

Maya

When I was young, the kitchen was my mother's Kingdom - and I was her very unreliable assistant.

Every winter, she made spicy daikon radish pickle. Big white radish would be chopped, salted, sun-dried and then mixed with chili, oil and spices that could wake up the entire village.

My job was simple: help. What I actually did was steal pieces of radish, complain about the smell, cry when the chili hit my eyes and still come back for more. Everytime she mixed in the spices, I stand there coughing and saying "Ama, this is too spicy" while secretly eating another piece.

The pickle was bold - sharp, spicy, a little funky and impossible to ignore. Years later, behind a bar, I remembered that chaos. Not just the taste - but the feeling. The heat, the punch, the way something so simple could hit you so hard and still make you want more.

So I turned it into a cocktail.

A spicy daikon radish creation - bright, fiery, slightly wild. A drink that doesn't politely introduce itself... it announces its presence.

Just like those days in the kitchen.

And every sip?

I'm right back here, eyes watering, my mother laughing... and still stealing one more bite.

Daikon cocktail (Maya) 14



Patron Silver
Spicy chili liqueur
Cointreau
Agave
Daikon water
Clarified lime
Salted water
Forced carbonated

Daikon water (Freeze clarification)

- Peel and chop the fresh daikon radish
- Blend until fully broken down (add a splash of cold water if needed)
- Strain through a fine sieve or cheesecloth to remove rough solids
- Pour the liquid into a container and freeze solid
- Transfer frozen block to a cheesecloth-lined strainer over a bowl
- Let thaw slowly in the fridge (6-12 hours)
- Collect the clear liquid that drips through
- Discard the remaining cloudy pulp

Clarified lime (agar agar clarification)

- Juice 1000ml fresh lime
- Gently heat the lime juice (do not boil yet)
- Whisk in 3g agar agar until fully dissolved
- Bring to a light simmer briefly
- Remove from heat and let it set into a firm gel
- Break or whisk the gel into small pieces
- Transfer to a cheesecloth-lined strainer
- Let it drip through slowly
- Collect the clear clarified lime juice
- Discard the remaining solids

Haldar Buda (Ex-Military sergeant)

In my village, the biggest threat wasn't police, storms or wild animals. It was Haldar Buda - the old legend who guarded his banana grove like a military base.

He didn't sleep.

He waited.

He had the most powerful flashlight anyone had ever seen - his son brought it from Qatar and that thing could light up the whole village like a stadium. And he didn't have just one dog. He had three. All trained. All personally offended by children.

One night, I decided I'd had enough.

I snuck into the grove like a professional thief (in my head), grabbed a bunch of bananas and suddenly - BOOM - the Qatari flashlight hit me straight in the face.

Dogs barking. Haldar Buda screaming. Me running like my ancestors were pushing me.

I ran so fast, my slippers almost left burn marks on the ground. But somehow... I escaped.

And the funniest part?

I later ended up dating the Haldar Buda's daughter.

So this drink is for anyone who got chased, survived the chaos...

and still won it in the end.

Halder Buda (Ex. Military Sergeant) 2



Toasted almond whiskey (woodford R
Banana liqueur
Orange juice
Pineapple juice
Fresh lemon juice
Banana oleo saccharum
Toasted almond syrup
Roasted pineapple soda

Prep Components

Toasted Almond Whiskey

Ingredients:

- 700ml woodford rye bourbon whiskey
- 250g toasted almonds

Method:

- 1) Toast almonds until deep golden (not burnt)
- 2) Combine with bourbon
- 3) Infuse 12-24 hours at room temp
- 4) Give a brief pulse blend (5-10 sec) to boost extraction
- 5) Fine strain through coffee filter

Banana Oleo Saccharum

Ingredients:

- Banana peels
- Brown sugar (1:1 by weight)

Method:

- 1) Combine banana peels + sugar
- 2) Muddle lightly to kickstart extraction
- 3) Leave covered at room temp overnight (or until syrup forms)
- 4) Strain and press gently

Kandy Highball 10

I arrived in Kandy just as the morning mist began to lift, the hills unfolding in soft green waves. My wife walked ahead, greeting neighbors, while I lingered - drawn to the rhythm of tea pickers moving through the slopes with quiet precision. Each leaf they chose felt deliberate, almost ceremonial.

