

*From India's leading cocktail practitioners*

# 16 COCKTAILS FOR 2016



*16* cocktails  
to shake  
& stir  
IN 2016



# *Bourbon Breakfast*



# Yangdup Lama, Cocktails & Dreams Speakeasy, Gurgaon

## ***Bourbon Breakfast***

### ***Ingredients***

Bourbon Whiskey (Jim Beam)	60ml
Orange Marmalade	2 tsp.
Fresh Orange juice	45ml
Fresh Lime juice	20ml

### ***Glass***

Old Fashioned

### ***Garnish***

Burnt orange peel and bread croutons

### ***Method***

In a mixing glass pour all the ingredients and fill with ice. Shake well and strain into a whisky tumbler filled with crushed ice. Garnish with a burnt orange peel and bread croutons and serve.

# Pankaj Arora, Tulleeho, New Delhi

## *French and Polish Connection*

### *Ingredients*

Vodka	90 ml
Red Wine (Shiraz)	200 ml
Sprite / 7 Up	1 can
Chopped Fruits	1 cup
Cinnamon sticks	4
Cloves	10
Ice Cubes	1 litre jug

### *Glass*

Pitcher

### *Garnish*

Cinnamon sticks and cloves

### *Method*

Fill a jug with ice cubes. Pour in vodka and a can of Sprite or 7UP. Toss in chopped fruits (apples, orange, grapes or whatever fruit you like) and top up the jug with wine. Add in large cinnamon sticks and cloves.



# *French and Polish Connection*





***DJ Strawberry and  
Basil Margarita***

# Conrad Braganza, Desmondji

## *DJ Strawberry and Basil Margarita*

### *Ingredients*

DesmondJi 51% Agave	45 ml
DesmondJi Orange liqueur	15 ml
Fresh strawberries	4-5
Lime Juice (Juice of half a lime)	15 ml
Fresh Basil Leaves	3
Ice cubes	5-6
Half a strawberry and a fresh and crisp basil leaf - To Garnish	

### *Glass*

Margarita

### *Garnish*

Half a strawberry and a fresh and crisp basil leaf

### *Method*

Add all the above ingredients to a blender. Blend till smooth. Pour in a Margarita or Martini glass (or any glass of 200 mls capacity). Garnish with the halved strawberry and the basil leaf. Cheers!!!



*Cohito*





# Developed by Tulleeho for Barbeque Nation

## *Cohito*

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Try our desi version of the Mojito with coriander leaves and chat masala, you'll be surprised!

## *Ingredients*

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White Rum	60 ml
Chat Masala / Black salt	2 pinches
Coriander leaves	10 leaves
Lime juice	15 ml
Sugar syrup	15 ml

## *Glass*

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Collins

## *Garnish*

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Coriander Leaves and a lemon slice

## *Method*

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Add coriander leaves in a Collins glass, then the rest of the ingredients along with cube ice and stir well. Fill glass with crushed ice and top up with soda. Garnish with coriander leaves and a lemon slice.

*Encounter*



# Ameya Sharma , Operations Manager Talisman Hospitality

## *Encounter*

## *Ingredients*

Blended Scotch: 30ml

Mozart Dark Chocolate Liqueur: 15ml

Drambuie: 15ml

Dash of Orange Bitters.

