Dust
- Parmesan Shortbread

### Evening Reverie Collection by Aman Lounge

- The Signature Bottled Negroni
- Macadamia Dragées
- Chocolate-Coated Orangettes
- Aman Nai Lert Bangkok Whiskey Cubes

Available from 1 December to 4 January 2026

To purchase, please contact +66 2 035 1111 or [anlb.1872@aman.com](mailto:anlb.1872@aman.com)

## REGULAR ACTIVITIES

1 - 31 DECEMBER 2025

### Rhythm Dance (Festive Pop)

FITNESS CENTRE  
EVERY MONDAY, 8AM

This dance workout is designed to challenge and engage the body with creative dance movements - whilst focusing on technique and coordination. Listen to your favorite festive pop beats and dance to your heart's desire.

### Greeting Cards with Nai Lert Park Leaves

HERITAGE ROOM  
EVERY MONDAY, 3PM-4PM

A quiet, hands-on activity designing your own festive greeting cards using naturally fallen leaves collected from Nai Lert Park. This mindful experience encourages creativity and reflection – turning nature's details into personal expressions of the season.

### Festive Ornaments Workshop

HERITAGE ROOM  
EVERY TUESDAY, 10AM-11AM

Create your own Thai-inspired ornaments for the festive season. Using palm leaves, craft traditional forms such as Pla Ta Pien and Ta Kror to adorn your Christmas tree with a touch of heritage.

### Herbal Compress Workshop

HERITAGE ROOM  
EVERY WEDNESDAY, 3PM-4PM (EXCEPT 24 & 31 DECEMBER)

Select from a variety of local herbs, flowers and spices to create your own herbal compress. Guided by our wellness team, each ingredient's soothing properties—from relieving tension to promoting relaxation—are explained. A calming and interactive ritual for the body and mind.

### Bangkok at Dawn

WAT PATHUM  
EVERY THURSDAY, 6.45AM-7.45AM

Experience the city in its quietest, most poetic hour. As the sun rises, discover sacred temples, still streets and soft morning rituals – a peaceful introduction to the soul of Bangkok.

## REGULAR ACTIVITIES

1 - 31 DECEMBER 2025

### Mindfulness Intention Setting

MOVEMENT STUDIO  
EVERY FRIDAY, 8AM

In this quiet and reflective session, allow your mind to be calmed by guided breathwork and meditation. Afterwards, write an intention for the year ahead — a word or phrase that reflects what you hope to invite into your life. A gentle ritual of transition and new beginnings.

### Festive Cocktails Workshop

AMAN LOUNGE  
EVERY FRIDAY, 3PM

Celebrate the season with a cocktail workshop led by Director of Beverage and Bars, Michele Montauti. Explore the elegant art of mixology and experiment with festive botanicals and seasonal ingredients.

### Year-End HIIT Workout Activity

FITNESS CENTRE  
EVERY SATURDAY, 8AM (EXCEPT 20 DECEMBER)

This dynamic workout session combines short bursts of high-energy movement with rest in between, designed to boost stamina, release tension and help the body feel strong and refreshed. Open to all levels—modifications will be offered.

### Time Capsule Postcard

HERITAGE ROOM  
EVERY SUNDAY, 10AM-11AM

Reflect on the past year and write a letter to yourself, before sealing it to take home with you, to open in private next year.

## FESTIVE ACTIVITIES

18 & 20 DECEMBER 2025

### Floral Mindfulness Ritual

HERITAGE ROOM  
10AM

Guests are invited to experience the serene art of traditional Thai floral practices. On 18 December, discover the mindful rhythm of folding lotus leaves, an ancient practice that fosters introspection and calm. On 20 December, craft delicate jasmine garlands, allowing each creation to become a moment of meditative reflection. Rooted in Thailand's rich cultural heritage, these hands-on experiences invite presence, mindfulness, and inner tranquillity.

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20 - 30 DECEMBER 2025

### Biscotti Making

ARVA PRIVATE DINING ROOM  
3PM

Embrace the joy of the season with a Biscotti-making workshop with Chef Florian Couteau. Enjoy crafting Italy's traditional festive treat using fragrant spices and seasonal ingredients, blending tradition and creativity.

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24 DECEMBER 2025

### Christmas Wreath Workshop

HERITAGE ROOM  
10AM

Create your own Christmas wreath using seasonal botanicals. This mindful workshop encourages creativity and connection with nature— a beautiful way to pause and celebrate the season.







## FESTIVE ACTIVITIES

25 & 30 DECEMBER 2025

### Crystal Sound Healing Under the Stars

NAI LERT PARK  
6.30PM

Sound healing with crystal bowls is an ancient practice that uses therapeutic vibrations to promote physical, emotional and spiritual wellbeing. Made from pure quartz, the bowls produce clear, resonant tones that align with the body's energy centres. Their harmonious sound is believed to reduce stress, deepen relaxation and support holistic healing.

