

PERRIER COCKTAILS

Inspired
by

THE
WORLD'S
50
BEST
BARS



perrier®

PERRIER IN BARS AROUND THE WORLD



Iconic & Premium

- Over the years, Perrier® has been an **iconic and premium sparkling water known worldwide**, which for a long time has been closely **linked to the universe of mixology**. Perrier® offers an **extraordinaire balance** between air and water, which **creates an explosion in your mouth, stimulating all the senses at once**.

Component of some of the most popular cocktails

- Since its early roots, Perrier® has been an **inevitable component of some of the most popular cocktails and mocktails**, initiating some **daring marriages**, such as the **famous Whis-Per** in the early 1900s

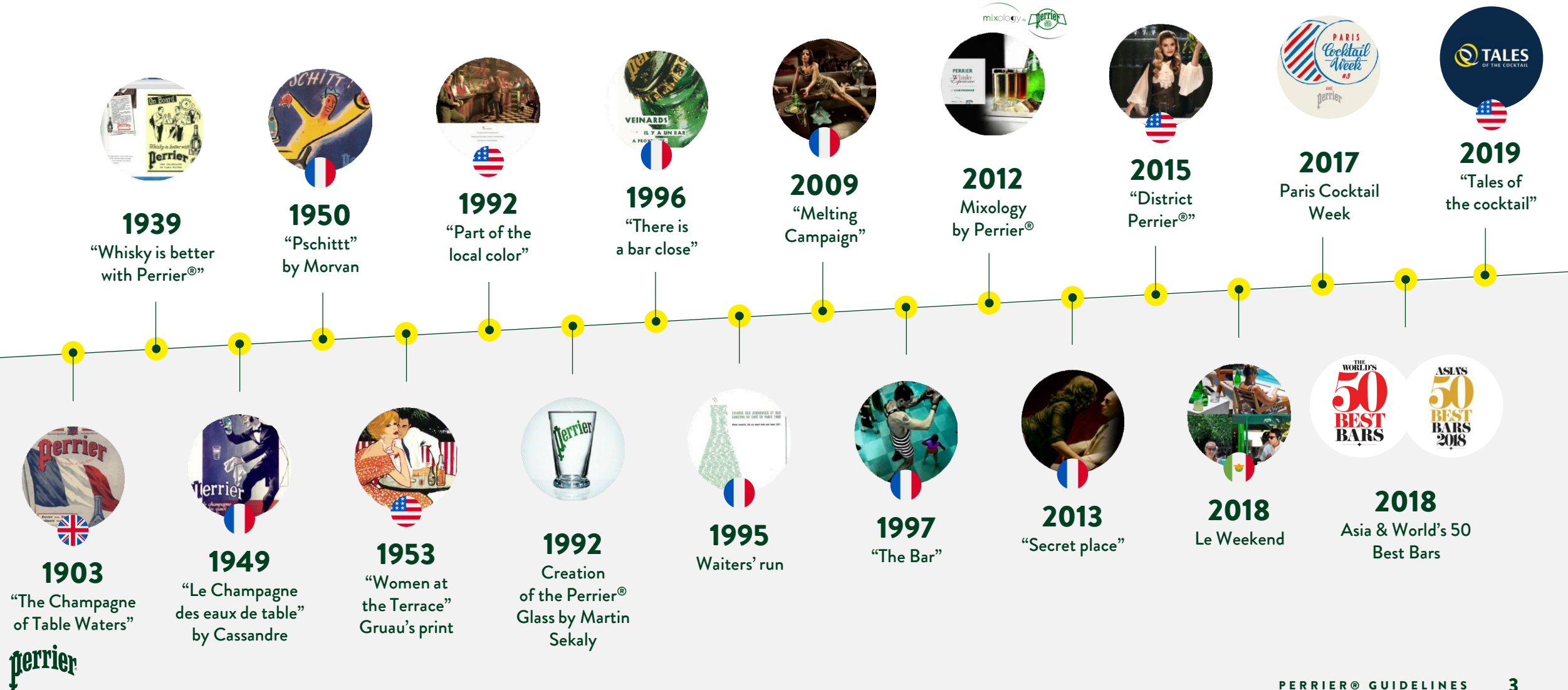


No sugar and Zero calories

- Perrier® is the **original Premium alternative** to carbonated soft drinks that quenches thirst and invigorates the body & mind. **No sugar and zero calories**. Crisp natural carbonation and low mineralization, Perrier® makes the **best option to use in mixed drinks** and therefore is present in the best bars around the world

PERRIER®
HAS STRONG
CREDIBILITY
TO PLAY
IN THIS SPACE

BAR & PERRIER® HISTORY





Read the list of
THE 50 BEST BARS
HERE



THE WORLD'S 50 BEST BARS

PERRIER® PARTNERSHIP

500 experts

— Since the inaugural ranking in 2009, The World's 50 Best Bars has presented **10 annual lists to guide discerning drinkers** to the best international destinations and simultaneously **reward outstanding talent**. The World's 50 Best Bars organization oversees a **body of 500 experts from across the globe whose votes make up the list** each year, helping to shine a light on the most innovative and exciting developments in the cocktail world. The annual awards ceremony has been **held in London since 2012**

NIGHT of the year

— The list represents the **ultimate international guide to the world's top bars and drinking destinations**. The 2018 list was revealed on Wednesday 3rd October at the **drinks industry's most prestigious and highly anticipated night of the year**, bringing together the best bartending talent from around the globe, with a **live countdown of the list**, culminating in the announcement of The World's Best Bar

WATER partner

— Perrier® has naturally decided to become the **Official Water Partner of World's 50 Best Bars**, created with the purpose of **showcasing the best and most innovative talent in the drinks industry**