## *Glass*

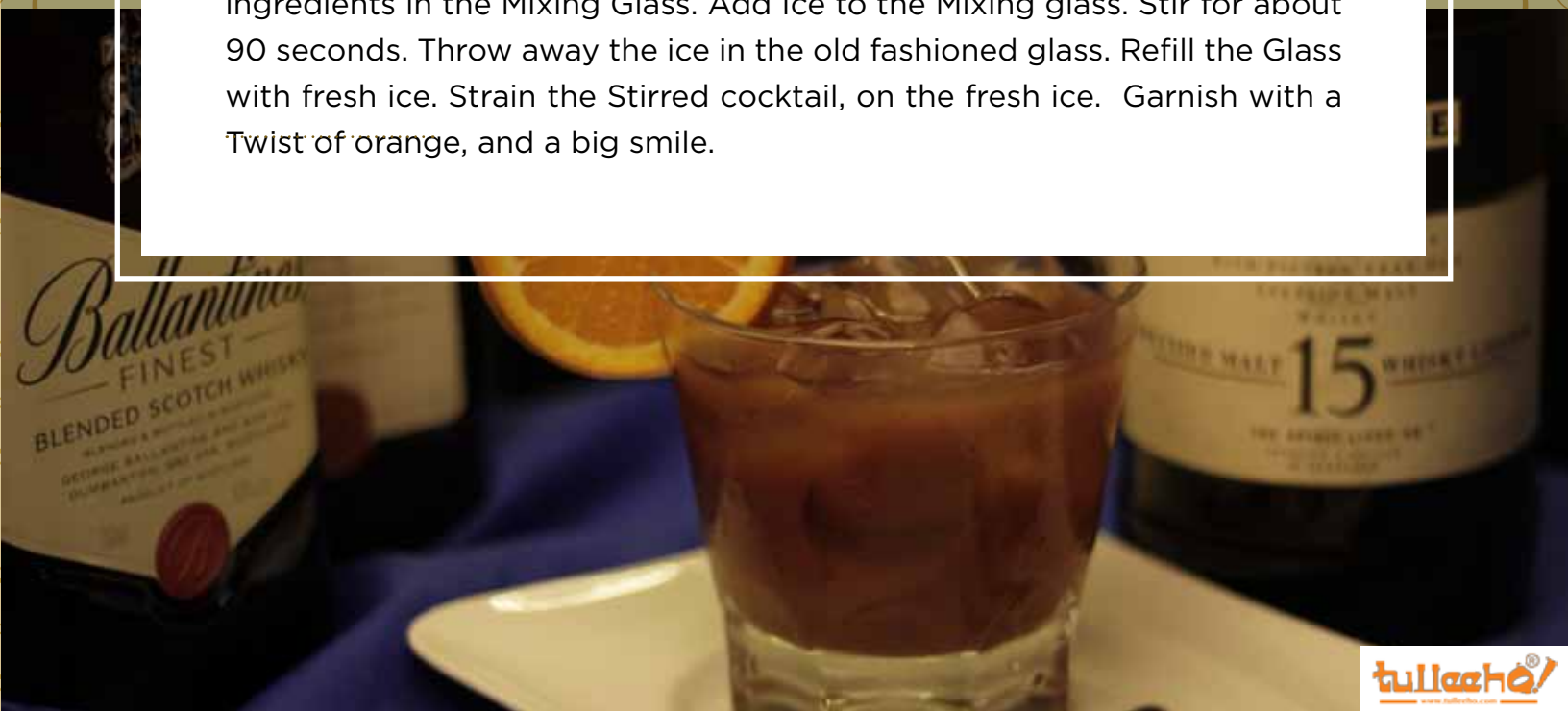
Old fashioned

## *Garnish*

Twist of orange and a big smile

## *Method*

Keep the Old fashioned glass for chilling by filling ice in it. Pour all the ingredients in the Mixing Glass. Add Ice to the Mixing glass. Stir for about 90 seconds. Throw away the ice in the old fashioned glass. Refill the Glass with fresh ice. Strain the Stirred cocktail, on the fresh ice. Garnish with a Twist of orange, and a big smile.



# Rohan Jelkie, Brand Ambassador Moët Hennessy

## *Chandon Elderflower Spritzer*

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### *Ingredients*

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Chandon Brut	150ml
Elderflower Cordial	15ml
Orange slices (halved)	3nos
Cucumber slices (with skin)	3nos

### *Glass*

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Burgundy goblet

### *Garnish*

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Cucumber and orange

### *Method*

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Add 2 cubes of ice into a Burgundy goblet. Add the elderflower cordial and a splash of Chandon. Stir well for about half-a-minute. Add 2 more ice cubes and add the cucumber and orange slices. Top up with Chandon Brut and stir gently for one final time. The cucumber and orange in the glass serves as the garnish.