That afternoon, I tasted tea the way it was meant to be - fresh, vibrant, alive with the land itself. It stayed with me long after we left the fields.

Back at her home, as the evening cooled, I found myself trying to capture that moment. Not just the flavor, but the feeling - the calm, the craft, the connection to place.

So I built it Kandy Highball.

When I handed it to her, she took a sip and paused. "It tastes like home," she said.

And just like that, the hills of Kandy, the hands that harvest and the quiet beauty of Sri Lanka lived again - this time, in a glass.

Kandy Highball 10



Yamazakura blended
Kandy cold brew
Kombucha

Cold brew kandy tea

- Use strong ratio (tea must stand up to whirk + kombucha)
- Steep:
 - 1:10 tea to water
 - 6 - 12 hours cold
- Strain fine

Epic Slurpee

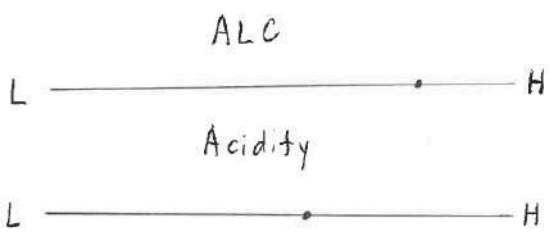
As kids me and my two bestfriend Brendan and Oliver used to buy slurpies and spike them with rum, obviously getting us plastered.

Into the many schenanigans that we did but I cannot mention as they would murder me if I wrote them down, but from all the slurpie "cocktails" we made, the mango one always tasted best.

Epic Slurpee ☞



- Añejo rum
- Madagascar vanilla
- Watermelon mince + nitrogen
- Coconut water
- Lychee syrup
- Lemon juice



Designation: "Tropical"

Sewing Kit

When I was a kid, I hated school. It wasn't just boredom - it felt like a place I had to escape from. But my grandma found a way to keep me going. She made a simple deal with me: everyday I went to school, she would give me one rupee. That one rupee became everything. I would hold onto it all day, thinking about the orange candies I could buy on the way home - the sour-sweet taste that felt like a reward for surviving the day.

But my grandma was never just about money or sweets. She had her own quiet world, her own rituals. She kept her sewing kit inside an old cookie tin. And every time I reached inside hoping for a biscuit, my fingers would meet needles, threads, buttons instead of sugar.

It became a kind of lesson without words. Years passed and those small moments stayed with me longer than anything from school. So I turned them into a drink. A cocktail that tastes like the orange candies I used to buy with that rupee, but carries deeper underneath - like memory stitched together with sweetness and surprise. Red Breast 12 whiskey, Apricot, mango oleo, passion fruit syrup, lemon, orange juice and a pinch of saline.

Bright at first, Citrus and candy on the surface. The depth - bitter, soft, nostalgic - like childhood fading into something more complicated.

I called it "Sewing Kit". Because like my grandma's cookie tin, it looks sweet from the outside. But what you actually find inside... is something else entirely.

ewing Kit 12

Red breast 12 whiskey

Aperol

Mango oleo

Passion fruit syrup

Lemon juice

Orange juice

Saline



The Black Swan

Dad was Rhodesian / Zimbabwean. Most kids I grew up with did not know where that was and I could never relate to them.

I always felt a part of them but not quite.

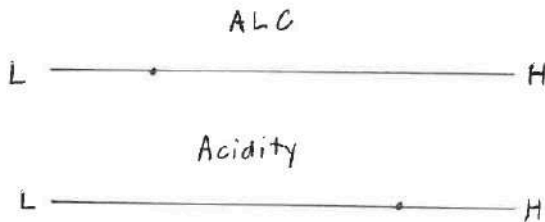
My dad used to make a black lime tea whenever I had a flu, which cured me in no time.