Read the list of
THE 50 BEST BARS

HERE



PERRIER COCKTAIL BOOK

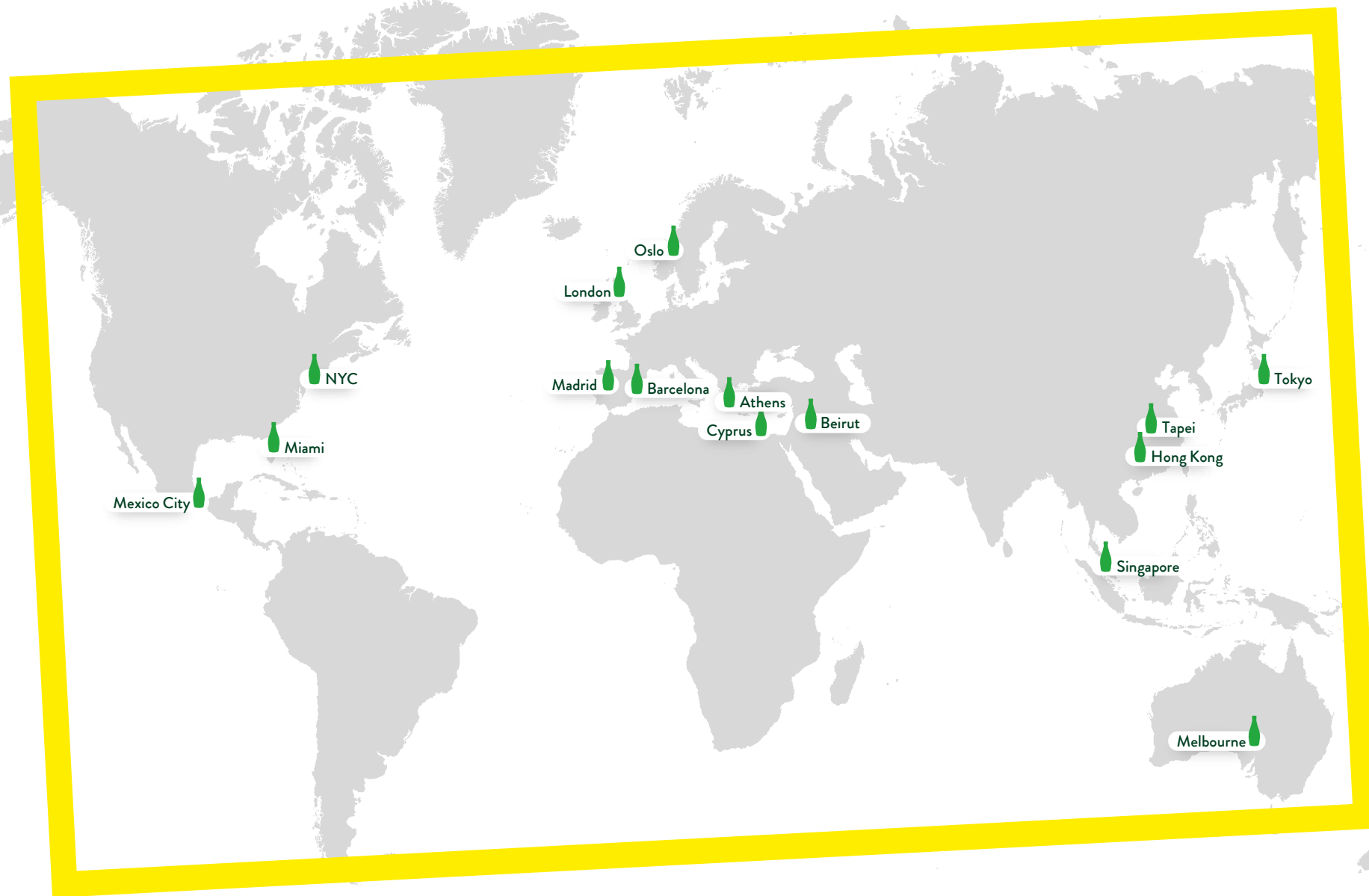
INSPIRED BY THE WORLD'S 50 BEST BARS

The Perrier® cocktail book
will celebrate recipes inspired from

THE WORLD'S 50 BEST BARS

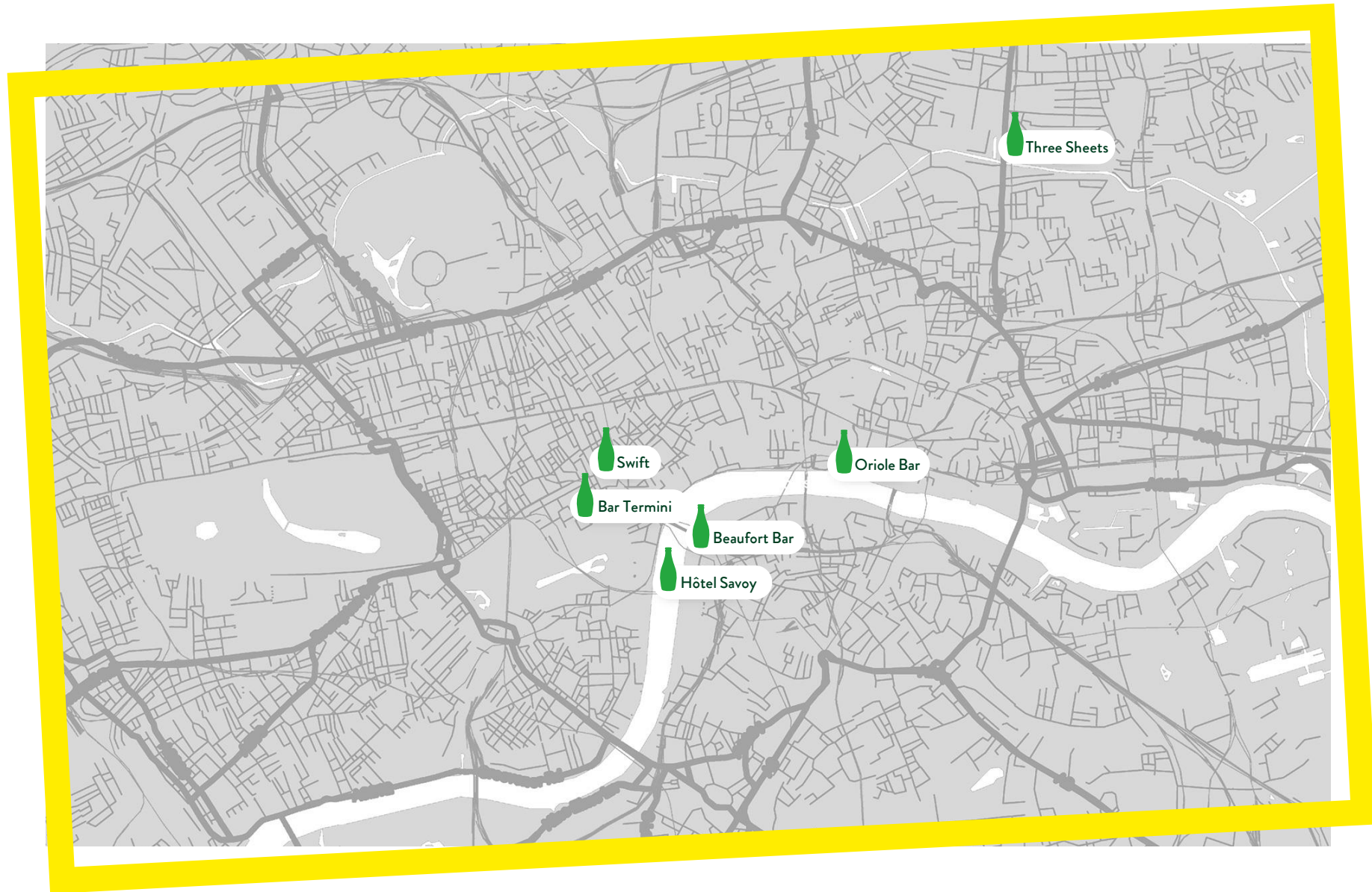
There will be additional releases based
on **locality/seasonality** that can be adapted for
use on **social media**.

PARTICIPATING BARS FROM AROUND THE WORLD

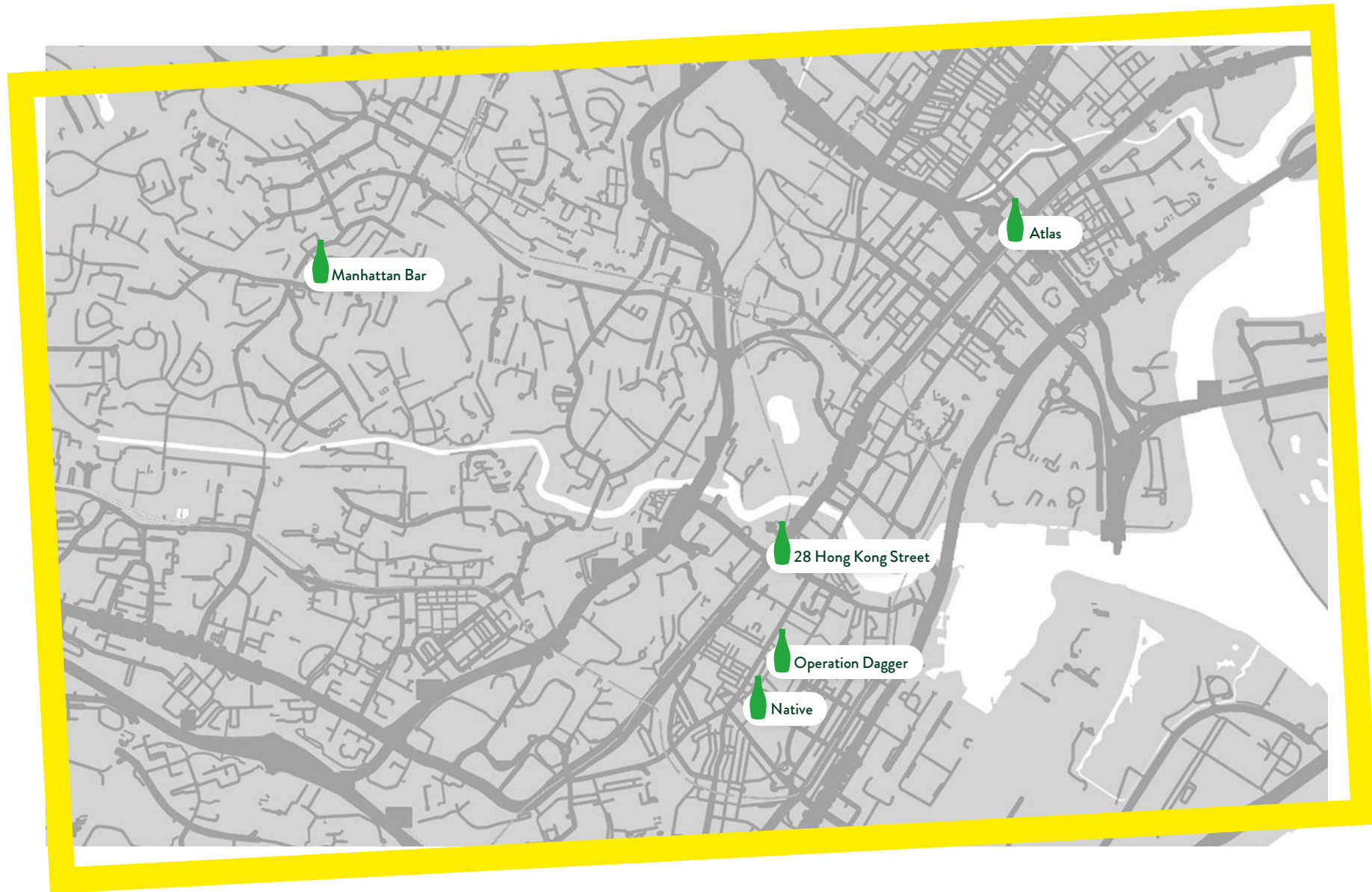


This is an interactive map. Please click on a city indicated and transport yourself to one of the best bars in the world.

