

Summer State of Mind: Chasing Bright, Refreshing Sips

As we get closer to the summer season, the way we drink starts to change. The mood becomes lighter. Days feel longer, plans become more spontaneous, and there is a natural shift toward drinks that feel refreshing and easy to enjoy. Rich and heavy flavors step back, making room for something brighter and crisp. This also influences how cocktails are created and enjoyed. Drinks become more approachable. Less complicated. Focused on balance and ease.



Take a classic gin highball...

Made with **East Indies London Dry Gin**, cold soda water, plenty of ice, and a squeeze of fresh lime. It is simple, clean, and refreshing. It works because it feels super effortless.

Or a more vibrant spritz-style serve using East Indies Bali Pomelo Pink Gin, topped with lemonade and prosecco. The result is bright, lightly sparkling, and refreshing with a subtle citrus sweetness. Garnished with an orange wedge, a lime ring, and rosella, it feels colorful, expressive, and perfect for relaxed daytime drinking.





A coffee tonic offers a different kind of refreshment...

Nusantara cold brew paired with orange yuzu and tonic creates a balance of light bitterness and crisp finish. It feels modern, yet still easy to enjoy.

More than anything, this season is about a feeling. That first cold sip on a warm afternoon. Spontaneous plans that turn into long conversations. Drinks that feel easy, yet still intentional.

Gin and coffee based serves work well at this moment because of their versatility. They pair easily with fresh ingredients and maintain a light, refreshing character that suits the mood.

As the season approaches, drinking becomes less about precision and more about enjoying the moment.