



Cocktails with a taste of Paradise

Aiyo Rita!

Tequila 25ml
Coconut water (thambili) 75ml
Lime Juice 25ml
Sugar syrup 5ml
Chopped green chilli to taste

Shake all ingredients with ice. Strain and pour. Garnish with more chopped chilli.

Arrack Sour

Old Arrack 50ml
Lime Juice 25ml
Water 25ml
Sugar syrup 5ml or to taste
A dash of egg white (optional)

Shake all ingredients with ice. Strain and pour over ice. Garnish with a twist of lime.

Colombo 75

Colombo Gin 45ml
Champagne or Prosecco 100ml
Lime Juice 10ml (or lemon juice)
Sugar syrup 5ml
A few pomegranate seeds

Shake all ingredients except champagne. Strain into a flute. Top with champagne and garnish with a few pomegranate seeds or a curry leaf.

EGB Special

Arrack 50ml
Ginger Beer 50ml
Lime juice 15ml

Stir arrack and lime juice with ice. Strain and pour over ice. Top with ginger beer. Garnish with a lime twist.

Great War G&T

Colombo Gin 50ml
Fever Tree tonic 150ml

Fill a highball glass with ice. Combine ingredients. Garnish with a lime or lemon wedge

Hot Hot Mary

Vodka 40ml
Tomato Juice 150ml
Dry Sherry 10ml
Worcestershire Sauce - 3 dashes
Hot sauce 3 dashes
Lime Juice 5ml
Pepper – a pinch
Celery Salt – a pinch.

Shake with ice. Strain and pour. Garnish with a cinnamon stick and a curry leaf.

Karapincha Martini

Gin 50ml
Dry white vermouth 5ml (less for a very dry martini)
A few black pepper corns
A handful of curry leaves

Crush curry leaves between palms to release bouquet. Partially crack pepper corns. Shake with ice. Strain and pour. Garnish with a couple of whole pepper corns and a curry leaf. For a classic martini omit pepper corns and curry leaves. Garnish with a twist of lemon or cocktail olives

Passion Fruit Martini

Vodka 50ml
Passion Fruit Cordial 25ml
Soda 50ml
A squeeze of fresh lime
Chilli powder

Stir with ice. Strain and serve in a martini glass. Dust a little chilli powder on the surface

Old Old Fashioned

Old Arrack 50ml
Sugar syrup 3ml
Angostura bitters 3 generous shakes

Stir ingredients over ice. Strain and pour over ice (or straight up in a martini glass). Garnish with a cocktail cherry.



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