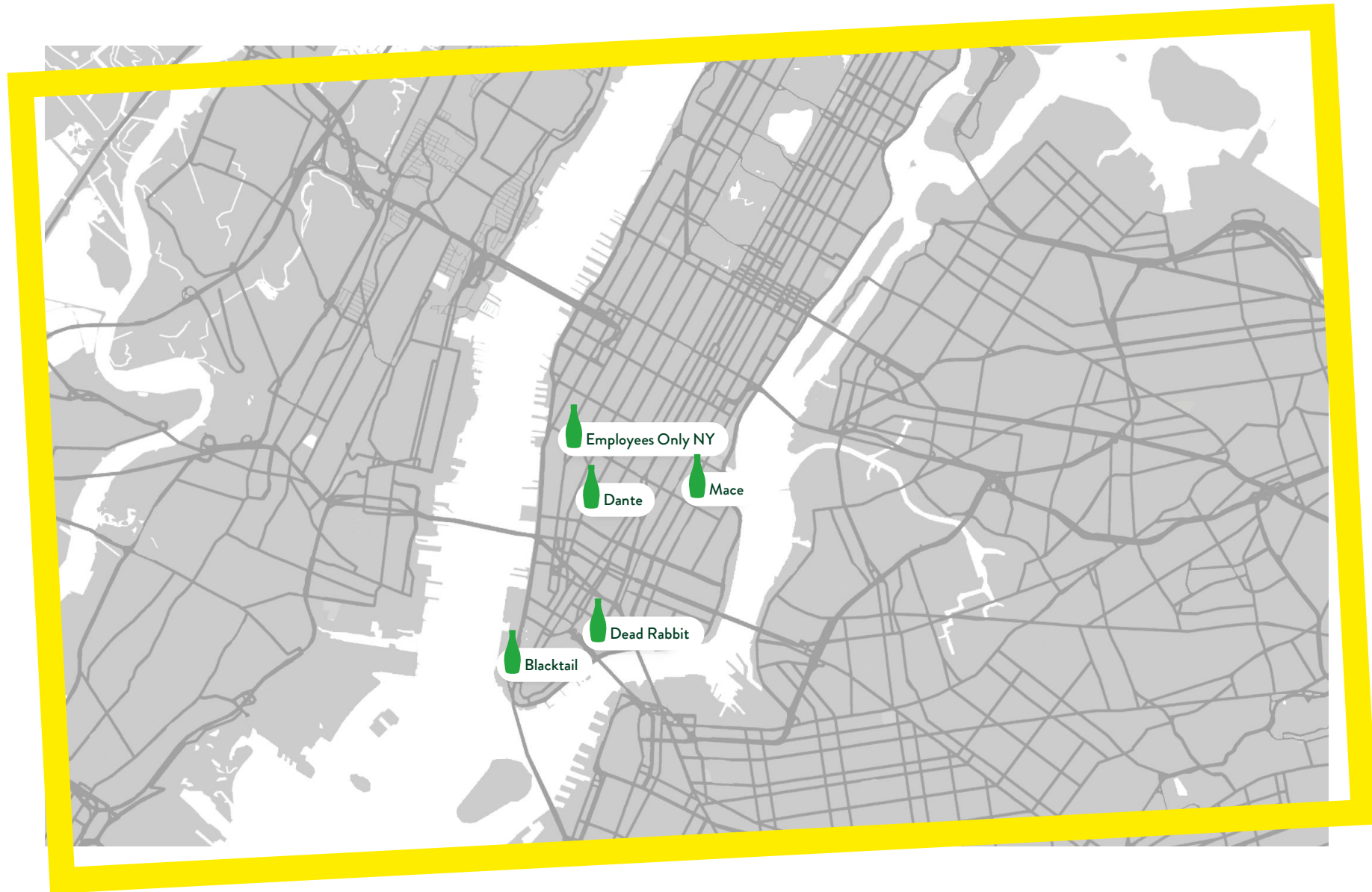
LONDON



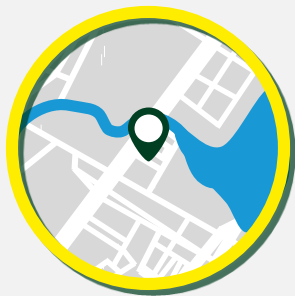
SINGAPORE



NEW YORK



← MENU



28 HONG KONG STREET

SINGAPORE

HIDDEN BEHIND AN UNASSUMING 1960'S SHOPHOUSE FAÇADE ON SINGAPORE'S HONGKONG STREET

28 HKS is a word-of-mouth venue for people who might appreciate the kind of venue that we enjoy our- selves:

— relaxing at the beginning, growing a tad louder as the night goes on

The drinks focus is on artisanal spirits and American style craft cocktails

— We normally have about 25 drinks on the menu, split between 28's versions of classics, our team's own creations and experimental drinks from our workshop

The food is gussied up American comfort food

— made from scratch for sharing



28 Hongkong St, Singapore 059667



THE
WORLD'S
50
BEST
BARS

JASMINE 28

Ingredients

- 20 ml Jasmine infused Cocchi Americano**
- 40 ml Savignon Blanc
- 20 ml Sugar syrup (2:1)
- 10 ml Lemon Juice
- 30 ml Perrier Water



Glass

Wine glass



Garnish

3 parts
of Cocchi
Americano

1 part
of Fresh
Jasmine
blossoms



Ice

Large block

Jasmine
flowers*



Combine both ingredients in a **vacuum bag**, sous vide for 30 mins at 55 C. Once cooked, **cool down** in room temperature, bottle and **keep refrigerated**

Method

Combine first four ingredients in a shaker add ice and **hard shake**. Fine strain into glass over ice, top up with Perrier water, gently stir & garnish

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*Jasmine cocchi americano

**Rich sugar syrup (2:1) - 2 parts of caster sugar dissolve in 1part of water on low heat- cool down to room temperature

28 HONG KONG
STREET



THE
WORLD'S
50
BEST
BARS

← MENU



AMERICAN BAR SAVOY

LONDON

A MONUMENT TO MIXED DRINKS & THE GOOD

The special position it holds in the drinks industry

- industry is not lost on its current stewards, who respectfully follow in the footsteps of Ada Coleman, Harry Craddock, Peter Dorelli, and Eric Lorincz some of the most famous bartender.

The menu takes inspiration from the famed celebrity photography of Terry O'Neil

- which has long been a feature of the bar

The cocktails are themselves a snapshot of the caliber of expertise always present in a bar that never grows old, Only better

- New head bartender Maxim Schulte is set to follow in the footsteps of his prestigious predecessors.



The Savoy, Strand, London, WC2R 0EU



THE
WORLD'S
50
BEST
BARS

BREATHLESS CHARM

Ingredients

- 35 ml Michters Bourbon Whiskey
- 20 ml Muyu Vetiver Gris
- 10 ml H. Theoria Hysterie Liquor
- 7.5 ml Honey infused with Opopanax Resin*
- 7.5 ml Argan Oil Tincture
- 5 ml Tartaric Acid Solution**
- 2 dash Orange Blossom Water (Neroli)
- 2 dash Orange Bitter
- Top up with Perrier Water



Glass

Lowball or rocks glass



Garnish

Orange Blossom Flower



Ice

Large block

Others

* Opopanax honey

- 500 gr Honey
- 200 gr Water
- 5 gr Opopanax Resin
- 1 drop Neroli Oil

Sous-vide ingredients except for Neroli at 80C for 2 hours. Cool down and add neroli, stir, strain and bottle

** Tartaric acid solution

- 330 ml Still water
- 3 bar spoons Tartaric Acid

Stir together until the tartaric acid dissolves, bottle & keep refrigerated

Method

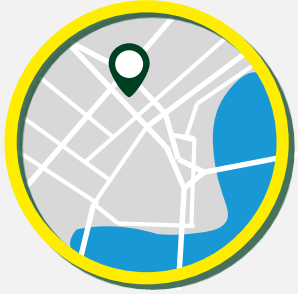
Build in a glass over ice, gently stirred & garnished



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ATLAS

SINGAPORE

A DRAMATIC RENDITION OF THE GREAT EUROPEAN LOBBY BARS AND CAFES OF THE ART DECO PERIOD

Celebration of the most glamour & romantic of eras

— including the culinary and beverage traditions, along with the architecture, art, design and engineering that made it famous

Located in Parkview Square

— that was conceived in reference to the 1920s Art Deco period and the big conglomerates and economic powerhouses

The curvy, elongated lies in the ceiling murals

— are reminiscent of paintings from the Art Nouveau style



600 North Bridge Rd, Parkview Square, Singapore 188778



THE
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BEST
BARS

INVISIBLE GIN

Ingredients

- 50 ml Hendrick Gin
- 10 ml Luxardo Apricot Liqueur
- 30 ml Pineapple Juice
- 20 ml Lemon Juice
- 10 ml Simple Syrup
- 10 ml Ginger Syrup (2:1)
- 2 Dashes Burlesque Bitters
- 2 Dashes Suze Gentian
- Top up with Perrier Water



Glass

Highball



Garnish

Pickled
Ginger



Ice

Tall cube or regular small cubes of ice

Method

Whip shake aka combine all ingredients in a shaker add ice and quickly shake 2-5 times to rapidly chill and without much dilution.



← MENU



BABA AU RUM

ATHENS

A RUM & COCKTAIL BAR LOCATED
IN THE HISTORICAL CENTER
OF ATHENS

Opened on March 2009

— by friends who love to share what they love most

Baba brought fine drinking culture

— to the streets of Athens for the first time

An extended list

— of both classic and contemporary cocktails and an unlimited back bar
with more than 300 different labels of rum from all around the world



Klitiou 6, Athina (Athens) 105 60, Greece



THE
WORLD'S
50
BEST
BARS

CARDIOCLEP TOMANIE

Ingredients

- 40 ml Blended Malt Whisky
- 10 ml Agricole Rhum Blanc (White)
- 10 ml Creme de Poire
- 10 ml Green Apple Cordial
- Top up with Perrier to enhance aromas



Glass

Highball
or Collins



Garnish

Big green
Shiso leave



Ice

Cube ice



Others

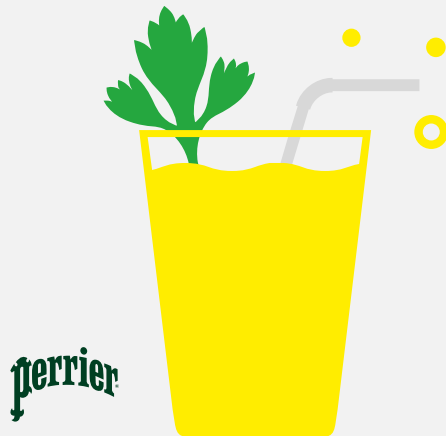
* Green apple cordial

- 400 gr Fresh Granny Smith
- Apple Juice
- 200 gr Caster Sugar
- 10 gr Apple Paste
- 8 drops Apple Aroma
- 1.1 gr Citric Acid
- 0.4 gr Tartaric Acid

Method

Combine the first 3 ingredients in a pot bring to low heat, stir the sugar until it dissolves. Take off the heat and let it cool down. Stir in apple aroma and both acids. Bottle and keep refrigerated.

Build in a glass over ice.



