

The Rise of Zero-Waste Cocktails at Home



With the growing impact of climate change, single-use waste pollution, and the urgent need for more sustainable alternatives, cocktail bartenders and home drinkers are being encouraged to rethink the way drinks are made. One approach gaining real momentum is zero-waste mixology.



By combining base spirits with environmentally friendly methods, locally sourced ingredients, and items already found in the kitchen, classic cocktails can be reimagined with a more sustainable and often more interesting.

WHY DOES SUSTAINABILITY MAKE DRINKS TASTE BETTER?

Because homemade drinks become more personal. When you reuse ingredients, you're not rigidly following a recipe but you're responding to what your kitchen gives you that day.

Zero-waste drinks tend to feel warmer, more honest, and less fussy. They reflect care rather than perfection, and that makes them far more enjoyable to drink and to share. Sustainability isn't just about reducing waste; it's about creating flavour with intention.

HOW CAN YOU TURN KITCHEN SCRAPS INTO COCKTAIL GOLD?

Here are a few simple, practical ideas that are easy to try at home—no professional tools required.



ORANGE HIGHBALL

FRESH, LIGHT, AND ENDLESSLY ADAPTABLE

Instead of throwing away citrus peels after juicing, use them to create a beautifully aromatic syrup.



HOW WE MAKE THE CITRUS SUGAR

- Place used lemon or orange peels in a jar
- Cover with sugar
- Gently muddle and leave for 12–24 hours

The sugar draws out the natural oils from the peel, creating a fragrant syrup ideal for highballs, sours, or spritz-style drinks.

HOW WE MAKE THE DRINK

- 40 ml East Indies Archipelago Dry Gin
- 15 ml citrus sugar syrup
- Top with soda water
- Garnish with a twist of the same peel you reused

PINK SPRITZ

SWEET, SOUR, AND BERRIES MAKE IT FUN

Perfect for fruit that's past its best. Soft apples, berries, or grapes that are no longer ideal for snacking still have plenty of flavour left.



HOW WE MAKE A QUICK FRUIT SHRUB

- Chop the fruit and mix with sugar
- Leave overnight
- Strain and add apple cider vinegar

This creates a sweet-and-sour base that adds depth to simple drinks

HOW WE MAKE THE DRINK

- 30 ml East Indies Bali Pomelo Pink Gin
- 20 ml fruit shrub
- Ice and soda water
- Light stir, no garnish needed

OLD-FASHIONED

CRAFTING OLD-FASHIONED FROM AN OLDER INGREDIENTS

Comforting, rich, and surprisingly elegant. Leftover coffee doesn't need to be reheated or poured down the sink.

WHAT TO

PREPARE

- Chill the leftover brewed coffee
- Mix with a little sugar to create a coffee syrup
- Add a strip of citrus peel for aroma

HOW WE MAKE THE DRINK

- 35 ml Nusantara Cold Brew Coffee Liqueur
- 5 ml Rye Whiskey
- 10 ml coffee syrup
- Stir with ice
- Reused orange peel as garnish



Zero-waste cocktails don't need to be complicated or perfect. They're about awareness, creativity, and using what's already around you.

When less goes into the bin, more ends up in the glass and the drink almost always tastes better for it.

Less waste. More flavour.