As an adult, I made myself one of these teas and said "this could use some gin..".

The Black Swan 10



Gin
Mango Liqueur
Amaretto
Lemon
Infused with black lime
Black lime slice
Almond Dust



Designation = "Light Refreshing"

Not a mint farmer

I never really wanted to make a mojito. Not because I didn't like it - but because I knew exactly what it meant behind a bar. Once you put a mojito on a menu, it stops being a drink... and becomes a demand. One becomes ten. Ten becomes a queue. And suddenly you're not a bartender anymore - you're a mint farmer with a shaker.

But people wanted it. Loudly. Repeatedly. With eye contact. So I gave in. Not to the mojito itself - but to the idea if I was going to make it, I was going to make it mine. I didn't want a polite mojito. I wanted something with attitude. Something that doesn't whisper refreshment - it hits you with it.

So I built my version. Barcelo Añejo rum, fresh lime, a spiced syrup inspired by Chinese aromatics - warm, slightly chaotic, layered with heat and depth. And instead of a gentle fizz, I used force carbonation. Not because I was forced to make the drink - but because I wanted the drink to feel like it was forced alive. Like it woke up too fast. Like it had something to prove.

I called it the Forced Spiced Mojito. At first, people ask why "forced." I'd just smile and say "Because the bubble don't ask permission." Mint still sits on top like a signature. Foam still lifts it like a crown. But underneath, it's not the mojito they expected - it's the mojito I agreed to make on my own terms. And somewhere between first sip and the second pause, they always realise the same thing: I didn't learn to love mojitos. I learned to rewrite them.

Spiced Carbonated Mojito (torced - torced)

Not a mint farmer !!



Barcelo Anejo mint rum
Chinese spiced mix syrup
Fresh lime juice
Green mint foam
Forced carbonated

White Mint Rum

Ingredients:

- 700 ml white rum
- Large bunch fresh mint

Method:

- 1) Blanch mint (5-10 seconds)
→ ice bath immediately (locks color)
- 2) Squeeze dry
- 3) Blend briefly with rum (5-10 sec max)
- 4) Fine strain through coffee filter.

Mint Espana

- 1) Blend mint, water and syrup
- 2) Strain very fine (important for smooth foam)
- 3) Add egg white (or lecithin) and blend Briefly.
- 4) Pour into a cream siphon
- 5) Charge with 1 N₂O cartridge
- 6) Chill for 30-60 minutes
- 7) Dispense gently on top of your cocktail

Cavallo Viola

As kids, Oliver and I would get up to do all sorts of dumb and slightly illegal things....

Many years ago, in some undisclosed Sicilian country side Oliver and I were on holiday and we happened to come across a farm full of horses. Finding it strange, we asked an adult and they said the horses will be slaughtered for their meat.

Us, being the crime fighting vigilantes that we were, we freed the horses and got chased into a field. I hid behind a dried dead rosemary and Oliver hid behind a lavender bush.

We obviously got caught and had to help the man to get his horses and found out that the man is a horse breeder and sells them for racing.

That smell of rosemary and lavender never left me leading to the creation of this cocktail.

Cavallo Viola 62



Caramelised infused peach mezc
al Super juice
Lychee syrup
Topped up with lavender and
rosemary soda

ALC



Acidity



Designation: "Smokey"

Murkutta (Beheaded Ghost)

When I was a kid, I never liked school. I always found a way to slip away before the day really started. My world wasn't the classroom - it was the cornfield in front of my house. Tall, endless, alive. A place where I played hide and seek until time stopped feeling real.

But my mother always warned me not to go. She spoke of a beheaded ghost that lived in the corn fields - a story from Nepal. A spirit that burned children who stayed too long. At night, even the wind felt like it was watching me.

Still, I went back every time.

Years later, that memory turned into something else - something I could taste.

I built a cocktail from it.

