

The Pandan Cocktail



PROFILE:

Asia de Cuba - St Martins Lane Hotel

The iconic St Martins Lane Hotel, part of the Morgans Hotel Group, is home to Asia de Cuba, an eatery that offers the perfect culinary marriage of Latin and Asian ingredients, techniques and flavours across an innovative menu put together by chef Luis Pais.

Consisting of five main sections, Ceviches, Small Plates, Salads, Wok and Plancha, the menu also features an extensive selection of hand-crafted cocktails, built on classic formulas, that draw inspiration from Asia and Cuba and mirror the approachable and tropical nature of the food.

In collaboration with Havana Club, the bar team at Asia de Cuba have even created a new menu that pairs signature ceviches with new cocktails, designed to complement and enhance the flavours of each, evoking a sense of old Havana.

THE PANDAN

Asia de Cuba's talented mixologists have created a new exotic treat, aptly named The Pandan Cocktail, which centres on the tropical and versatile herb pandan.

Pandan has an unusual aroma, which is often compared to nuts, rice and popcorn, and in its native South-east Asia it is often used in desserts, sweets and savoury concoctions. Priced at £13, The Pandan Cocktail is set to be a huge hit with both the cocktail connoisseur and the cocktail rookie alike.

The cocktail also includes a dazzling variety of imaginative ingredients

including fresh peppermint tea, vibrant passion fruit purée and pandan-infused gomme syrup.

INGREDIENTS

- 26ml Peppermint tea
- 20ml Passion fruit purée
- 15ml Lime
- 25ml Pandan infused gomme syrup
- 1/4 of a Thai Chili
- 40ml Bulleit Bourbon

METHOD:

- Pour all components into ice-filled shaker
- Give solid shake for 30 seconds
- Double strain
- Serve in a Martini glass
- Garnish with a fresh mint leaf