← MENU



BAR BENFIDDICH

TOKYO

**HIROYASU KAYAMA'S APPROACH
TO COCKTAILS AT BAR BENFIDDICH
HAS BEEN DUBBED "FARM-TO-BAR"**

**The farm is his parents' home, just north of Tokyo,
where he's planted**

— anise, fennel, mint, juniper & all manner of other flora

**The concept for his bar was a Moonshine den dark and
mysterious**

— with dusty 19th century bottles and jars of arcane herbal infusions

The intimate setting, with just eight seats and two tables

— affords Kayama ample time to discuss orders and guide guests
to one of his novel concoctions

Behind it, all is an orthodox training

— evident in his seamless, graceful movements and the fact that
most of his cocktails are inspired twists on a classic



Yamatoya Bldg. 9F 1-13-7 Nishi-shinjuku, Shinjuku-ward, Tokyo 160-0023



THE
WORLD'S
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BEST
BARS

PERRIER JAPONISM FIZZ

Ingredients

- 30 ml Potato Shochu
- 30 ml Sake Junmai Ginjo
- 20 ml Yuzu juice
- 20 ml Simple Syrup
- 20 ml Heavy Cream
- 1 whole Egg White
- 2 pcs Shiso Leaf
- Top up with Perrier Water



Glass

Highball



Ice

Large tall cube or small cubes



Garnish

Shiso leaf & fresh yuzu peel

Method

Mix with a **hand blender**, pour into a glass over ice and **top up with Perrier** and garnish



← MENU



BAR TERMINI

LONDON

IS EVOCATIVE OF 1950s ITALY

Named after Rome's central railway station, Bar Termini marks the start and end of a journey

— and offers Soho workers and visitors an authentic Italian pit stop from early morning until late

Capturing the authentic Italian aperitivo culture,

— Bar Termini offers a simple selection of Italian delicacies

The intimate space is simple and refined

— A small number of tables, seating 30 covers are positioned amongst the standing space at the bar, and the design pays homage to the bar's railway inspiration

Bar Termini combines Conigliaro's unrivaled cocktail expertise & understanding of flavour

— with Arrigo's personal family memory and sensitivity to Italian coffee culture



7 Old Compton Street, W1D 5JE



THE
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BEST
BARS

DIAVOLINO

Ingredients

- 20 ml Toasted Watermelon & Thyme Syrup
- 20 ml Dolin Dry Vermouth
- 20 ml Perrier



Glass

Highball



Garnish

None



Ice

Small cubes



Others

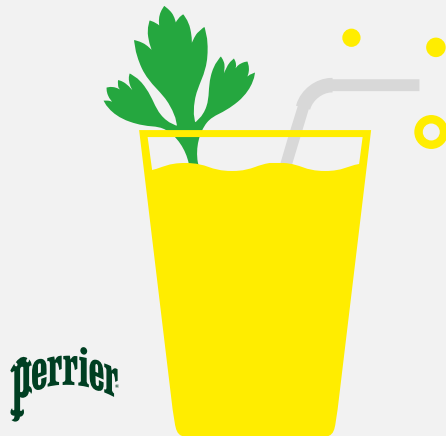
Watermelon & lemon thyme syrup*

- 1,000 gr Fresh Watermelon
- 10 gr Fresh Lemon Thyme
- 60 brix Caster Sugar

Method

*Wash the watermelon, cut the peel away and cut the watermelon into 2-3 inches per piece. Toast them on medium heat in a pan for 4-5 minutes each side. Once done, take off the heat, cool down. Wash lemon thyme and clean from stalks. Combine toasted watermelon with lemon thyme leaves in a thermomix. Blend for 5 min and strain through super bag. Put strained liquid in a pan on low heat and add sugar until reach 60 brix. Once down, cool down, bottled, and keep refrigerated

Pour all ingredients into **chilled glass**, gently stir & add ice



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BEAUFORT BAR

LONDON

THE DRAMATIC JET-BLACK & BURNISHED GOLD DÉCOR OF THE ROMANTIC BEAUFORT BAR

Exudes the glamour of a time when stars graced the renowned cabaret stage at The Savoy

— Today, from a bar that stands on this very same stage

In 2018, the collaborative effort from the Beaufort bar team launched menu

— Entitled Music, Magic & Drama, including one of the most extensive choices of grower Champagnes & sparkling wine, expertly prepared classic & signature cocktails, and a well-chosen, in-depth whisky selection

The menu was inspired by the three founders

— of The Savoy Theatre; dramatist WS Gilbert, composer Arthur Sullivan, and hotelier Richard D'Oyly



The Savoy, Strand, London, WC2R 0EU



THE
WORLD'S
50
BEST
BARS

THE FOUNDER

Ingredients

- 40 ml Patron Silver
- 10 ml Martini Rubino
- 15 ml Audemus Umami Spirit
- 35 ml Tomato and Celery Shrub
- 15 ml Verjus
- 5 dashes Celery Bitter
- Top Perrier



Glass

Highball Glass



Garnish

None



Ice

Tall ice block



Others

Watermelon & * Tomato and celery shrub

- Cut 500g of celery and 500g of cherry tomatoes and put in a container with 1kg of caster sugar
- Leave it in the fridge for 36h then strain and add Champagne Vinegar on it
- Vinegar ratio 5:1 (5 Part of celery and tomato, 1 part of vinegar)

Inspiration:
Richard Doyle Cart opened the Savoy Theatre which ultimately funded the Savoy hotel

Method

Stir all the ingredients in a mixing glass over ice.
Pour in a **Highball Glass** with a big ice block & **top up with Perrier**



← MENU



BLACK PEARL

VICTORIA

AT THE FOREFRONT OF COCKTAIL INNOVATION AND CUSTOMER SERVICE

Becoming an icon of the Australian bar scene

Priding themselves on their hospitality and passion for cocktails

- they have provided a space where you feel welcome anytime.
That and Tash's mums homemade sausage roll are phenomenal

Nestled deep within the heart of Fitzroy

- Black Pearl is Australia's most awarded bar, receiving both local
and international acclaim

For 16 years, this family-run and owned business

- has been a breeding ground for the country's best bartenders,
showing you don't have to take yourself seriously to create
seriously good drinks



304 Brunswick St, Fitzroy, Victoria, Australia, 3065



THE
WORLD'S
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BEST
BARS

THE LUCID HIGHBALL

Ingredients

- 30 ml Tanqueray 10
- 20 ml St Germain
- 15 ml Apple Cider Distillate (an unaged Calvados)
- 7.5 ml Malic Acid Solution
- 5 ml Chamomile & Strawberry Gum Syrup
- 60 ml Perrier



Glass

Highball



Ice

Cubed ice



Garnish

Strawberry Gum Leaf

Method

Build in a glass over ice, gently stir and garnish



← MENU



BLACKTAIL

LOWER MANHATTAN

GROUNDBREAKING NEW YORK CITY BAR

First place at World's 50 Best Bars held in London, BlackTail is the brainchild of The Dead Rabbit's Sean Muldoon and Jack McGarry

— whose groundbreaking New York City bar, The Dead Rabbit, won first place at World's 50 Best Bars held in London, the global award's highest honor

BlackTail has emerged as a major downtown drinks and dining destination for New Yorkers and travelers to the city

— Inspired by cocktails, food and décor from American bars that flourished in Havana during U.S. Prohibition

With 300 museum-quality photos of contemporary Cuba, a statue of Cuban patriot José Martí,

— a mural of Columbus encountering the New World, and live musical performances 3 times a week, BlackTail transports its guests to another time and place



2nd floor, Pier A Harbor House, 22 Battery Place, New York, NY 10004, USA



THE
WORLD'S
50
BEST
BARS

ROOT OF ALL EVIL

Ingredients

- 45 ml El Tesoro Reposado Infused with Parsnip*
- 15 ml Hepple Gin infused with Roasted Pineapple**
- 7.5 ml Salers Gentian
- 7.5 ml Vida Mezcal
- 7.5 ml Yellow Chartreuse
- 22 ml Fennel Seed Syrup
- 22 ml Fresh Lemon Juice
- Top up with Perrier



Glass

Highball



Garnish

None



Ice

Small ice cubes



Others

* Tesoro Reposado Infused with Parsnip

- 1 liter El Tesoro Reposado
 - 250 gr Shredded Parsnip
- Shred parsnips and combine with tequila in a vacuum bag, seal the bag & cook at 65°C for 4 hours. Once cooked strain through cheesecloth & return to the bottle, label & keep refrigerated

** Hepple infused with Roasted Pineapple

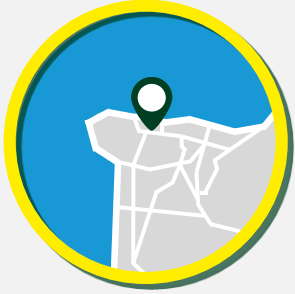
- 750 ml Hepple Gin
 - 200 gr Frozen Pineapple
- Combine with pineapple & gin in a vacuum bag, seal the bag & cook at 65°C for 4 hours. Once cooked strain through cheesecloth & return to the bottle, label and keep refrigerated

Method

Combine all ingredients in a shaker add ice and quickly shake 2-5 times to rapidly chill and without much dilution.