Burnt corn Patrón Silver tequila, Nixta Licor de Etoze, ruby port, habanero chili cordial, passion fruit, orange oleo, orange juice. Sweet corn turned smoky. Heat hiding under fruit. Darkness wrapped in something bright.

I named it after what stayed with me the most - not the ghost itself, but the feeling it left behind.

Now, when I drink it, I'm back there again - running through the corn, half scared... half free.

Murkutta (Beheaded Ghost) 13



Burnt corn reposado Patron tequila
Nixtra corn liqueur
Ruby port
Habanero chili cordial
Passion fruit syrup
Orange oleo saccharum
Fresh orange juice

Burnt Corn Tequila

Ingredients:

- 700 ml tequila
- 2 whole corn cobs

Method:

- 1) Char-grill the corn until well roasted and slightly blackened
- 2) Add the corn to the tequila
- 3) Sous vide for 1 hour at 65
- 1) Let it infuse, then strain and bottle

Habanero Chili Cordial

Ingredients:

- 250g dried habanero chilies
- 1 liter water
- 700g brown sugar
- 7g citric acid

Methods:

- 1) Simmer chilies in water on low heat for 20 minutes.
- 2) Strain and reserve 700ml of the infused liquid (chili)
- 3) Add sugar and stir until fully dissolved
- 4) Let cool, then add citric acid

The Conundrum

I opted to call the drink Conundrum as it was born of a request a guest asked me once.

"I love creamy cocktails but never seem to find sour creamy cocktails. Can you help?"

To which I promptly answered "Easy!!"

But it was not easy. As lemon curds any cream, due to the acidity of the lemon.

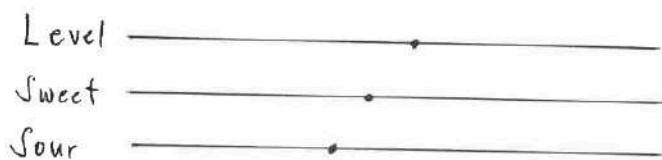
After an embarrassingly long time staring at my bar, my solution was dry orange liquor.

She loved it. Rest is history.

Conundrum ~~12~~



Rum cream
Port
Dry orange liqueur
Mango liqueur
Nutmeg



NOT for the average monkey 10

I was supposed to go to school every thing. That was the plan. But somewhere between the house and the classroom... there was a jungle. And in that jungle? Wild tamarind. Sour, addictive, slightly dangerous for your stomach - but completely worth it. So naturally, education had to wait.

Every morning, my friends and I would march out with "school bags" (mostly empty, except for maybe one notebook for emotional support), take one serious look towards school... and then immediately turn toward the jungle like highly unqualified explorers.

The mission was simple: Find tamarind before monkeys do.

The monkeys, unfortunately, were faster, smarter, and had zero respect for human ambition. Some days, I'd spot a perfect bunch hanging from a tree. I'd run like my future depended on it, climb halfway slip twice, shout "I GOT IT" - only to realize a monkey was already sitting there... eating it... making direct eye contact.

Other days after hours of heroic effort, scratches and dramatic speeches, we'd return home completely empty-handed. "What did you learn in school today?" someone would ask. Without hesitation, I'd say "survival."

But on the lucky days - when we did beat the monkeys - oh, it was glory. Faces scrunched up from sourness, eyes watering, but refusing to stop eating. Those jungle trips taught me something classroom never ever could.

Life is unpredictable, monkeys are ruthless, and victory tastes best when it's slightly stolen and very, very sour.

Not for the बालू monkey 10



Tamarind-infused gin
Elderflower liqueur
Italicus
Fresh lemon juice
Grapefruit bitters
Saline
Tonic water

Tamarind Gin

Ingredients:

- 200g tamarind pulp
- 700 ml gin

Method

- 1) If using whole tamarind, remove shells and seeds first
- 2) Blend pulp with gin briefly
- 1) Let infuse 4-6 hours (or overnight for deeper flavour)
- 3) Fine strain through coffee filter

Uhol Momo (soup dumplings)

In a small Nepali village, the kitchen was never quiet. Rice bubbled gently every day - simple, steady, the heartbeat of the home. But on special days, everything changed.

