

Something for the weekend

Cocktails to #KeepYourMindTravelling



OutThere
Experiential journeys for men of distinction

Travel with taste

“No amount of physical contact could match the healing powers of a well made cocktail.”

- David Sedaris, writer & humourist

Are you feeling thirsty? Well, to pay homage to some of the world's most fabulous journeys and places to stay; and to #KeepYourMindTravelling at this time, we've scoured the globe and sweet-talked some famous mixologists into passing on their secrets. Here are some of the tastiest cocktails to quench your wanderlusts until you can head to these cruises, hotels and resorts to taste them for real.

Special thanks to:

Belmond Road to Mandalay
Bequia Beach Hotel
Bushmans Kloof
Chablé Hotels Maroma & Yucatan
Hotel Le Massif Courmayeur Mont Blanc
Scenic Luxury Cruises
Six Senses Duxton & Maxwell
The Beaumont
Villa La Massa
Zannier Hotels 1898 The Post

Bottoms up!

Uwern Jong
#Experientialist-in-Chief





Photography by Martin Perry

Raspberry Gin Fizz

Journey to mystical Myanmar where you can savour this refreshing cocktail aboard the Belmond Road to Mandalay, an enchanting river cruise experience along the Ayeyarwady.

50ml gin

40ml fresh lime juice

20ml raspberry syrup

Fresh raspberries

Fresh mint

Soda water

Ice

Muddle together some fresh raspberries with the raspberry syrup and ice in a long glass. Add the lime juice, then the gin, and finally top the glass up with soda water. Stir, and garnish with a the sprig of fresh mint.

www.belmond.com

Sea Breeze

Feel the sand in your toes and the wind in your hair on this friendly, idyllic, hideaway in The Grenadines, the Bequia Beach Hotel. Funnily enough, this cocktail does not contain the ingredient that shares the archipelago's name, but it is delicious never-the-less.

50ml white or light rum

50ml Malibu

35ml Blue Curacao

1.5 tablespoons coconut cream

Ice

Combine all ingredients in a cocktail shaker and imagine yourself dancing barefoot in the sand as the hotel's owner loves to do. Shake that booty, pour and get creative with the serve.

www.bequiabeachhotel.com





Photography courtesy of Bushman's Kloof

Rooibos Iced Tea

Rooibos is as much a part of the Bushmans Kloof experience as the warm, caring service and hospitality. On arrival, the South African hotel serves up jugs of delicious Iced Rooibos Tea as a signature welcome drink, to set the tone for an experiential stay ahead. For teetotalers, this is the perfect celebratory drink to toast your next big journey.

2l water

9 rooibos tea bags

65ml honey

Star anise

Cinnamon

65g sugar

250ml apple juice

Ice

Boil all the ingredients (except the apple juice) together and allow to cool. Strain the tea mixture into a container. Add the apple juice to the iced tea and place in refrigerator. Serve chilled, over ice.

www.bushmanskloof.co.za

Mezcalita

This mezcal (the national spirit of Mexico) based cocktail is the perfect pairing to a home-cooked Mexican meal. But really, you'll want to get to one of the two (or both) exquisite resorts on the country's east coast to experience it in its natural habitat.

45ml Mezcal Espadín

60ml mixed berries shrub

(150g mixed berries, 120ml apple vinegar and 150g sugar)

15ml Ancho Reyes liquor

30ml grapefruit juice

150g sugar

Salt rim

Dehydrated lemon

Ice

Macerate the berries with sugar and vinegar and let it rest in the fridge for 24 hours before mixing in a blender. Mix all the ingredients in a shaker, serve in a salted rim old fashion glass with ice and decorate with dehydrated lemon.

www.chablehotels.com





Photography courtesy of Le Massif Courmayeur

Love at first sight

Savour the sense of the slopes with this signature cocktail from Le Massif's Bernardo Ferro. With the fresh, fragrant herbal flavours, you will be immediately transported to the alpine region of Courmayeur.

20ml Vertosan Genepy

20ml Aperol

20ml Cointreau

10ml raspberry syrup

80ml Fripon or Prosecco

1 raspberry

1 orange slice

Ice

Take a wine glass and fill 2/3 of the glass with ice. Add ice into a shaker with all ingredients apart from the Fripon. Drain any melted ice water from the glass. Shake vigorously and pour into the glass. Add the white sparkling wine. Gently mix, add raspberry and orange garnish on top and you're ready to serve.

www.lemassifcourmayeur.com

Portugal's Port Passion

Scenic Luxury Cruises and Tours has long been sailing Portugal's Douro river. This local drink of the Douro region that utilises port instead of a spirit will get your tastebuds travelling to Portugal in no time.

100ml white port wine

100ml passionfruit juice

100m cherry juice

Ice

This cocktail is effortless to make. Combine all the ingredients, stir and serve in a tall glass over ice.

www.scenic.co.uk





Photography courtesy of Six Senses

Cougar Paw

You won't find a Singapore Sling at the island nation's beautiful, contemporary boutique, Six Senses properties. If like us you're missing the Far East, then mix yourself up this tasty Chinatown-inspired tonic.

30ml Bombay Dry Gin
25ml fresh lime juice
8pcs fresh mint leaves
20ml syrup
15ml egg whites
30ml cava
Angostura bitters
Ice

Mix all the ingredients in shaker and shake (without ice). Pour some ice in a shaker and shake once more. Double strain into a couple of glass and top up with cava. Garnish with a mint leaf and three drops of angostura bitters and it's ready to be served!

www.sixsenses.com

London Manhattan

‘Jimmy Beaumont’ is actually a fictional hotelier, concocted to inform the ethos, design and style of the London hotel that bears his name. The story goes that Jimmy moved to London from prohibition-shackled New York and brought this recipe with him to serve in the bar.

60ml rye whiskey

15ml dry vermouth

15ml sweet vermouth

2 dashes angostura bitter

Orange zest

Ice

Add all ingredients in a mixing glass. Then add ice and stir until ice cold and dilution meets your palate. Strain in a Martini glass and garnish with the orange zest.

www.thebeaumont.com





Photography courtesy of Villa La Massa

Villa La Massa Spritz

Enjoy springtime in the Tuscan countryside with this floral cocktail that uses primarily Italian ingredients and be transported to the rolling hills of Florence. The drink pays homage to 16th century palazzo's famed olive groves and extensive gardens.

60ml Italicus or Rosolio liqueur

60ml prosecco

30ml soda water

5ml Peachtree liqueur

Green olives

Ice

Pour the ingredients in a wine glass or a large cocktail glass. Mix ingredients with a bar spoon. Add a handful of ice.

www.villalamassa.com

Cobbler Classic

The signature cocktail of The Cobbler, the bar at Zannier Hotels 1898 The Post, in Ghent, Belgium uses simple ingredients, bursting with flavour. Mix one up and you'll be able to picture yourself looking over the old city's historic spires.

100ml Fino sherry

20ml sugar syrup

1 large orange slice

Berries

Mint

Ice

Combine all ingredients in a cocktail shaker. Shake for five seconds and strain over crushed ice. Garnish with berries, mint and orange.

www.zannierhotels.com



www.OutThere.travel