

The Art of Light Sipping: Wellness Cocktails You Can Create at Home



If mindful drinking is your new mantra, you're not alone. More people are embracing cocktails that not only taste amazing but also feel good — fresh ingredients, natural sweetness, and botanical spirits that bring a touch of wellness into every sip.

With its island-born botanicals and clean, aromatic character, East Indies Gin is the perfect partner for cocktails designed around balance and vitality. Below are three wellness-inspired recipes you can easily make at home:

BERRY REFRESHER



INGREDIENTS

50ml East Indies Archipelago Dry Gin
50gr Mixed Berries (Strawberry & Blueberry)
10ml Fresh Lemon Juice
Top up with Sparkling Water

METHODS

Muddle the mixed berries in a glass.
Add lemon juice and gin, gently stir.
Add ice cubes and top with sparkling water.
Garnish with mint spring and lemon wedges.

WELLNESS BOOST

Antioxidants, Vitamin C, Low Glycemic Load



POMELO HONEY COOLER

INGREDIENTS

50ml East Indies Archipelago Dry Gin

50gr Mixed Berries (Strawberry & Blueberry)

10ml Fresh Lemon Juice

Top up with Sparkling Water

METHODS

Pour all the ingredients into the shaker

Put ice into shaker and shake vigorously

Strain and pour into the glass with ice

Top up with Sparkling water

Pomelo sliced as garnish

WELLNESS BOOST

Digestive, Relaxation, Zero Sugar

BASIL GINGER TEA TONIC



INGREDIENTS

50ml East Indies Banda Fine Spiced Negroni Gin

5gr Fresh Basil Leaves

1gr Fresh Ginger

20ml Honey

90ml Green Tea

METHODS

Softly muddle ginger and basil in a glass.

Add gin, honey, and green tea; stir well.

Serve over ice and garnish with ginger candy.

WELLNESS BOOST

Anti-Inflammatory, Metabolism Support, Gentle Energy