← MENU



CENTRAL STATION

BEIRUT

**TAKING ITS NAME FROM THE OLD
BEIRUT STATION THAT ONCE STOOD
NEARBY**

**Central Station's location has a raw energy that suggests
it's still the center of the action**

- Venue elegantly combines dark wood with quirky touches, such as the railway carriage wheels suspended from the ceiling, while a long, focal-point bar runs the length of the room

The menu is an appealing balance of humor and flavour

- with a nice emphasis on taking something that feels familiar and reimagining it with a contemporary edge

**The bar team knows exactly how to hit the sweet spot
of mixing up concoctions**

- that appeal to both the party crowd and the slightly more serious drinker – just one of the reasons Central Station is the Best Bar in the Middle East & Africa



Armenia Street, Mar Mikhayel Beirut, Lebanon



THE
WORLD'S
50
BEST
BARS

GENT. RICKEY

Ingredients

- 50 ml London Dry Gin
- 30 ml Cucumber Syrup*
- 8 ml Citric Acid Solution**
- 12 drops of Gentian Tincture***
- 100 ml Perrier Water



Glass

Highball



Ice

Long tall cube



Garnish

Cucumber slice
Small lime peel

Others

* Cucumber Syrup:

500 gr Cucumber |
250 gr Sugar

- 15 of 12 neg + 2.32 + 6: Slice the cucumber thinly then seal with sugar in a vacuum bag at room temperature for 4 hours
- After the sugar is fully melted in the cucumber water, strain out the liquid and discard the solid

** Gentian Tincture:

20 0ml Pure Grain Spirit |
50 gr Dried Gentian Wood

- Add dried gentian wood to pure grain spirit and seal them in a vacuum bag. Cook it sous vide 4 hours 55 C
- Once cooked, put in an ice bath to cool down, strain & bottle

*** Citric Acid Solution:

10 gr Citric Acid | 50gr Water

- Combine citric acid and water and stir until the citric acid is fully dissolved

Method

Combine first four ingredients in a glass and stir, add ice, top up with **Perrier water gently stir and garnish**



← MENU



DANTE

NEW YORK

AN ADORED WEST VILLAGE NEIGHBORHOOD RESTAURANT AND BAR ESTABLISHED IN 1915

Dante celebrates the traditional way
— of community in New York City

**With over 100 years of history, Dante honors the simplicity
of gathering with friends**
— over authentic Italian-American food and world-class drink

**With the reopening of the restaurant in 2015, young owners
seek to preserve Dante's original heritage whilst striving
for innovation**
— taking influences from the global ingredients that New Yorkers have
learned to love and seek out



79-81 Macdougall St, New York, NY 10012, USA



THE
WORLD'S
50
BEST
BARS

DANTE G&T

Ingredients

- 60 ml Fords Gin
- 22 ml Jack Rudy Tonic Cordial
- Top up with Perrier



Glass

Wine
Goblet



Garnish

Lemon wheel
Lemon leaf
Lime wheel
Grapefruit slide
Orange slice
Spray with jasmine water

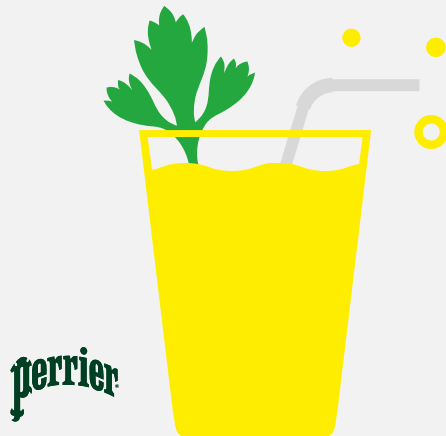


Ice

Large ice cubes

Method

- Build in a glass over ice
- Gently stir & garnish



← MENU



EMPLOYEES ONLY NY

NEW YORK

THIS ENDURING CLASSIC OF THE NEW YORK BAR SCENE HAS ALWAYS DONE THINGS ITS OWN WAY

Employees Only is a cocktail bar that does restaurant-standard food

- It has a considered approach to drinks but can bang them out at break-neck speed

And then there are the impeccably mannered and smartly uniformed bartenders who think nothing of smashing back a shot with guests

- These contrasting qualities ensure EO is a serious bar that doesn't take itself too seriously

A visit is not complete without trying the bar's Manhattan cocktail

- and, if you're hungry, the Bone Marrow Poppers. If you're feeling unsure of what comes next, visit the clairvoyant who sits in the small foyer of this forever-young speakeasy



510 Hudson Street, New York 10014, USA



THE
WORLD'S
50
BEST
BARS

ALMOST THERE

Ingredients

- 50 ml Monkey Shoulder
- 22 ml Fresh Lime Juice
- 15 ml Simple Syrup*
- 22 ml Apricot Liqueur
- 5 pcs Mint Leaves
- 1 demitasse spoon of Superfine Sugar
- Top up with Perrier Water



Glass

Pilsner Glass



Garnish

Angostura bitters and a mint crown



Ice

Crushed/nugget



Others

* Simple Syrup

- 1.5 part of sugar syrup
 - 1 part water
- Combine both ingredients in a cooking pot, bring to boil and stir until sugar dissolve. Take off the heat, bottle and keep refrigerated

Method

Built in a glass over ice, swizzle and garnish



← MENU



HIMKOK

OSLO

HIMKOK IS A TARDIS OF A BAR

The whole concept is focusing on showcasing Scandinavian and Nordic flavours

- through in-house made spirits, wine alongside a range of cocktails on tap, you'll also find a fantastically broad selection of beers; You can add to this a greenhouse where all the bar's herbs are sourced, a garden area, a library, walls lined with various pickled and fermented goods in jars, and even a barbershop

All together with a mastery of hospitality and various sustainable initiatives

- has put Himkok and Oslo on the map of esteemed drinking destinations



27 Storgata, 0184 Oslo, Norway



THE
WORLD'S
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BEST
BARS

SEA BUCK

Ingredients

- 30 ml Himkok Aquavit
- 30 ml Manchino Ambrato
- Bianco
- 30 ml Seabuckthorn Cordial*
- 2 dashes Orange Bitters
- Top up with Perrier to enhance aromas



Glass

Highball
or Collins



Garnish

Sea
Buckthorn



Ice

Cubed or block



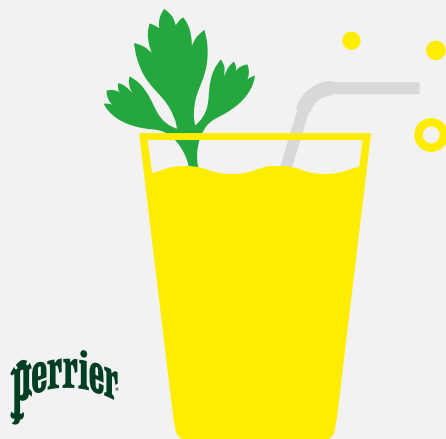
Others

* Sea Buckthorn Cordial

- 1,000 ml Still Water
 - 1,000 gr White Sugar
 - 200 gr Frozen sea buckthorn
 - 30 gr Malic Acid
- Heat and mix together without pulverizing the seeds

Method

Build in a glass over ice and stir



← MENU



INDULGE EXPERIMENTAL BISTRO

TAIPEI

IN THE HEART OF TAIPEI'S BUSY EAST DISTRICT IS INDULGE EXPERIMENTAL BISTRO

A firmly established favorite of the Taiwanese capital's
— growing band of cocktail connoisseurs

As with many of the best bars from emerging scenes
— this cocktail lounge embraces the best of the global drinks mixology movement but adds its own Taiwanese accent in all elements, from drinks to décor to service

The most iconic and internationally praised signature
— is the “Tea & Cocktail Mixology Taiwan” concept created by the bar owner, Aki Wang

Aki has successfully combined the local seasonal ingredients
— from 20 different administrative regions with tea and liquor to create 24 unique, authentic and delicate cocktails



11, Lane 219, Section 1, Fuxing South Road, Da'an District, Taipei



THE
WORLD'S
50
BEST
BARS

SAVORY FORM WILD FORAGE

Ingredients

- 45 ml Botanist Gin
- Top up with Perrier Savory Soda*



Glass

Highball



Garnish

Sakura leaf, Lavender leaf, Pickle plum and selection of edible flowers



Ice

Ice cubes



Others

* Perrier Savory Soda

- 500 ml Apple Juice
- 50 gr White Sugar
- 11 gr Four Seasons Tea
- 5 gr Wasabi
- 15 ml Yuzu Juice
- 5 gr Sea Tangle & Plum Tea
- 300 ml Perrier Water

Combine first three ingredients in a cooking pot and boil for 10 min. Once cooked strain the tea and mix the wasabi, yuzu and sea tangle & plum tea and blend, combine with perrier stir and strain. Take the whole “savory tea” and charge it in Twist ‘n’ Sparkle to make Perrier Savory Soda

Method

Build in a glass over ice, gently stir and garnish



← MENU



LICORERIA LIMANTOUR

MEXICO CITY

LICORERÍA LIMANTOUR HAS A CULT FOLLOWING AMONG BARTENDERS AND, DESPITE A RAPIDLY EVOLVING BAR SCENE IN MEXICO CITY

The World's 50 Best Bars veteran has been listed with the big boys since 2014

— Its increasing popularity with a local and international audience is based on two simple ingredients – good drinks and good fun

The unassuming bar front makes it easy to go unnoticed

— and even the interior is modest but the one thing that cannot be ignored is the buzzing atmosphere

Cocktails are flamboyant and colorful

— just like the atmosphere, and every one of them is balanced, not over complicated and often ordered twice



Avenida Álvaro Obregón 106, Roma Norte, 06700 Mexico City



THE
WORLD'S
50
BEST
BARS

XOCHIMILCO

Ingredients

- 15 ml Aperol
- 5 ml Giffard Rhubarb Liqueur
- 60 ml Carrot Juice
- 60 ml Prosecco
- 60 ml Perrier Water



Glass

Highball



Ice

Ice cubes



Garnish

Different
carrot colors

Method

Combine first **four ingredients** in glass over ice, **mix together**
top up with Perrier water and garnish



← MENU



LOST & FOUND DRINKERY

NICOSIA

Ayia Napa, Cyprus didn't have a reputation for cocktails Before Lost & Found

- but this was less of a problem and more of an opportunity for Dinos Constantinides, who had been schooled in London in business and in cocktails

His approach when he launched Lost & Found was aimed

- at bringing the local crowd with him, with classics and twists slowly making way for more experimental serves

The popularity of this place grows

- seemingly its only limitation is space, so the bar's lab has been moved to extend the retro decked-out main bar and the crowds that spill out into the street can now mingle in the extended outside the area



