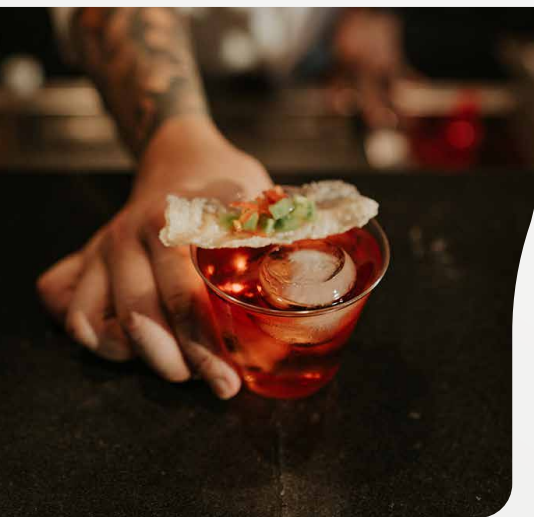


#THEHOTTESTPLACE

Jakarta's Negroni Week Guide with East Indies Gin



Every year, Negroni Week unites cocktail lovers around the world in celebrating one of history's most iconic drinks: the Negroni. First created in Florence in 1919, this bittersweet classic brings together gin, vermouth and Campari in perfect harmony. Yet Negroni Week is more than a toast. It is a global movement that supports charitable causes while showcasing the creativity of bartenders everywhere.

At the heart of a great Negroni lies the gin. It must hold its ground against Campari's bitterness and vermouth's sweetness, and many gins fade in the mix. East Indies Banda Fine Spiced Negroni Gin was designed for precisely this moment. Distilled with mace and nutmeg, it cuts cleanly through with warmth and depth. On its own the flavour is bold, but in a Negroni it reveals a balance that is layered, complex and without parallel.

HUTAN KOTA BY PLATARAN

Within the Gelora Bung Karno complex lies Hutan Kota by Plataran, an urban sanctuary that feels far removed from the restless pace of the city. With its generous greenery and refined design, it has become a setting for both intimate evenings and grand occasions. At Langit Senayan, the rooftop restaurant, the atmosphere shifts. The lights of Senayan glitter below, while the parkland stretches into the horizon, softening the noise of Jakarta.

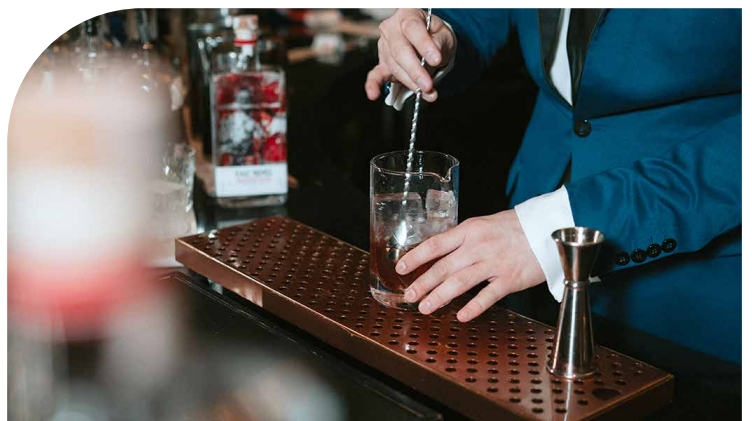


Here the Negroni seems to echo the character of the place. It is fiery and alive, yet anchored by tradition. Served with dabu-dabu and airy crackers, the drink carries spice and intensity. The botanicals linger on the palate, refusing to fade quietly. It is not a cocktail you simply sip. It is one to savour, wrestle with, and recall long after the night has ended.

THE BAR PARK HYATT JAKARTA

High on the twenty-third floor of Park Hyatt Jakarta, The Bar challenges every notion of what a hotel bar can be. The room has the allure of a New York lounge, with polished leather booths, golden light and tall windows framing the skyline. By day it is calm and conversational. By night it shifts with the tempo of live jazz, the music threading between the clink of glasses and the low hum of chatter among professionals and travellers.

The Negroni reflects this balance. East Indies Gin provides structure and spice, deepened by coffee vermouth with roasted tones, and finished with a faint note of heat. It is bold without being brash. Refined without pretension. This is a cocktail to linger over as the city glows beneath, a drink that carries itself with the same poise as the room itself.





HATS BAR

In Iskandarsyah, HATS has quickly established itself as the place where creativity reigns. Behind its red façade, award-winning mixologist Demitria Dana Paramita has created a space that blurs the line between sorbet and cocktail. Inside, the mood is intimate yet daring, with dim lighting, leather stools and a steady rhythm that draws in those looking to escape traffic, unwind after work, or simply try something new.

The Negroni here is entirely its own. East Indies Banda Fine Spiced gives a note of nutmeg and mace, but tradition is turned on its head with the addition of ceremonial matcha gelato. The result is unexpected and brilliant. Warm spice is cooled by green tea, creating a drink that is playful, rebellious and quietly clever. It is the sort of cocktail that makes you rethink what a Negroni can be, and perfectly captures the spirit of HATS.