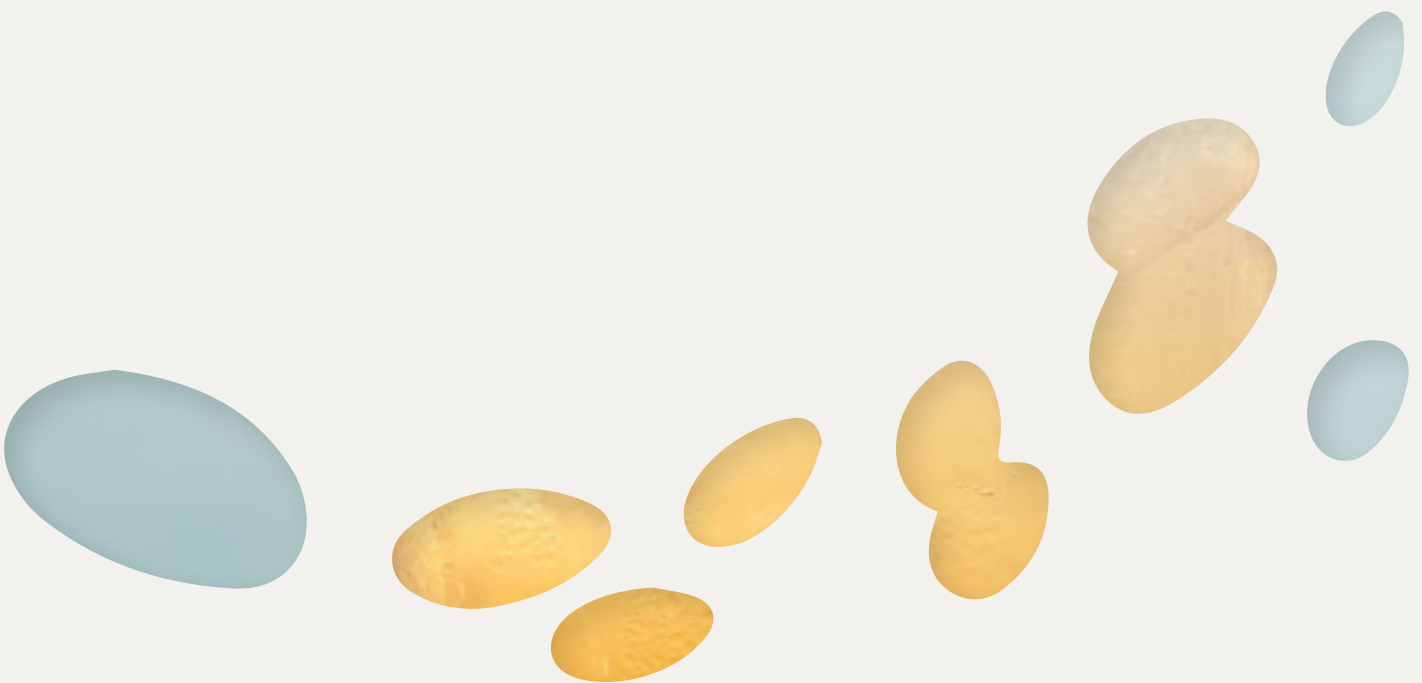


ASANI

Signature Cocktail Recipes



Lost In The Clouds

15ml Vodka
15ml St Germain
15ml Lemon Juice
5ml Simple Syrup
5 dash Fee Foam

- Add all ingredients to a cocktail shaker and dry shake (without ice) to activate the foam.
- Add ice and shake again until well chilled, then strain into a chilled pony glass.
- Garnish with a cloud-inspired topper, baby's breath flowers or a delicate lemon twist.



Spicy Paloma

40ml Jalapeno Infused Tequila
90ml grapefruit Juice
30ml Lime Juice

- Rim a tall highball glass with agave and tajín or spicy salt.
- Add all ingredients to a shaker with lots of ice and shake well until chilled.
- Strain into the prepared glass filled with fresh ice and garnish with sliced jalapeño or lime.

Anjeo Old Fashioned

80ml Anjeo Tequila
5ml Agave
2 Dash Angostura Bitters

- In a mixing glass, gently muddle the agave, bitters, and orange peel to release the oils.
- Add the tequila and plenty of ice, then stir well until thoroughly chilled.
- Strain into a lowball glass over ice and garnish with a boozy cherry.



Pomelo Spritz

50ml Pomelo Liqueur
90ml Prosecco
Sparkling Water to top

- Add all ingredients to a large wine or spritz glass filled with ice.
- Stir gently to combine and serve immediately – simple, elegant, and refreshing.

Rum Carajillo

30ml Licor 43
30ml Dark Rum
40ml Espresso
10ml Orange Juice

- Combine all ingredients in a shaker with lots of ice and shake hard until very cold. The longer the shake, the better the foam.
- Strain into your chosen glass and garnish with freshly grated nutmeg and orange peel.



Mezcal Sour

60ml Mezcal
30ml Lime Juice
5 dash Fee Foam
10ml Agave

- Add all ingredients to a shaker and dry shake (without ice) to activate the foam.
- Add ice and shake again until well chilled.
- Double strain into a pony glass and garnish with a dehydrated lime slice.

Thai Basil Gimlet

6 Thai Basil Leaves
15ml simple Syrup
20ml Lime Juice
45ml Gin
30ml St Germain

- Add the Thai basil leaves, simple syrup, and lime juice to a shaker and gently muddle to release the essential oils.
- Add gin, St Germain, and plenty of ice, then shake hard.
- Lightly wipe a Thai basil leaf around the rim of your glass to enhance aroma.
- Double strain into a cocktail glass and garnish with a fresh Thai basil leaf.



Cucumber Collins

2-4 Slices Cucumber
15ml Lime Juice
40ml gin
10ml Simple Syrup
Sparkling Water to top

- Add the cucumber slices, lime juice, and simple syrup to a shaker and muddle well to release cucumber juices.
- Add gin, plenty of ice and shake well until chilled.
- Strain into a highball glass filled with ice, top with sparkling water, and garnish with lime.