Lordou Vyronos, Nicosia



THE
WORLD'S
50
BEST
BARS

NISSI SPRITZ

Ingredients

- 40 ml Mancino Bianco Ambrato
- 20 ml Mancino Secco
- 10 ml Agave Syrup
- 10 ml Elderflower Liqueur
- 2 dashes Peach Bitters
- Top up with Perrier



Glass

Wine glass



Garnish

Olive



Ice

Ice cubes

Method

Build in a glass over ice, gently stir and garnish



← MENU



MACE

NEW YORK

MACE IS UNLIKE ANY COCKTAIL BAR YOU'VE EVER SEEN BEFORE

The premier cocktail bar was opened in 2015

— by acclaimed French bartender Nico de Soto and Cocktail Kingdom's Greg Boehm

With this dynamic team, Mace has risen to the top of the cocktail world and transformed cocktails as we know them

— As the name suggests, Mace is dedicated to incorporating unique spices handpicked from around the world in each



505 East 12th Street | New York, NY 10009



THE
WORLD'S
50
BEST
BARS

PARSLEY

Ingredients

- 50 ml Fig Leaves infused
- Citadelle Gin*
- 20 ml Parsley Simple Syrup**
- 10 ml Lime
- 10 ml Lemon
- 25 ml Egg White
- 20 ml Peach Ice Cream
- 8 drops Parsley Oil***
- Top up with Perrier Water



Glass

Metal
Collins



Garnish

3 drops
of Parsley
Oil



Ice

None



Others

* Fig Leaves infused Citadelle
Gin

- 20 gr Fig Leaves
 - 750 gr Citadelle Gin
- Combine both ingredients in jar and let it infuse for 2 days in room temperature. Once infused, strain and bottle

** Parsley Simple

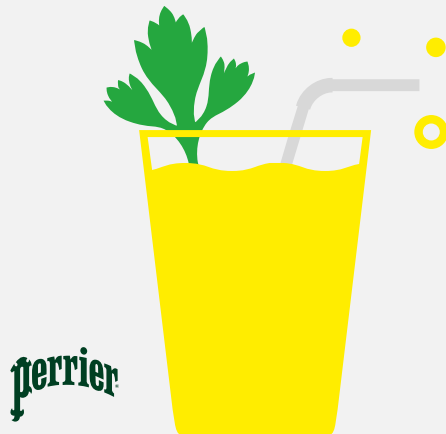
- 1 l Simple Syrup
 - 40 gr Parsley
- Combine both ingredients in blender together and than strain through superbag

*** Parsley Oil

- 200 gr Virgin Olive Oil
 - 100 gr Parsley
- Combine both ingredients in blender, blitz together, strain and bottle

Method

Combine first **5 ingredients**, two ice cubes and **shake** until the shaker feels cold. **Strain into an empty shaker** tin and discard the ice. **Add the cream** and small amount of pellet ice to shaker and shake until the ice melts. Pour **Perrier** into a metal collins and pour the **Ramos** into glass over Perrier



← MENU



MANHATTAN BAR

SINGAPORE

**MANHATTAN IS A GRAND HOTEL BAR
INSPIRED BY THE 19TH CENTURY'S
GOLDEN AGE OF COCKTAILS AND
FINE DRINKING**

**Delivering on its name with a glamorous yet modern space
reminiscent of old New York,**

- craft bartending meets artisanal spirits to pay homage to classic and forgotten cocktails that leap from the pages of history

**Featuring over 100 American oak barrels from a small
cooperage in Minnesota,**

- the world's first in-hotel Rickhouse is housed here, used to finish whiskeys and other spirits, and to age bitters and single-cask cocktails

**A one-of-its-kind Ingredients Roomserve as inspiration
for our bartenders**

- as they craft a list of interesting and unusual tipples such as solera-aged negroni or first of its kind service trolley that focusing on Manhattan cocktail



Regent Singapore, 1 Cuscaden Road, Singapore 249715



THE
WORLD'S
50
BEST
BARS

GEORGIA COLLINS

Ingredients

- 45 ml Michter's US 1 Small Batch Bourbon
- 25 ml Clarified Lemon Juice*
- 25 ml Peach Mint Cordial
- 2 dashes Fee Brothers Walnut Bitters
- Top up with Perrier



Glass

Highball



Garnish

Mint spring Dehydrated lemon



Ice

Cubed Ice



Others

* Clarified Lemon juice

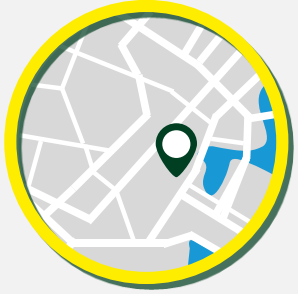
- Use Spinzel centrifuge to clarify the juice

Method

Build all ingredients in the glass except Perrier water and **gently stir**, add ice, top up with **Perrier** and **garnish**



← MENU



NATIVE

SINGAPORE

**“OPEN YOUR EYES,
ALL THAT WE NEED IS HERE”**

A first of its kind NATIVE is a cocktail bar that focuses on regional products,

- extending this principle to not just the spirits used in its cocktails, but also the artwork, music, and furnishings around the bar

Founded and owned by Vijay Mudaliar, one of Singapore’s finest homegrown talents with over 10 years of experience under his belt,

- NATIVE also plays stage master to small but mighty brands in Singapore and around the region who are looking for a spot to showcase their products

As a true blue local boy, Vijay prefers to work with ingredients that he grew up with and understand

- A lot of usable plants and herbs can be found just in a 3-metre radius around Native. Plants such as cinnamon, betel leaves, turmeric leaves, curry leaves, fresh star fruit, and their flowers, just pluck away and can be found on the cocktail’s bar succinct menu



52a Amoy Street, Singapore 069878



THE
WORLD'S
50
BEST
BARS

FORAGERS

Ingredients

- 30 ml Brass Lion Gin
- 40 ml Calamansi Oolong Cordial*
- 40 ml Perrier Water



Glass

Rocks Glass



Garnish

Foraged Grated Nutmeg
Edible Flowers



Ice

Large cube
of ice



Others

* Calamansi

Oolong Cordial

- 1,500 gr Oolong Tea**
- 500 gr Calamansi
- 500 gr coconut Sugar

** Oolong Tea

- 1,500gr Water
- 15 gr Oolong tea

Cut calamansi into halves and combine with tea and coconut sugar, bring to boil. Once boiling single strain and let it cool down. Once cooled down, bottle and keep refrigerated

Method

Build in a glass over ice, gently stir and garnish



← MENU



OPERATION DAGGER

SINGAPORE

“WE WANT TO GIVE YOU SOMETHING NEW, SOMETHING YOU HAVEN’T THOUGHT OF BEFORE, SOMETHING THAT MAKES YOU THINK OF NEW HORIZONS”

In July of 1956, The Singapore Police force unleashed Operation Dagger

— in an effort to eradicate the secret gang societies of Singapore notorious Chinatown district

Just like the blitz in the 50’s, Operation Dagger

— is our own blitz against the world of all the ‘speakeasy’ fad bars of today, all re-hashing the same classic recipes that have been drunk time and time again

We have a different approach here

— and that is to go down the road less traveled. Follow us if you want to find out what is at the end of this road for we don’t even know where we will end up



7 Ann Siang Hill, #B1-01, Singapore 069791



THE
WORLD'S
50
BEST
BARS

CHOCOLATE OCEAN

Ingredients

- 50 ml Chocolate Liqueur*
- 20 ml Sparkling Junmai Daiginjo Sake
- 100 ml Perrier



Glass

Highball



Garnish

3 x springs of samphire



Ice

Large cube of ice



Others

* Chocolate Liqueur

- 200 ml Cacao Distillate**
- 100 ml White Chocolate Liqueur***
- 200 ml Longan Nectar Honey
- 20 gr Samphire
- 5 gr Sea Salt

Hand blend all ingredients together, strain through a fine muslin cloth. Bottle and keep refrigerated

** Cocoa Distillate

- 100 gr Cacao
- 1,000 ml White Rum

Water Bath: 70 degrees. RPM: 120-150. Condenser: - 30 degrees. Pressure: -100 Kpa

*** White Chocolate Liqueur

- 200 gr Cacao Butter
- 200 gr Cacao Nibs
- 2,000 ml Vodka
- 4 pcs Vanilla Bean
- 400 gr Compound White Chocolate

Set rotavapor to

Water bath: 70 degrees | RPM: 120 – 150

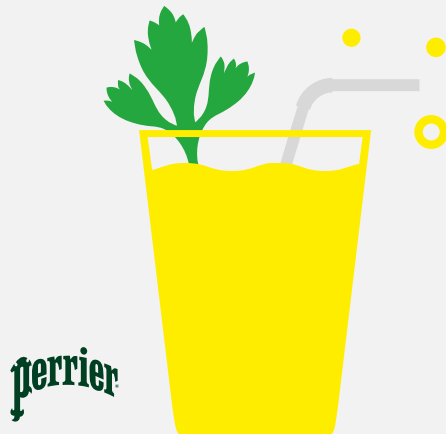
Condenser: - 30 degrees | Pressure: -100Kpa

Blend all ingredients with a hand blender and transfer to the evaporating flask and distill.

Towards the end of the distillate increase RPM to 150 until all alcohol is evaporated. Once distilled add 200 gr caster sugar to every 600 ml of distillate. Fill up the whole process for the liqueur

Method

Combine Chocolate liqueur, Sparkling Junmai Daiginjo Sake **together** with Perrier Water in a glass over ice, gently stir and garnish.



