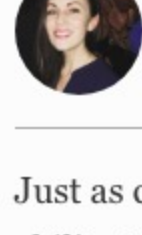


The Hotels Sharing Drinks Recipes For World Cocktail Day



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Travel
I cover topical stories in the luxury travel sphere

Just as certain flavors transport you across the globe, taste has the ability to take you straight to your favorite venues. With this in mind, some of the world's great hotels are sharing their cocktail bars' signature drinks recipes, giving you a taste of what they offer on World Cocktail Day.



Cocktail creations at Donovan Bar, Brown's Hotel London. CHARLIE MCKAY

The Waldorf Astoria, New York

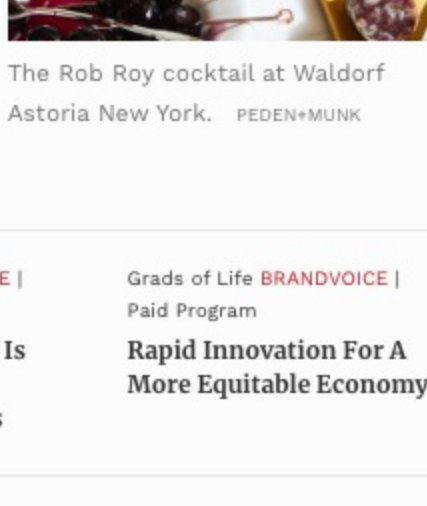
The Rob Roy

This creation is inspired by the famous Manhattan cocktail, which many believe originated from this acclaimed [New York hotel](#). This particular recipe comes courtesy of Frank Caiafa, the former bar manager of The Waldorf's Peacock Alley Bar and the author of *The Waldorf Astoria Bar Book*.

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2 oz blended scotch (such as Chivas)

1 oz sweet vermouth (such as Dolin or Martini & Rossi)



The Rob Roy cocktail at Waldorf Astoria New York. PEDEN+MUNK

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2 dashes Regans' Orange Bitters No. 6

Lemon peel to garnish

To make this cocktail at home, combine all the ingredients in a mixing glass with ice and stir well. Strain into a cocktail, coupe or Nick & Nora glass, then garnish with the lemon peel.

Four Seasons Hotel Doha

Lychee Martini

When [Four Seasons Hotel Doha](#) reopened in March, it revealed the results of an extensive redesign. Stylish space complementing views overlooking the Arabian Gulf include the terrace of Nobu Doha where you can try this cocktail.

1.7 oz vodka

3 oz lychee puree

0.3 oz elderflower syrup

Make this lychee martini yourself by adding the vodka, lychees, syrup and some ice to a cocktail shaker, shaking well and serving in a martini glass over ice.



The Lychee Martini at Four Seasons Hotel Doha. COURTESY OF FOUR SEASONS HOTEL DOHA

InterContinental Sydney Double Bay

Australian Tim Tam Espresso Martini

Once we're able to travel again, you can try drinks like the Australian Tim Tam espresso Martini in this [Sydney hotel's](#) sophisticated Stillery Bar and the Rooftop Bar and Lounge.

1.7 oz vodka

2 oz espresso

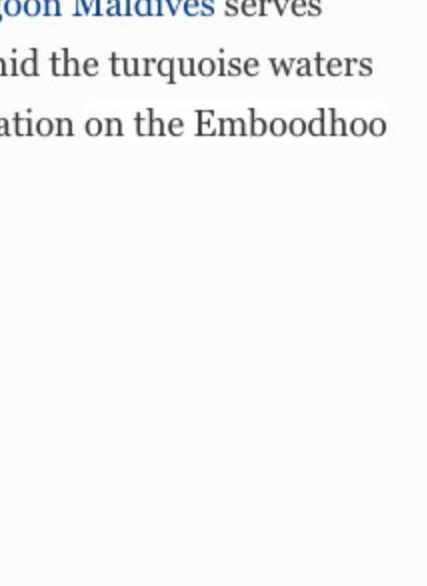
0.8 oz of Kahlua

2 tbsp of sugar syrup

Ice cubes

1 Tim Tam biscuit to garnish

To create this tempting drink, combine the main ingredients in a cocktail shaker, strain into a martini glass and serve with a Tim Tam garnish.