***Chandon  
Elderflower Spritzer***



# *Kokum Cazulo*



# Hansel Vaz, Cazulo Feni

## ***Kokum Cazulo*** ***(signature cocktail for Fisherman's Wharf in Panjim, Goa)***

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### ***Ingredients***

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Cazulo Cashew Feni	30 ml
Kokum Syrup	20 ml
Pomegranate Juice	30 ml

### ***Glass***

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Martini

### ***Garnish***

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Dry kokum skin

### ***Method***

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Shaken together and served on crushed ice in a Martini glass. Rim glass with Chat Masala powder.. Martini style and garnish with a dry Kokum skin



## ***Smoke Island***



# Varun Sudhakar, Aer, Four Seasons, Mumbai

The new menu of AER will be featuring the following drink. This cocktail drives its inspiration from the tiki cocktail culture. It's a tequila based cocktail. And will be one of our signature cocktails.

## *Smoke Island*

### *Ingredients*

Smoked pineapple juice	40 ml
Raw pineapple infused blanco tequila	45 ml
Freshly squeezed lime juice	20 ml
Malibu	10 ml
Sweet vermouth	15 ml
Lagavulin 16 yrs	10 ml
Angostura bitters	3 dash

### *Glass*

Tiki mug

### *Garnish*

Pineapple, orange slice and dash of bitters

### *Method*

Smoked pineapple juice: Cut ripe pineapple without the skin and place it in a colander. Keep the colander in a container with burnt coal or in tandoor with no direct contact with the charcoal. Close the lid and let it smoke for an hour. Use this smoked pineapple for making juice.

Raw pineapple infused tequila: Cut raw pineapple without the skin and make cubes. Mix one part of blanco tequila and one part of raw pineapple cubes. Let this rest for 24 hours in a dark cold area. Later strain the pineapple cubes out and fine strain with a muslin cloth. Bottle it and use when required.

Mix all the ingredients in a cocktail shaker. Taste the concoction and adjust the acidity and sweetness. Use fresh ice cubes and shake well till ice cold. Single strain in to a tiki mug with crushed ice. Garnish with pineapple, orange slice and dash of bitters.

# Sebastian Krishan, Tulleeho Bangalore

## *Eau Douce*

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### *Ingredients*

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White rum	45 ml
Diced Pears	6
White Grapes	6
Lime Juice	10 ml
Caster Sugar	2 bar spoons
Basil leaves	4

### *Glass*

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Old fashioned

### *Garnish*

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Pear slices and basis leaves

### *Method*

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Gently muddle fresh pears and White grapes with lime juice and caster sugar in a shaker. Tap the basil leaves and add inside the shaker then add the white rum and shake with lots of ice. Strain the drink into a old fashioned glass over ice cubes and garnish with a couple of pear slices and bunch of basil leaves.

# *Eau Douce*



# *The Idea Bulb*



# Neeraj Sharma, Smokey's Khan Market

Award winning cocktail from Jagermeister Chill at the Bar New Delhi 2015

## ***The Idea Bulb***

### ***Ingredients***

Jägermeister	45 ml
Jose Cuervo Silver Tequila	15 ml
Lime Juice	5 ml
Triple Sec	10 ml

### ***Glass***

Bulb glass

### ***Method***

Shake and strain into a bulb glass. In the absence of a bulb glass, use a Martini glass.



# Rakshit Khurana, MMI Bar Academy, Dubai



## ***Rojo Suelo***

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Inspired by the red soil of Highlands of Jalisco, location of Patron distillery(Hacienda). Rojo Suelo is Spanish for Red Soil.

## ***Ingredients***

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Patron Anejo	60ml
Fresh Carrot Juice	30ml
Homemade Anise & Cinnamon syrup	20ml
Fresh squeezed Lemon Juice	25ml
Green chartreuse	10ml

## ***Glass***

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Coupe

## ***Garnish***

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Grated nutmeg

## ***Methods***

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Anise and Cinnamon syrup - 2pcs cinnamon and 1pc star anise for 150ml of water and equal part sugar. Heat all together to dissolve sugar, let it cool and strain.