← MENU



ORIOLE

LONDON

**ORIOLE 1ST LAUNCHED
IN NOVEMBER 2015, TAKING DESIGN
INSPIRATION FROM AN EXOTIC,
OLD-SCHOOL NIGHTCLUB**

**It has since been recognized for delivering some of the finest
and most glamorous drinking experiences in the world**

— accompanied by an unrivaled programme of live swing, jazz, and blues

**Amid the nighttime silence of Smithfield Market is the white
glow of the Oriole sign**

— There couldn't be a more pronounced contrast as you descend the stairs and allow this tropical, explorer-themed bar to envelope you. A large expanse brought to life by its word art and world music that plays nightly

Oriole's cocktail menu takes inspiration from travel and history

— The flavors from the Old World, Orient, and the Americans will transform you into a different world



East Poultry Avenue, Smithfield Market, London EC1A 9LH



THE
WORLD'S
50
BEST
BARS

CABO VERDE

Ingredients

- 35 ml London Dry Gin
- 25 ml Buchu infused White Port*
- 5 ml Santo Spirito Grapefruit Liquor**
- 10 ml Fino Sherry
- 15 ml Lime Juice
- 2 bar spoons Caster Sugar
- Top up with Perrier Water



Glass

Collins Glass



Garnish

Roasted grapefruit slice
Fresh mint spring



Ice

Long clear ice block
or small cubes of ice



Others

* Buchu infused White Port recipe is at page

** If you use different Grapefruit liquor increase to 10 ml per of grapefruit liquor per serving

* Buchu Infused White Port

- 750 gr Graham's Fine White Port
- 5 gr Dry Buchu Leaves

Cold infusion for 24 hours. Once finished, strain through coffee filter

Method

Mix lime juice and caster sugar and stir until dissolved. Add the rest of the ingredients and roll until cold. **Pour into glass over ice, top up with Perrier water, gently stir and garnish**



perrier



← MENU



PARADISO

BARCELONA

**A WOODEN, COPPER-TONED
INTERIOR SPEAKEASY BAR,
HIDDEN BEHIND PASTRAMI SHOP**

**Paradiso is based in trendy downtown Barcelona's I Born
neighborhood**

— To enter Paradiso, you must go through an old refrigerator door

**The atmosphere is informal but elegant and the service is very
close and familiar**

**The cocktail menu consists of 25 signature drinks and is filled
with visually bold drinks calling for modernist techniques**

— Classics lovers also feel at home



Carrer de Rera Palau 4, 08003 Barcelona



THE
WORLD'S
50
BEST
BARS

PERSIAN SLING

Ingredients

- 50 ml Turmeric infused Gin*
- 5 ml Peach Liquor
- 15 ml Pistachio and Rose Orgeat**
- 20 ml Lemon Juice
- 20 ml Pomegranate Juice
- Top up with Perrier Water



Glass

Collins Glass



Garnish

Peepal leaf
Date
Mint
Dry roes
Mixed flower petals



Ice

Crushed ice



Others

- * Turmeric Gin
 - 700 ml London Dry Gin
 - 3.5 gr Turmeric Powder

Place all the ingredients in the bag and cook in Sou Vide for 30 min at 60 degrees

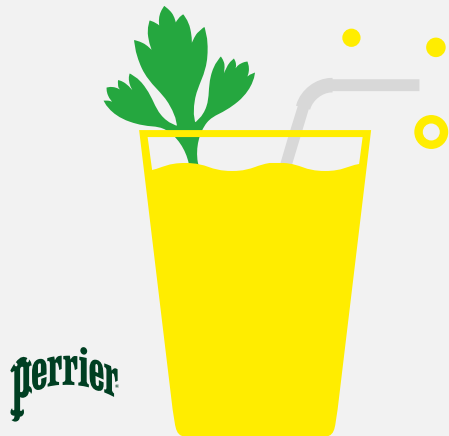
- ** Pistachio and Cashew Milk

- 200 gr Pistachio
- 200 gr Cashew Nuts
- 200 gr Still Water

Combine all ingredients together and let it Soak for 2 hours. Transfer all the ingredients in a blender and blend until smooth. Fine strain through superbag, bottle and keep refrigerated

Method

Build in a glass and swizzle and garnish



← MENU



SALMON GURU

MADRID

AN ECLECTIC BAR IN THE HEART OF MADRID

It is a fun and crazy space designed to

- allow guests to totally disconnect and enjoy one of their specialty creative cocktails. It has three unique spaces with different decoration

A quirky name for a quirky bar divided into three spaces

- The main room is all about the '50s, with quasi-tropical vibes, while the lounge riffs on comics and the back room has a hint of Chinese decadence, Hollywood-style. In the basement, they have hidden space/cave which is more than 200 years old and where they keep specialty spirits.

At Salmon Guru, everything is turned into a conversation piece

- Mezcal-based Chipotle Chillón comes with a choice of homemade mint and ginger lemonades on the side – it's up to the drinker to decide the final balance of the cocktail. Custom glassware is also de rigueur



Calle Echegaray 21, 28014 Madrid



THE
WORLD'S
50
BEST
BARS

UNNAMED

Ingredients

- 50 ml Lemongrass infused Rum*
- 30 ml Fresh Lime Juice
- 30 ml Homemade Honey Syrup**
- 5 ml Egg White
- Top up with Perrier water



Glass

Rocks glass



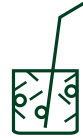
Garnish

Edible flowers
Biscuit



Ice

Cube ice



Others

* Lemongrass Rum

- 500 ml White Rum
- 6 pcs Lemongrass stalks

Combine white rum with lemongrass stalks cut in half and let it infuse for 2 days. Once infused, strain, bottle and keep using

** Honey Syrup

- 200 gr Flower Honey
- 100 gr Coco Milk
- 5 gr Fresh Ginger (cut in small pieces)
- 10 gr Hierba Luisa

Combine all ingredients in a cooking pot and bring to boil. Take off the heat and let it cool down, strain, bottle and keep using

Method

Combine all ingredients with ice and shake for a few seconds **Double strain into glass and top with Perrier water**



← MENU



SWEET LIBERTY

MIAMI BEACH

SPACE OF THE BAR CAN BE DESCRIBED AS MID-CENTURY AMERICANA MEETS TROPICAL INDUSTRIAL

Designed with precise attention to detail and the owner's collective vision in mind

- the bar feels effortless but its creation was anything but its creation was anything but. The expansive bar complemented by cozy retro booths offers beachgoers the perfect late-night hotspot featuring nightly DJs and bands

The bar is built to put guests in the driver's seat as they enjoy bartenders skillfully creating cocktails

- In its consistency, fantastic hospitality, great live music, wonderful food and family vibe

*The goal was to create more of a **feel** than a look. We feel the design is reflective of what the people who live in Miami Beach want and can relate to*



237 20th Street, Miami Beach, FL 33139



THE
WORLD'S
50
BEST
BARS

KEY LIME FIZZ

Ingredients

- 45 ml Tanqueray No 10
- 22 ml Half-N-Half
- 22 ml Lime for Days Cordial
- 7.5 ml Lime Juice
- 7.5 ml Tonka Bean Syrup
- 1 Egg white
- 60cml Perrier



Glass

Perrier can as our cocktail glass by cutting the top off



Ice

None



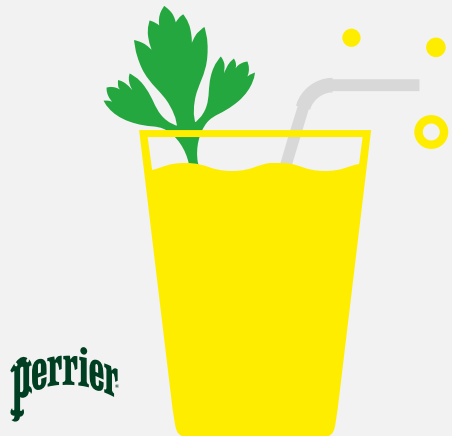
Garnish

Lime Peel

Method

Add all ingredients to shaker except Perrier together with one ice cube and shake all together until the ice cube completely dissolves. Repeat this process with one more ice cube, and shake until the ice completely dissolves.

Pour Perrier into a glass and then pour the mixture of ingredients from the shaker on top.



← MENU



SWIFT

LONDON

TWO YEARS OLD SWIFT REPLACED THE LEGENDARY LAB

Created by Mia Johansson and Bobby Hiddleston

— Together they have created a sophisticated but trendy bar for the new face of Soho

Upstairs is bright and airy informal aperitivo lighter long drinks and sparkling serves

— that suit the breezy pre-dinner atmosphere

While in the basement, Bobby Hiddleston lets his encyclopedic spirits knowledge come to bear. The basement bar

— is all about dark booths, dark spirits and winding down the evening with high caliber cocktails and warm hospitality



12 Old Compton St, Soho, London W1D 4TQ



THE
WORLD'S
50
BEST
BARS

MOUNTAIN SPRING

Ingredients

- 20 ml Absolut Elyx
- 40 ml Sake
- 10 ml Jasmine Green Tea Syrup*
- 10 ml Akvavit
- 40 ml Perrier Water



Glass

Rocks Glass



Garnish

Cucumber slice rim



Ice

Large block



Others

* Jasmine Green Tea Syrup

- 20 gr Jasmine Green Tea
- 500 ml Boiling water
- 500 gr Caster Sugar

Combine tea with boiling water and let it infuse for 5 min, strain the tea leaves and combine the tea, liquid, with caster sugar and stir until dissolved. Bottle and keep refrigerated

Method

Stir over ice and strain over ice block



← MENU



DEAD RABBIT

NEW YORK

THE DEAD RABBIT IS THE BRAINCHILD OF SEAN MULDOON WITH JACK MCGARRY

Taking its name from an infamous street gang of the era

- The Dead Rabbit is the brainchild of Sean Muldoon with Jack McGarry, both formerly of The Merchant Hotel, which earned the title of “World’s Best Cocktail Bar” at 2010 Tales of the Cocktail

The Dead Rabbit, housed in a landmarked building dating back to 1828

- The first story is a neighborhood taproom serving craft beer, bottled punch, and Irish whiskey. Refined second-story cocktail parlor that offers 30 original cocktails

The dining, experience has an extensive raw bar and dishes

- inspired by the British Isles, the locality and the era



30 Water St, New York, NY 10004, USA



THE
WORLD'S
50
BEST
BARS

GODZILLA

Ingredients

- 1 dash Peychaud's Bitters
- 1 teaspoon Cinnamon Bark Syrup*
- 30 ml Lillet Rosé
- 15 ml Clear Creek Pomme 8 year EDV
- 45 ml Italicus Rosolio
- 30 ml Champagne
- 30 ml Perrier



Glass

Highball



Garnish

Spray grapefruit peel and discard



Ice

Hand-cracked Ice



Others

* Cinnamon Bark Syrup

- 30 gr Cassia Cinnamon Bark (crushed)
- 750 ml Still water
- 750 ml Fine Sugar

Combine all ingredients together in a pot. Bring to a boil stirring frequently.

