

1872

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.

BEVERAGE MENU

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

NV	Albert Lebrun Blanc de Noirs Extra Brut
NV	Billecart-Salmon Réserve Brut
NV	Billecart-Salmon Rosé Brut
2010	Giulio Ferrari Riserva del Fondatore DOC

WHITE MAGNUM

2021	Villa Sparina Gavi di Gavi DOCG
2023	Anselmi San Vincenzo Sauvignon Blend
2022	Nals Margreid Pungll Pinot Grigio DOC
2022	Alta Mora Etna Bianco DOC
2022	Andrea Felici Verdicchio dei Castelli di Jesi Classico Superiore DOC

ROSÉ

2023	Miraval Rosé Côtes de Provence
2023	Domaines Ott Clos Mireille Rosé Côtes de Provence

RED MAGNUM

2022	Marchesi Antinori Tenuta Guado al Tasso Il Bruciato Bolgheri DOC
2022	Ricasoli Castello di Borolo Chianti Classico Riserva 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 (150ml)
2018	Castellare Di Castellina S. Niccolo Vin Santo del Chianti Classico

FORTIFIED

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

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

Calm

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

So Fresh, So Clean

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

Arabicano

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

LOW ABV COCKTAILS

Cynar Spritz

Cynar, Prosecco, Soda

DiBaldo Highball

Di Baldo Bianco, Homemade Ginger Ale

Sompong Highball

Mancino Kaffir Lime, Coconut Soda

NON-ALCOHOLIC REFRESHERS

Coco Soda

Lychee Juice, Pineapple, Coconut

Garden Keeper

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

COFFEE

Espresso | Double Espresso | Americano
Latte | Cappuccino | Macchiato | Flat White

Cold Brew | Process V60 | French Press

TEA

Aman Nai Lert Bangkok Signature Black Tea
Black | Green | White | Herbal

Aman Kyoto Signature Matcha

WATER

Acqua Panna (250ml)
Acqua Panna (750ml)
San Pellegrino (250ml)
San Pellegrino (750ml)
Perrier (330ml)

ICED TEA

Signature Lemon Black Tea Cold Brew
Jasmine, Honey and Ginger
Thai Milk Tea
Matcha Latte

FRESH JUICES

Orange | Pineapple | Watermelon | Coconut | Tomato

SOFT DRINKS

Aya Turmeric and Ginger Soda

Red Bull

Coca Cola | Coke Zero

Coconut Soda

London Essence Collection

Soda | White Peach Jasmine | Ginger Ale | Indian Tonic

ALL DAY DINING

THAI SPECIALITIES

Gai Tod (G)

Deep-fried Chicken Wings, Coriander Salad, Thai Dip

Pla Muek Tod (G)

Turmeric Marinated Crispy Squid, 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

Yum Makeua Yao (D)

Smoked Aubergine, Shredded Egg, Shallot, Chilli Flakes, Herbs, Soy Dressing

Pad Thai Goong (N)

Stir-Fried Rice Noodle, Prawns, Egg, Tofu, Bean Sprout, Peanuts, Tamarind

Pad See Ew (V, G)

Stir-Fried Flat Rice Noodles, Egg, Kale, Black Soy Sauce, Fried Garlic Flakes

Pad Kaprao Wagyu (G)

Stir-Fried Wagyu Beef, Garlic, Chilli, Holy Basil, Fried Egg, Jasmine Rice

Gaeng Keow Wan

Green Curry, Chicken, Coconut Milk, Thai Eggplant, Holy Basil

Pad Ka Na Nam Mun Hoy (G)

Stir-Fried Kale, Oyster Sauce, Fried Garlic Flakes

(D) Dairy

(VG) Vegan

(G) Gluten

(N) Nuts

All prices are in Thai Baht and subject to a 10% service charge and 7% 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.

APPETISERS & SALADS

Oysters

Six Oysters, Raspberry Mignonette, White Balsamic Mignonette, Lemon

Smoked Trout ^(G, N)

Radish Butter, Wholegrain Toast

Mâche & Burrata ^(D)

Mâche Leaves, Burrata, Baked Cherry Tomato, Basil

Fennel & Orange ^(N)

Shaved Fennel, Baby Spinach, Orange, Taggiasca Olives, Radish

Antioxidant Salad ^(VG, N)

Kale, Spinach, Avocado, Blueberries, Green Apple, Roasted Almond,
Turmeric Dressing

SANDWICHES

Falafel Wrap ^(G)

Wheat Wrap, Falafel, Cabbage, Tomato, Cucumber, Mint Yoghurt, Harissa

Vegetarian Toast ^(D, G, N)

Sourdough, Grilled Vegetables, Basil Pesto, Buffalo Mozzarella

Chicken Focaccia ^(G)

Focaccia, Chicken Breast, Guanciale, Fried Egg, Avocado, Lettuce, Tomato

Smash Burger ^(D, G)

Homemade Bun, Angus Beef Patties, Tomato Relish, Caramelised Onion,
English Mustard, Cheddar Cheese

Lion's Mane Burger ^(D, G, N)

Homemade Bun, Lion's Mane Steak, Cashew Cheese, Lettuce,
Tomato Relish, English Mustard

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DESSERTS

Coffee Tart

Coffee Ganache, Whipped Mascarpone Coffee Cream,
Roasted Coffee Sauce

Citrus Pavlova

Meringue, Citrus, Lime and Kaffir Sorbet, Melba Cream

Hazelnut Mousse (G)

Chonburi Chocolate, Caramelised Hazelnut, Praline

Mango Sticky Rice (G, N)

Seasonal Mango, Coconut Cream, Roasted Mung Beans

Ice Cream & Sorbet (Per Scoop)

Mango (VG)

Thai Basil and Strawberry (VG)

Pistachio (D, N)

Aman 70% Signature Chocolate (D)

Chiang Rai Vanilla (D)

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