Momos.

Flour on hands, uneven folds, laughter when they looked more like accidents than dumplings. Steam filled the room and then came the magic - timmur. That tiny wild berry, sharp and citrusy, with a little numbing kick, turned a simple bite into something unforgettable.

I grew up in that chaos of flavour. I didn't know it then, but I was learning - balance from rice, comfort from momos and boldness from timmur.

Years later, standing behind a bar, I wasn't just making drinks.

I am chasing that same feeling - a little simple, a little wild and impossible to forget.

Jhol momo (Soup dumplings) 16



Peach Gin
Rice washed Campari
Red Vermouth
Nigori Uerhum
Saline
Timmur cordial

Peach Gin

- 700 ml gin
- 2 ripe peaches (sliced, stones removed)

Method

- 1) Vacuum seal peaches + gin
- 2) Sous vide at 55-60 °C for 1 hour
- 3) Fine strain

Rice-Washed Campari

Ingredients:

- 700 ml Campari
- 100g sushi grade rice
- 200ml water

Method:

- 1) Rinse rice briefly (remove excess surface starch but don't over-wash)
- 2) Combine rice + water → let it sit 10-15 mins. (activate starch)
- 3) Add this mixture to Campari
- 4) Stir and let infuse 1-2 hours at room temp
- 5) Strain through fine sieve, then coffee filter.

Harlish ko co

When I was a kid, my mother made a fresh batch of brown butter (Ghee) - golden, nutty, smelling like heaven itself.

I took one sniff... and made a life decision.

I stole an entire litre of it.

No plan. No shame. I just grabbed it, hid it inside a hay sack and spent the next two days secretly eating it like a wild animal with excellent taste.

Meanwhile, the whole family was in chaos.

"Where did the Ghee go?"

"Who steals Ghee?"

Me? Silent. Slightly shiny. Suspiciously happy.

Years later, the truth came out.

Now, it's family legend -

the boy who didn't just like Ghee....

he committed to it.

Harkish to CC 11



Woodford Reserve
Brown butter and milk liquor
Chocolate bitter
Saline
Spicy chocolate

Brown Butter Base

- 1) Melt butter slowly until it turns golden brown and nutty
- 2) Add milk powder and cook briefly to deepen toasted notes
- 3) Let cool vlightly
- 4) Combine with vodka
- 5) Infuse 30-60 minutes
- 6) Freeze to solidify fats
- 7) Remove fat cap and fine strain → this is your brown butter vodka base

Honey Syrup (Liqueur base)

- 1 part honey
 - 1 part water (1:1 ratio)
- Stir until fully dissolved

Turning it into a liqueur

- 700ml brown butter vodka base
- 260ml honey syrup (adjust sweetness)
- pinch of salt (enhances butter depth)
- 1-2 dash vanilla extract

Candy Shop

This one is simple!

I am using this extremely large cocktail list as an excuse to keep fueling my sweet addiction! It is also an excuse to keep my staff from eating all my sweets.

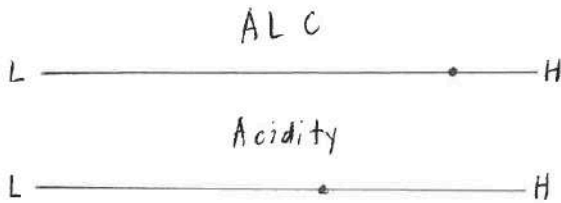
Instead of eating it all, I am making a syrup and curating a cocktail from it.

If you like sweets and sours, this is for you!

Candy Shop 10



Wild turkey bourbon
Sour pick n mix syrup
Fresh squeezed lime
Egg white
Haribo tinchare



Designation: "Sour"

The Dart?



Take your shot. Wherever the dart lands determines your price - our bartender crafts a custom cocktail tailored to your taste.