The Australian Tim Tam Espresso Martini at InterContinental Sydney Double Bay. COURTESY OF INTERCONTINENTAL SYDNEY DOUBLE BAY

Brown's Hotel London

Spicy Fifty

This special drink combining sweet and sour flavors is one of the [Donovan Bar's](#) bestsellers and one of the 'cocktail maestro' Salvatore Calabrese's most famous inventions.

1.6 oz Stolichnaya vanilla vodka

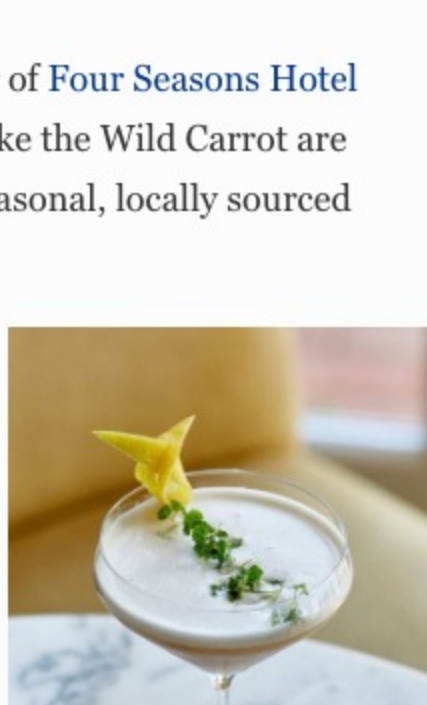
0.5 oz elderflower cordial

0.5 oz fresh lime juice

0.3 oz honey syrup

2 thin slices red chili pepper

Craft your own Spicy Fifty drink by combining all the ingredients in a shaker filled with ice, shaking sharply, then double straining into a chilled cocktail glass. Finish by garnishing the drink with a chili pepper.



The Spicy Fifty at Brown's Hotel London. MING TANG-EVANS

SAii Lagoon Maldives

White Wine Sangria

The paradisaical island hideaway [SAii Lagoon Maldives](#) serves cocktails like this white wine sangria amid the turquoise waters and white sand beaches of its idyllic location on the Emboodhoo Lagoon.

6.7 oz sauvignon blanc

1 oz sugar syrup

3.4 oz prosecco

1.3 oz peach Absolut vodka

3.4 oz Sprite

Start making this refreshing drink by filling a jug three quarters full with ice cubes. Add all ingredients, except prosecco, and stir. Add more ice before topping with the prosecco and garnishing with an apple or lemon skin twist. Serve in a carafe.

Four Seasons Hotel Hampshire

Wild Carrot Cocktail

It's in the restored, 18th-century manor of [Four Seasons Hotel Hampshire](#) that imaginative cocktails like the Wild Carrot are created alongside cuisine made from seasonal, locally sourced ingredients.

1.7 oz wild carrot gin (or alternative gin)

1.3 oz pomegranate juice

1.3 oz pineapple juice

0.3 oz tonic syrup

0.5 oz lime juice

Lemon twist and Peychaud Bitters to finish

Create this cocktail by dry shaking the ingredients (without ice), then hard shake (with ice) and serve in a martini glass.

The Wild Carrot Cocktail at Four Seasons Hotel Hampshire. COURTESY OF FOUR SEASONS HOTEL HAMPSHIRE

InterContinental London Park Lane

British Bellringer

Be transported through taste to [The Arch Bar](#) of InterContinental London Park Lane where the award-winning bar team strive to reflect innovation, heritage and locality through their cocktail creations.

2 oz. Beefeater Gin

0.5 oz. dry Vermouth

0.5 oz. apricot brandy

Orange peel

Lemon peel

To make the British Bellringer, first chill a cocktail glass by filling it with ice, then in a mixing glass, combine Beefeater Gin and Dry Vermouth. Add ice to the mixing glass and stir for 20 seconds to mix and dilute.

Discard the ice in the cocktail glass. Coat the cocktail glass with apricot brandy, discard most of the brandy, then strain the mixed cocktail into the glass. Perfume the outside of the glass with the orange and lemon peel.

The British Bellringer cocktail at InterContinental London Park Lane. COURTESY OF INTERCONTINENTAL LONDON PARK LANE