Remove from heat and store in a clean container at room temperature for 12 hours. Strain through a fine mesh strainer, bottle, label, and store in refrigerator

Method

Whip shake with crushed ice except for bubbles until pebble ice dissolves. **Pour over hand-cracked ice and top with Perrier and Champagne**



← MENU



THE OLD MAN

HONG KONG

THE OLD MAN INSPIRED BY
AMERICAN NOVELIST ERNEST
HEMINGWAY AND HIS LOVE
OF A GOOD COCKTAIL

A striking portrait of the writer

— made with materials left over from building the venue, watches over the end of the bar where the magic happens

Head bartender Agung Prabowo who co-founded the venue alongside Roman Ghale and James Tamang,

— has concocted a menu of nine experimental cocktails (each named after a work by the author) that play off the classics and are based on Hemingway's favourite ingredients, spirits and even culinary flavours

Each creation offers twists hardly seen before

— though the savant staff also know how to serve more traditional drinks well



Lower G/F, 37-39 Aberdeen Street, Soho, Central, Hong Kong, China



THE
WORLD'S
50
BEST
BARS

ISLAND IN THE STREAM - 1970

Ingredients

- 30 ml Rectified Mangosteen*
- 30 ml Rotavap Banana Bourbon**
- 120 ml Salted Perrier***



Glass

Highball



Garnish

Grapefruit peel



Ice

Small cube of ice



Others

* Rectified Mangosteen

- 1,500 gr Mangosteen
 - 500 gr Caster Sugar
 - 500 ml Still Water
 - 1 tsp Pectinex Ultra SP-L
- Remove mangosteen pulp and blend all the ingredients in heavy duty blender, until all dissolves. In centrifuge, split the mixture equally and spin in highest speed (4,000 rpm) for 25 min, strain with cheesecloth.

*** Salted Perrier

- 1 pinch Sea Salt
- 120 ml Perrier Water

** Rotavap Banana Bourbon

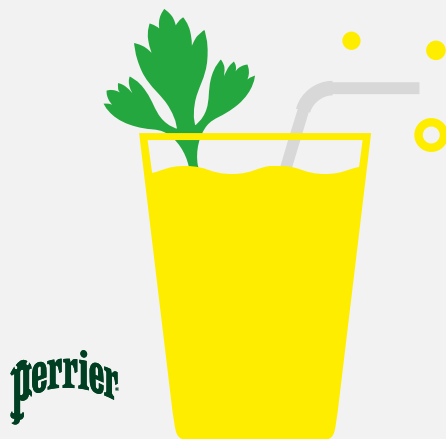
- 2 litre Banana Juice (blended banana with skin)
 - 1500 ml Rye Whiskey
 - 5 bar spoon Pectinex Ultra SP-L
- Combine all ingredients in the jug and stir properly. Pour part of the mixture into rotavapor and redistil

Rotavapor setting
Water Bath: 50 C
Rotation: 85 rpm
Condenser temperature (chiller): - 3C

Redistill and lower the pressure until the liquid evaporated. Measure the ABV and cut to 50% with still water.

Method

Build in a glass over ice, gently stir and garnish



perrier



THE WORLD'S
50
BEST
BARS



THREE SHEETS

LONDON

THREE SHEETS IS A NEIGHBORHOOD BAR IN DALSTON SPECIALIZING IN COCKTAILS

Three sheets is opened in September 2016, by brothers Max and Noel Venning

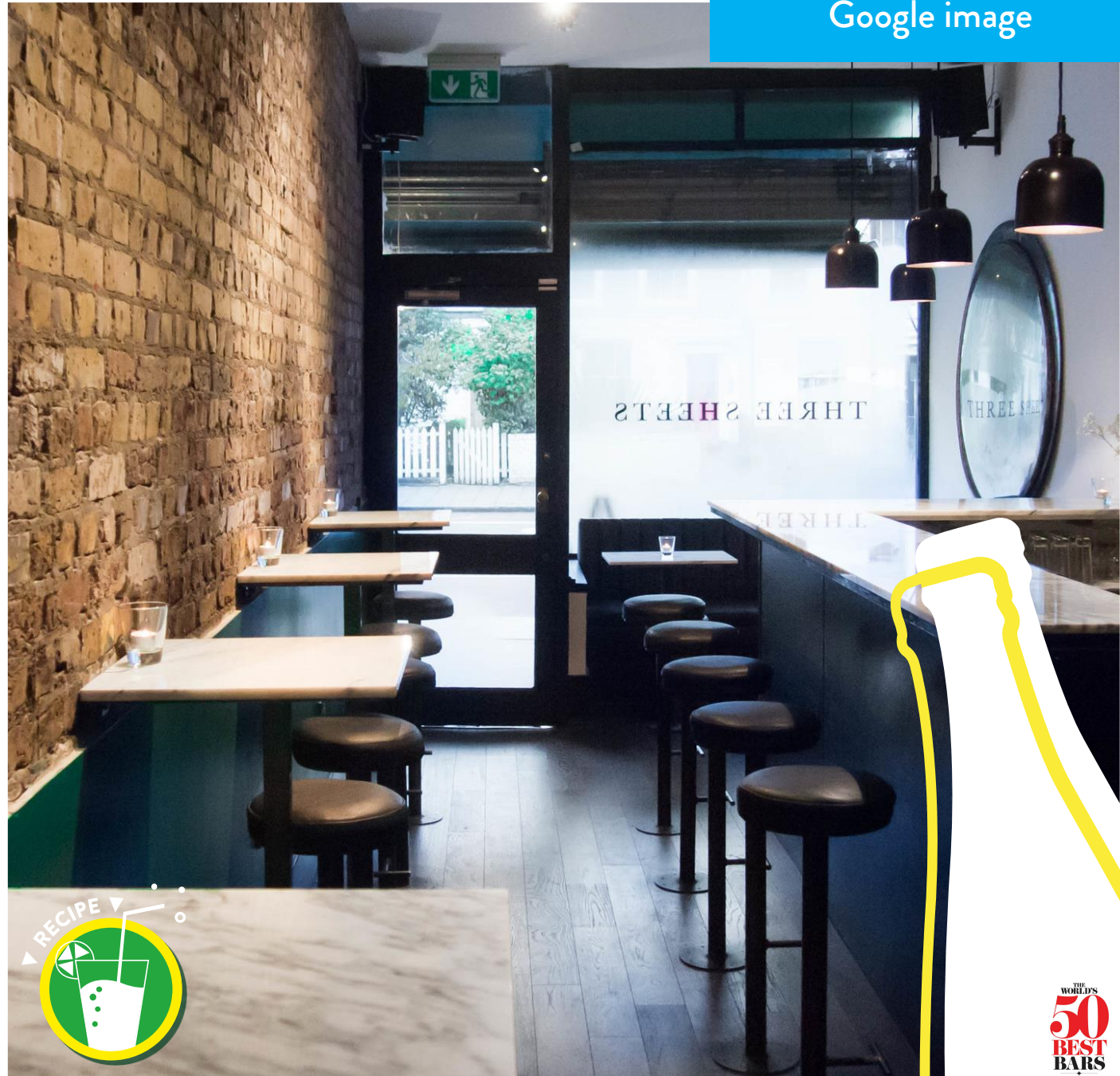
- Their cocktails are easy on the palate twists on classics with complexity and one-upmanship

This tiny bar is the cocktail's world's best example of beauty in simplicity

- Noel recently moved to London from Manchester, where he was running Crazy Pedro's, after extended stints at Trof and the Deaf Institute
- Max left the position of Operations Manager at the Drink Factory, overseeing 69 Colebrooke Row, and opening Bar Termini



510b Kingsland Rd, London E8 4AB, UK



FIZZY PEACH

Ingredients

- 35 ml Chivas Mizunara
- 15 ml Merlet Peche
- 5 ml Sugar Syrup (2:1)
- 5 ml Fresh Lemon Juice
- Top up with Perrier



Glass

Highball



Ice

Small cubes of ice



Garnish

Lemon zest discarded
Wild Primrose Flower

Method

Combine first four ingredients over ice in a highball, gently stir to combine, chill and dilute. **Re-fill glass with ice and top up with Perrier**



perrier





perrier

US FLUID

- > 0us fl oz
- > 1us fl oz
- > 2us fl oz
- > 3us fl oz
- > 4us fl oz
- > 5us fl oz
- > 6us fl oz
- > 7us fl oz
- > 8us fl oz
- > 9us fl oz
- > 10us fl oz

MILIMETERS

- > 0.00mL
- > 29.57mL
- > 59.15mL
- > 88.72mL
- > 118.29mL
- > 147.87mL
- > 177.44mL
- > 207.01mL
- > 236.59mL
- > 266.16mL
- > 295.74mL

GRAMMES

- > 0.00g
- > 28.35g
- > 56.70g
- > 85.05g
- > 113.40g
- > 141.75g
- > 170.10g
- > 198.45g
- > 226.80g
- > 255.15g
- > 283.50g