

Sip Your Way Into the Festive Season



As the season comes alive, let every sip be a celebration. There's something special about this time of year, a little sparkle in the air, laughter that lingers longer, and glasses that never stay empty for long. Whether you're hosting friends, sharing stories, or simply taking a well-deserved pause, this is your cue to raise a glass and savour the moment.

This festive season, let East Indies Pink Pomelo Gin take center stage in three cocktails that bring together bright citrus, bold character, and tropical flair, made to make your gatherings glow, sip by sip.

TIRTA SLING

A REFRESHING TWIST ON TRADITION

Light, citrusy, and perfectly balanced — Tirta Sling is a celebration of zest and bloom. With the crisp notes of East Indies Pomelo Gin, a touch of cherry sweetness, and the floral lift of chamomile soda, it's the kind of drink that refreshes the spirit and brightens the room.

INGREDIENTS

45 ml East Indies Pomelo Gin

10 ml Cognac-Infused Cherry & Sorghum

Dash of Angostura Bitters

Top with Chamomile & Pomelo Soda

GARNISH

Pomelo Slice

GLASS

Highball Glass



SIDE BY SIDE

COOL, BRIGHT, AND EFFORTLESSLY FESTIVE

When the day calls for something lively, Side By Side brings the perfect chill. Built with East Indies Pomelo Gin, clarified lime cordial, and carbonated mint soda, then topped with mint sorbet — this one's a toast to friendship and spontaneous moments that sparkle.

INGREDIENTS

60 ml East Indies Pomelo Gin

30 ml Clarified Lime Cordial

100 ml Carbonated Mint Soda

60 g Mint Sorbet

GARNISH

Mint Spring

GLASS

Highball Glass



POMELO BLOODY MARY

BOLD, SAVORY, AND UNEXPECTEDLY FRESH

For those who like their celebrations with a kick — meet the Pomelo Bloody Mary. A reimagined classic that blends East Indies Pink Pomelo Gin with homemade Mary sauce, orange juice, and tomato lacto ferment for depth and tang. It's brunch-worthy, conversation-starting, and full of character.

INGREDIENTS

45 ml East Indies Pink Pomelo Gin

60 ml Tomato Lacto Fermented, Bacon, Cherry Tomato

15 ml Homemade Mary Sauce

30 ml Orange Juice

GARNISH

Celery Stick

GLASS

Highball Glass



POMELO BLOODY MARY

SAUCE AND LACTO FERMENTED RECIPE

HOMEMADE MARY SAUCE:

L&P Sauce

Horseradish

Lime Juice

Tabasco

Red Chili

Celery

Garlic, Onion

Mustard

Salt & Pepper

TOMATO LACTO FERMENTED:

Ferment 1 kg tomatoes with 3 g salt in a vacuum bag for 5 day.

So as the lights glow a little warmer and the nights stretch a little longer, let these serves bring a touch of Bali brightness to your celebrations. Here's to clinking glasses, sharing stories, and sipping your way through the season — the East Indies way.