

1872

BEVERAGE MENU

SIGNATURE COCKTAILS

1872 Martini

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

Blossom Negroni

DiBaldo 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

Nikka from the Barrel 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

Bes Gin, Mancino Rosso Vermouth, Campari

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

Coco Soda

Lychee Juice, Pineapple, Coconut

Garden Keeper

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

WINES BY THE GLASS

CHAMPAGNE

NV	Diebolt-Vallois Blanc de Blancs Extra-Brut
NV	Bérêche & Fils Réserve Brut
NV	Philipponnat Royale Réserve Brut Rosé

WHITE

2023	Rocca di Frassinello Vermentino IGT
2023	Anselmi San Vincenzo Sauvignon Blend
2021	Lis Neris Gris Pinot Grigio, Friuli Isonzo DOC
2022	Alta Mora Etna Bianco DOC
2022	Andrea Felici Verdicchio dei Castelli di Jesi Classico Superiore DOC

ROSÉ

2023	Domaines Ott Clos Mireille Côtes de Provence
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RED

- 2021 **Franz Haas**
Pinot Nero Alto Adige
- 2022 **Castello di Bossi**
Chianti Classico DOCG
- 2021 **Alta Mora**
Etna Rosso DOC
- 2019 **Marchesi di Barolo**
Peiragal Barbera d'Alba DOC
- 2019 **Argiano**
Solengo Toscana IGT

DESSERT

- 2022 **Romano Dogliotti**
La Caudrina Moscato d'Asti DOCG
- 2017 **Castellare di Castellina**
San Niccolò Vin Santo del Chianti Classico

FORTIFIED

- 2018 **Niepoort**
Late Bottled Vintage Port
- NV **Barbeito**
10 Year Old Sercial Old Reserve Madeira

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
Glenlivet 21 Year Old, Speyside
Lagavulin 16 Year Old, Islay
Laphroaig 10 Year Old, Islay
Talisker 10 Year Old, Skye
Talisker 18 Year Old, Skye

Blended

Chivas Regal 18 Year Old
Johnnie Walker Gold Label
Johnnie Walker Blue Label
Johnnie Walker Sons King George V

Irish

Jameson
Teeling Single Malt

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

Japanese

Yamazaki 12 Year Old
Nikka from The Barrel
Hakushu 12 Year Old
Hibiki Japanese Harmony
Hibiki 17 Year Old

COGNAC

Hennessey XO, France
Hennessey Paradis Extra, France
Martell Cordon Bleu, France
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
Haku Suntory Vodka, Japan

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
The Gardener, France
Hendrick's, Scotland
Sabatini, Italy
Monkey 47, Germany
Saneha, Thailand
Tanqueray 10, England

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
Espolòn Reposado
Eight Reserve By 818
Los Siete Misterios Doba-Yej Joven
Patròn Reposado
Don Julio Reposado
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
Mancino Bianco Ambrato, Italy
Mancino Rosso Amaranto, Italy
Mancino Secco, Italy
Lillet Blanc, France

LIQUEUR

Amaretto Disaronno, Italy
Baileys Irish Cream, Ireland
Frangelico, Italy
Grand Marnier, France
St-Germain Elderflower, France
Campari, Italy
Aperol, Italy

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 Soda
London Essence Collection
Soda | White Peach Jasmine | Ginger Ale

WATER

Acqua Panna, 250ml
Acqua Panna, 750ml
San Pellegrino, 250ml
San Pellegrino, 750ml
Perrier, 330ml

BAR BITES

CAVIAR SELECTION - KAVIARI

Served on Ice with Classic Garnishes

Kristal

Baeri

SMALL BITES

Schie Fritte (G)

Venetian-Style Fried Grey Shrimps, Cipriani Sauce

Frittelle di Parmigiano Reggiano (D, V)

Aged Parmesan Fritters, Black Truffle Mayonnaise

Pane, Burro e Acciughe (D, G)

Cantarbian Anchovies, Whole Wheat Sourdough, Salted Butter, Parsley Butter

Pâté di Fegatini (D, G)

Chicken Liver Pâté, Marsala Wine, Sourdough Toast

Insalata Russa (D, G, N)

Salad of Root Vegetables, King Crab Meat, Homemade Mayonnaise

(D) Dairy

(V) Vegetarian

(VG) Vegan

(G) Gluten

(N) Nuts

All prices are in Thai Baht and subject to a 10% service charge and applicable government tax
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our
commitment to sustainability.

CHARCUTERIE (G)

50g per portion served with Grilled Sourdough and Pickles

Prosciutto di Parma S. Ilario

Culatello Selezione Spigaroli

Guanciale Amatriciano

Salame Felino

Mortadella

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