# A Little Festivity In Every Pour





The best part of getting together? Having something good to pour. Whether you're hosting friends, enjoying a slow afternoon, or getting into the festive spirit, a good cocktail always makes the moment a little better.

This season, we're bringing together two local favourites: East Indies Archipelago Dry Gin and Nusantara Cold Brew. From fresh and tropical to rich and bittersweet, these three recipes offer something for every kind of cocktail mood.

# EAST INDIES CUCUMBER & MINT




If you're after something refreshing, this one's for you. The botanical character of gin meets crisp cucumber, fresh mint, and sweet pineapple, creating an easy-drinking cocktail with a tropical twist.

**You'll need:**

45 ml East Indies Archipelago Dry Gin
20 ml Giffard Cucumber Syrup
10 ml honey
90 ml pineapple juice
Tonic water, to top
A few fresh mint leaves

**How to make it:**

Add the gin, cucumber syrup, honey, pineapple juice, and mint leaves into a shaker filled with ice. Shake well until chilled, then strain into an ice-filled glass. Top with tonic water and a gentle stir.

Finish it all with a few mint leaves and a cucumber ribbon for an extra fresh touch.

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# NUSANTARA COFFEE MEGRONI




For those who enjoy a little more depth in their glass, meet the Nusantara Coffee Negroni. A twist on the classic Negroni, this version brings together the bitterness of Campari, the richness of sweet vermouth, and the smooth character of Nusantara Cold Brew coffee liqueur.

**You'll need:**

30 ml Nusantara Cold Brew
20 ml East Indies Archipelago Dry Gin
20 ml Campari
15 ml sweet vermouth

**How to make it:**

Pour all ingredients into a mixing glass filled with ice. Stir well, then strain into an old-fashioned glass over fresh ice.

Garnish with a pomelo wedge or an orange peel for a bright citrus finish. A perfect companion for slow noons, golden hours, and evenings that call for something a little bolder.

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# NUSANTARA SPRITZ




Not every cocktail needs to be bold, powerful, and dark. Sometimes, all you need is something light, bubbly, and easy to enjoy. The Nusantara Spritz combines cold brew and sweet vermouth with soda water and a fresh squeeze of orange for a refreshing drink with a coffee twist.

**You'll need:**

30 ml Nusantara Cold Brew
30 ml sweet vermouth
Soda water, to top
Fresh orange juice

**How to make it:**

Fill a highball glass with ice. Pour in the Nusantara Cold Brew and sweet vermouth, then top with soda water. Give it a gentle stir and finish with a fresh squeeze of orange.

Bright, bubbly, and effortlessly refreshing. Just the kind of drink you'll want to have in hand when the afternoon stretches into sunset.

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**Three cocktails, three different moods.** Whether you prefer something crisp and tropical, rich and bittersweet, or light and sparkling, there's always a good reason to mix something up.

The best part? You don't need a professional bar setup to enjoy them. A few good ingredients, some ice, and a little creativity are all you need.

# SO, WHICH ONE WILL YOU BE POURING FIRST?