Shake and strain in a chilled coupe glass. Garnish with grated Nutmeg.

# *Rojo Suelo*



# *Bees Knees*





# Suyash Pande

## Independent Bar Consultant

The cocktail is a variation on the classic “Bees Knees”. We have tweaked it to give it a winter touch.

### ***Bees Knees***

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### ***Ingredients***

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Gin	60ml
Lemon Juice	22.5mls (If lime Juice used then 20mls)
Honey Ginger Syrup	22.5 mls

( In a pan boil 100mls of water with 100mls of peeled ginger, strain the mixture and heat with 200mls of honey, let the mix cool and use)

### ***Glass***

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Coupe/ Martini

### ***Method***

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Candied ginger/ Honeycomb/ Ginger Juliennes

# Dibyendu Chaki, Someplace Else @ The Park, Kolkata.

## *The Dream*

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### *Ingredients*

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Bacardi Carta Blanca	45 ml
Martini Rosso	15 ml
Absinthe	1 barspoon
Orange peel (1 inch)	1
Cloves	4

### *Glass*

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Martini

### *Garnish*

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Cloves on an orange peel (and flamed)

### *Method*

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Into a mixing glass put the orange peel, add Absinthe and Martini Rosso. Couple of gentle presses by using the bar spoon to get the citrus oils. Add Bacardi.....lots of ice.....gentle stir.....pour into a pre chilled cocktail glass.....put the cloves on a orange peel & flame those.....float that on the cocktail as Garnish.....

# *The Dream*



# *Royal Bengal*



# Cocktail developed by Tulleeho for Wild Tiger Rum

## *Royal Bengal*

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### *Ingredients*

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Wild Tiger Rum                    80 ml  
Apple Juice 90 ml  
Mint Leaves 8  
Lime Juice 10 ml  
Monin Coconut syrup 5 ml  
1 Custard apple

### *Glass*

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Gibraltar (or old fashioned) glass

### *Garnish*

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Mint sprig or apple slice

### *Method*

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Shake together all ingredients and serve on crushed ice in a Gibraltar (or old fashioned) glass and garnish with a mint sprig or apple slice.

# *The Royal Indian Punch*



# Nitin Tewari, Ek Bar

## *The Royal Indian Punch*

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The 'Badshah' selection from the Ek Bar menu brings forth delights such as 'The Royal Indian Punch', a heady concoction of kahwa, whisky, grapefruit, ginger and star anise, served in a tea pot and poured into vintage tea cups.

The story behind the punch goes thus: Punch comes from the Sanskrit word पंच which means five and was first made in India in the 16th century using five ingredients: alcohol, sugar, lemon, water, and tea or spices. When Britishers came to India they enjoyed the drink and took it back to their homeland from where it became popular globally.

## *Ingredients*

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Whisky	60 ml
Grapefruit Juice Syrup	22.5 ml
Lime Juice	22.5 ml
Ginger Syrup	7.5 pcs
Kahwa tea	30 ml

## *Glass*

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Tea cup

## *Garnish*

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Orange and star anise

## *Method*

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Shaken and single strained into a tea cup. Garnish with orange and star anise.

# Shatbhi Basu

## STIR Academy, Mumbai

### ***Fruit & Mint Julep***

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#### ***Ingredients***

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Bourbon or Tennessee whisky	45 ml
Orange slices	2
Fresh strawberries	4
Castor sugar / sugar syrup	2 teaspoons / 10ml
Mint leaves	10
Mint sprig to garnish.	

#### ***Glass***

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Old fashioned

#### ***Garnish***

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Sprig of mint and fruit

#### ***Method***

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Muddle mint leaves, fruit slices and sugar in an old fashioned glass. Fill the glass with crushed ice. Pour in the whiskey and stir. Taste to adjust sweetness. Top with more crushed ice. Garnish with a sprig of mint and fruit.



# *Fruit & Mint Julep*



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