

Inside the Glass: What Spice Islands Cocktail Competition 2025 Finalists Are Mixing

Every great cocktail starts with a story, and that's exactly what made the Spice Islands Cocktail Competition 2025 so special. With the theme History in Every Pour – Bartender Legends Is Back, last year's event was less about competition and more about connection. Held at The Cocktail Club Jakarta, the night felt like a reunion of bartending legends, where creativity, memories, and mutual respect flowed as freely as the drinks.

No judges. No trophies. No pressure. Just bartender legends sharing what they love most: great cocktails with meaning behind every pour. Here's a taste of what three Spice Islands Cocktail Competition 2025 finalists brought to the bar.





SIDE BY SIDE - KENNY BERHITU



Fresh, bright, and seriously refreshing, Side by Side is Kenny's take on a clean, modern highball. Citrus leads the way, followed by cooling mint and a soft sorbet finish that keeps every sip light and playful.

RECIPE

60 ml East Indies Bali Pomelo
30 ml Clarified lime cordial
100 ml Carbonated mint soda
60 g Mint sorbet
Garnish: Mint Spring

METHOD

Build

GLASS

Highball Glass

Built straight in the glass and finished simply, this is the kind of drink you'd happily order again before the glass is even empty.



POMELO BLOODY MARY

- VOO FAHMAN



This one's for those who like their cocktails bold. Voo Fahman's Pomelo Bloody Mary takes the familiar savoury classic and gives it a citrus-forward twist using East Indies Gin. It's rich, tangy, spicy, and packed with umami thanks to fermented tomatoes and a deeply layered homemade Mary sauce.

RECIPE

45 ml East Indies Pink Pomelo Gin
15 ml Homemade Mary sauce
30 ml Orange juice
60 ml Tomato lacto-fermented

GARNISH

Bacon, cherry tomato, celery stick

HOME-MADE MARY SAUCE

L&P sauce, Tabasco, onion, garlic, horseradish, red chili, mustard, lime juice, celery, salt, and pepper.

TOMATO LACTO-FERMENTED

1 kg tomatoes
3 g salt
Vacuum sealed and fermented for 5 days

Think brunch energy, but turned all the way up.



TIRTA SLING - ADITYA ANANDA



Light, aromatic, and easy to drink, Tirta Sling is Aditya's answer to balance. Bright citrus meets soft botanicals, finished long and refreshing.

RECIPE

45 ml East Indies BaliPomelo
10ml Cognac infused cherry & sorghum
Dash Angostura bitters
Top with chamomile and pomelo soda
Garnish: Pomelo slice

ICE TYPE

Ice Spear

GLASS

Highball Glass

Refreshing without being boring, elegant without trying too hard, and light enough to make going back for seconds feel very tempting.



What made Spice Islands Cocktail Competition 2025 memorable wasn't just the drinks, but the feeling in the room. Laughter behind the bar, stories shared over ice, and cocktails carrying years of experience in every glass. These recipes are a reminder that the best drinks aren't just mixed, they're lived, learned, and shared.