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30 DECEMBER 2025

### Ikebana Workshop

HERITAGE ROOM  
3PM-4PM

Join floral design studio PHKA in creating your own flower arrangement, to be displayed in a vase in your suite. Select flowers with different meanings to bless yourself and welcome the new year.

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1 JANUARY 2026

### Alms Giving

ARRIVAL LOBBY  
9.30AM

Take part in the Thai tradition of tak bat (alms giving) – a peaceful moment unifying time, space and spiritual connection.

18 - 21 DECEMBER 2025

## Flourish Fare Afternoon Tea

1872

Created in harmony with the annual Nai Lert Flower & Garden Art Fair, one of the country's most celebrated botanical showcases, this limited-time afternoon tea draws inspiration from the colours and contours of the park in bloom. Chef Florian Couteau weaves festive warmth into the experience through tropical fruits, Thai botanicals and soft floral notes, shaping each piece with a gentle, thoughtful hand. Served with signature teas and the option of Champagne, the ritual captures a moment where the season's glow meets the artistry of nature.

The Flourish Fare Afternoon Tea is served from 2.30pm – 5pm.

For reservations, please contact +66 2 035 1111 or  
[anlb.1872@aman.com](mailto:anlb.1872@aman.com)

## Garden Reverie Cocktails

AMAN LOUNGE

Inspired by the blooms of Nai Lert Park, 1872 and Aman Lounge unveil a collection of cocktails infused with floral notes and botanicals. Conceived by Michele Montauti, Director of Beverage and Bars, each creation pays homage to the Nai Lert Flower & Garden Art Fair, capturing the poetic essence of nature within the festive spirit.

For enquiries and reservations, please contact +66 2 035 1111 or  
[anlb.arva@aman.com](mailto:anlb.arva@aman.com).



20 DECEMBER 2025 - 4 JANUARY 2026

## Italian Festive Delights

ARVA

Seasonal ingredients enjoyed across Italian winter tables become the heart of Arva's festive offerings. White truffle, chestnut, Mazara del Vallo red prawns and sea urchin bring warmth, depth and a sense of celebration to the occasion, interpreted with elegance by Chef Edoardo Traverso. The journey concludes with timeless Italian dolci, including Vanilla Spumone and Panettone enriched with chestnut cream.

The Italian festive menu is served daily from 12pm to 2.30pm and 5.30pm to 10.30pm.

For enquiries and reservations, please contact +66 2 035 1111 or [anlb.arva@aman.com](mailto:anlb.arva@aman.com)

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25 DECEMBER 2025

## Italian Christmas Day Lunch

ARVA

Gather with loved ones as Christmas Day brings a warm, convivial spirit of Arva. Chef Edoardo Traverso presents a family-style Italian lunch crafted around winter ingredients that evoke the generosity of the season – from Cocollos oysters and truffle-scented roast beef to comforting passatelli in capon broth and handmade pastas layered with festive richness. Seasonal seafood, roasted lamb and slow-braised Barolo beef offer a nourishing centrepiece, before traditional dolci by Chef Florian Couteau brings a familiar finale to a joyful afternoon.

The Christmas Day Lunch at Arva starts from 12pm onwards.

For enquiries and reservations, please contact +66 2 035 1111 or [anlb.arva@aman.com](mailto:anlb.arva@aman.com).



1 DECEMBER 2025 - 4 JANUARY 2026

## Festive Afternoon Tea 1872

Savour the season with an afternoon tea by Chef Florian Couteau, where winter flavours take on festive expression. Delicate savouries, layered with lobster, winter figs and smoked duck, are paired with refined sweet creations that weave together chestnut, chocolate, yuzu and vanilla in thoughtful harmony. An optional Champagne pairing adds a celebratory note to this seasonal afternoon ritual.

The Festive Afternoon Tea is served daily from 2.30pm to 5pm.

For enquiries and reservations, please contact +66 2 035 1111 or [anlb.1872@aman.com](mailto:anlb.1872@aman.com).





20 DECEMBER 2025 - 4 JANUARY 2026

## Festive Teppanyaki Journey

HIORI

Within the serene surrounds of the Aman Club, the festive spirit finds form in an intimate teppanyaki experience at Hiori. Chef Yoji Kitayama guides guests to a celebratory procession of Japanese winter treasures – from Champagne oysters and lotus root katsu enriched with winter truffle to the elegant depth of Wagyu dashi broth. At the heart of the journey is Hitachi beef, a prized wagyu from Ibaraki prefecture, cherished for its fine marbling and delicate sweetness, offered alongside seasonal accompaniments that honour Japanese winter traditions.

