

Soneva Fushi Winter Cocktails

Our winter cocktail menu is inspired by seasonal flavours and ingredients, including fruits and herbs from our island gardens and organic, unfiltered honey

Unyuzal

Plantation Rum, Yuzu, Jasmine Tea, Watermelon from Soneva's Gardens, Citric Acid, Melon Caviar

- A CITRUSSY COCKTAIL, INSPIRED BY THE JAPANESE 'YUZU BATH', WHICH CELEBRATES THE WINTER SOLSTICE

Battle of the Classics

Turmeric and Triple Citrus-peel-Infused Orange, Bubbles, Garibaldi Foam
• A LOW-ABV APERITIF INSPIRED BY THE CLASSIC MIMOSA AND INFUSED WITH
IMMUNE-BOOSTING TURMERIC

The Forbidden Fruit

Scotch Whisky, Himalayan Spice Cordial, Spiced Apple Air
INSPIRED BY HIMALAYAN SPICED APPLE TEA, THIS ZERO-WASTE COCKTAIL IS GARNISHED WITH FRUIT LEATHER FROM THE LEFTOVER APPLES

In the Bleak Midwinter

Cocoa Butter-infused Rum, Cognac, Tropical Fruit, Winter Spices, Almond Milk

• A PLANT-MILK PUNCH DIGESTIF USING A COCOA-BUTTER WASHED SPICED RUM - THE PERFECT PAIRING WITH AFTER-DINNER CHOCOLATE

The Old Monk

Havana Club 7 Dark Rum, Yellow Chartreuse, Sous-vide Rosemary and Pineapple

· A HERBACEOUS COCKTAIL, MARRYING YELLOW CHARTREUSE AND WARMING DARK RUM WITH A FRUITY CORDIAL OF PINEAPPLE AND ROSEMARY GROWN IN OUR ISLAND GARDENS

Alison in Wonderland

Patron Tequila, Thai Basil Leaves, Cumin, Cardamom, Citric Acid, Himalayan Salt Rim

• A WINTER MARGARITA, INSPIRED BY THE AROMAS OF THAILAND'S FAMOUS STREET FOOD SALADS, AND FEATURING THAI BASIL FRESHLY PICKED FROM OUR GARDENS

Ceylon

Patron Tequila, Orange Curaçao, Organic Honey, Ceylon Spice Cordial, Cinnamon Smoke

· Inspired by Ceylon's rich heritage, with sous-vide unfiltered organic honey and fragrant cinnamon smoke

Lady in Red

Malfy Gin Con Limone, Maraschino Liqueur, Pomegranate Cordial • A refreshing, easy drinking sour cocktail, perfect for sunny days and STAR-STREWN EVENINGS

Bramble My Way

Gin, Citrus Sweetener, Pomegranate Liqueur
• A TWIST ON THE CLASSIC BRAMBLE, SWAPPING CREME DE MURE FOR HOMEMADE POMEGRANATE LIQUEUR