

Brunch O'Clock: Laid-Back Vibes, Extraordinary Taste

Not every brunch is built the same. Some lean sweet and safe, we prefer a little edge. Think spice, sparkle, and a subtle caffeine kick. When your mid-morning ritual meets cocktails with real character, crafted with East

Indies Gin and Nusantara Cold Brew you get pairings that feel effortless, but taste far from ordinary. No white tablecloths, no overthinking just bold drinks, simple bites, and flavours that know exactly what they're doing.





RED SNAPPER

MAKE NOW!

Bold, briny, and just the right kind of messy. The Red Snapper gets an upgrade with East Indies Dry Gin—think subtle spice, herbal backbone, and a finish that lingers longer than your morning emails.

Pair with:

Crispy hash browns, soft-boiled eggs, or a simple grilled cheese. Think salty, crunchy, satisfying, the kind of bite that holds its own against a cocktail with attitude.

COFFEE TONIC

MAKE NOW!

Part pick-me-up, part personality test. Nusantara Cold Brew meets tonic water and a slice of orange in a drink that wakes you up and cools you down in the same sip.

Pair it With

Butter croissant, banana bread, or plain Greek yoghurt with honey. Clean, not complicated. Let the drink do the talking.





INDO 45

MAKE NOW!

Airy, citrusy, and sparkling with just enough drama—the Indo 45 is what happens when East Indies Gin meets lemon, sugar, and soda. It's brunch's version of a wink across the table.

Pair it with

Fruit salad, scrambled eggs on toast, or a slice of lemon pound cake. Keep it sunny, keep it simple.

When brunch leans bold, everything shifts. The pace, the palate, the pleasure of it all. With just the right pour and a plate that plays along, it's not about impressing anyone, it's about enjoying something that actually tastes like it belongs. No frills. No fuss. Just flavour, exactly where it should be.

SHAKEN UP YOUR OWN COCKTAILS,
CLICK THE BUTTON UP THERE TO FIND THE RECIPES!