The Festive Teppanyaki Journey is available daily for dinner from 5.30pm to 10.30pm and for lunch on Fridays to Sundays from 12pm.

For reservations, please contact +66 2 035 1111 or [anlb.hiori@aman.com](mailto:anlb.hiori@aman.com).



20 DECEMBER 2025 - 4 JANUARY 2026

## Festive Omakase Journey

SESUI

The festive season is expressed through a contemplative omakase journey by Master Sushi Chef Satoshi Tsuru, where winter's most cherished ingredients take on a graceful sense of celebration. Simmered snow crab, shirako, abalone, hairy crab and a refined sequence of seasonal nigiri – from botan ebi to Murasaki uni – reflect Japan's traditions of gratitude and renewal. Paired with thoughtful sake selections, the evening becomes a serene gathering shaped by craftsmanship and the spirit of the season.

The Festive Omakase Journey is available from Wednesdays to Sundays with seatings at 5.30pm and 8pm, and lunch seating on Fridays to Sundays from 12pm.

For enquiries and reservations, please contact +66 2 035 1111 or [anlb.sesui@aman.com](mailto:anlb.sesui@aman.com)



22 DECEMBER 2025 - 4 JANUARY 2026

## Festive Concoctions

### 1872 & AMAN LOUNGE

Warm the season with a collection of festive cocktails and refreshers crafted to reflect the gentle spirit of the festivities. At 1872, aperitivo-style creations draw on tropical fruits and gentle botanicals to bring a bright, uplifting note to the early evening – light, refreshing and celebratory. At Aman Lounge, ingredients shaped by Japanese sensibility such as truffle, shiso and delicate aromatics create a more contemplative expression, complemented each night by live performances that lend an intimate, festive warmth.

1872 opens daily from 11am to 11pm. Aman Lounge opens nightly from 5.30pm to late.

For reservations, please contact +66 2 035 1111 or [anlb.1872@aman.com](mailto:anlb.1872@aman.com) and [anlb.amanlounge@aman.com](mailto:anlb.amanlounge@aman.com).





31 DECEMBER 2025 – 1 JANUARY 2026

## New Year's Eve Celebration

ARVA AND 1872

Celebrate the first New Year's Eve at Aman Nai Lert Bangkok with A Season of Light and Heritage, an evening shaped by gentle illumination, cultural artistry and thoughtful celebration. The night begins with a candle ritual, followed by performances from the Joe Louis Puppet Theatre and live music, accompanied by a curated dining experience. As midnight approaches, an illumination ceremony and a toast mark the first moment of the new year, before the celebration continues with an after party at Aman Lounge.

New Year's Eve Celebration begins 7pm onwards. The price includes soft drinks and one glass of welcome Champagne.

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## NEW YEAR'S EVE CELEBRATION ITINERARY

### ARVA, 1872 & AMAN CLUB

As the year draws to a close, Aman Nai Lert Bangkok invites guests to welcome 2026 through an illuminated journey of renewal. Lantern-lighting rituals, elegant Thai-inspired performances, and a dinner that celebrates togetherness set the tone for an evening of reflection and joy. The night concludes with a symbolic light ceremony, a terrace toast beneath the stars, and an afterparty on the 19th floor that carries the celebration into the early hours.

#### FROM 7PM

Arrive to a serene welcome above the city. Enjoy crafted cocktails by the pool and Reception Lounge, accompanied by soft rhythms and a moment to capture the evening's first glow.

#### FROM 8PM

Gather by the Reflective Pond for the evening's opening act — a poetic performance of candlelight and dance that foretells the guiding light of the year to come.

#### FROM 8.15PM ONWARDS

Dinner unfolds across a series of courses, complemented by live music and interludes of performance that weave a story of transformation, harmony, and renewal. Each act — from the disappearance of the lanterns to the dance of shadows — deepens the journey towards midnight.

#### FROM 11.45PM

As the night draws close to its peak, guests are invited to join the countdown by the pond — a luminous moment of light and celebration to welcome 2026.

#### FROM 12.15AM UNTIL LATE

The celebration continues on the 19th floor with a vibrant afterparty, featuring DJ sets to carry the spirit of the new year into the early hours.





1 JANUARY 2026

## New Year's Day Lunch     ARVA

Welcome in the New Year with a celebratory Italian lunch at Arva, where the day unfolds with warmth and abundance. Executive Chef Carlo Valenziano and Chef de Cuisine Edoardo Traverso present a generous selection of midday classics, woven with seasonal touches that honours Italy's culinary traditions and the spirit of new beginnings.

New Year's Eve Lunch at Arva starts from 12pm onwards.

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