

the **oneworld**

cocktail

companion



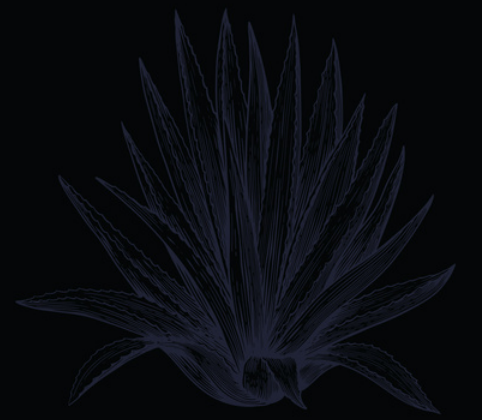
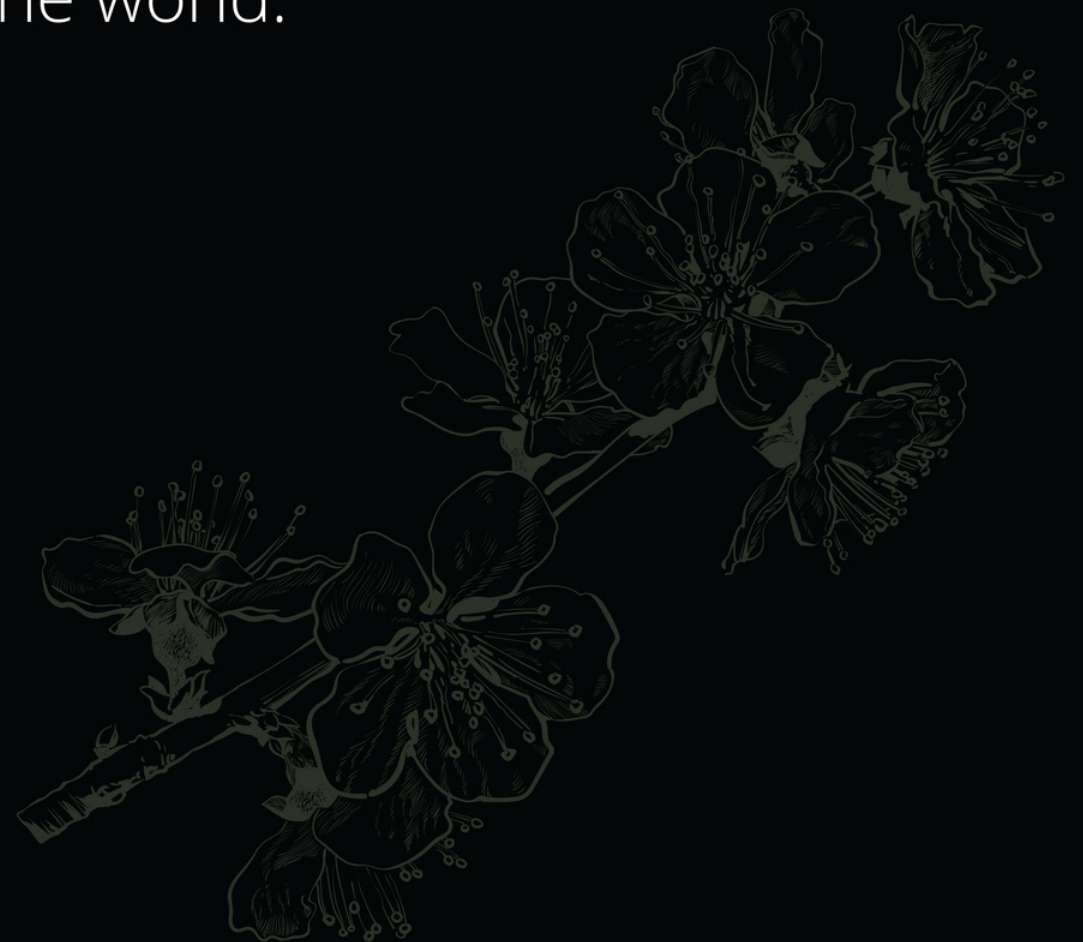
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Welcome to **oneworld** Alliance cocktails and mocktails, welcome to a globetrotting taste experience varying from palate cleansing and refreshing mocktails that focus on flavour combinations, to punchy and complex cocktails that are a feast for the senses. As part of our 25 year celebrations, we have collated our member airlines favourite blend of on-board and lounge beverages that help to transport your taste buds around the world.

Do try this at home!



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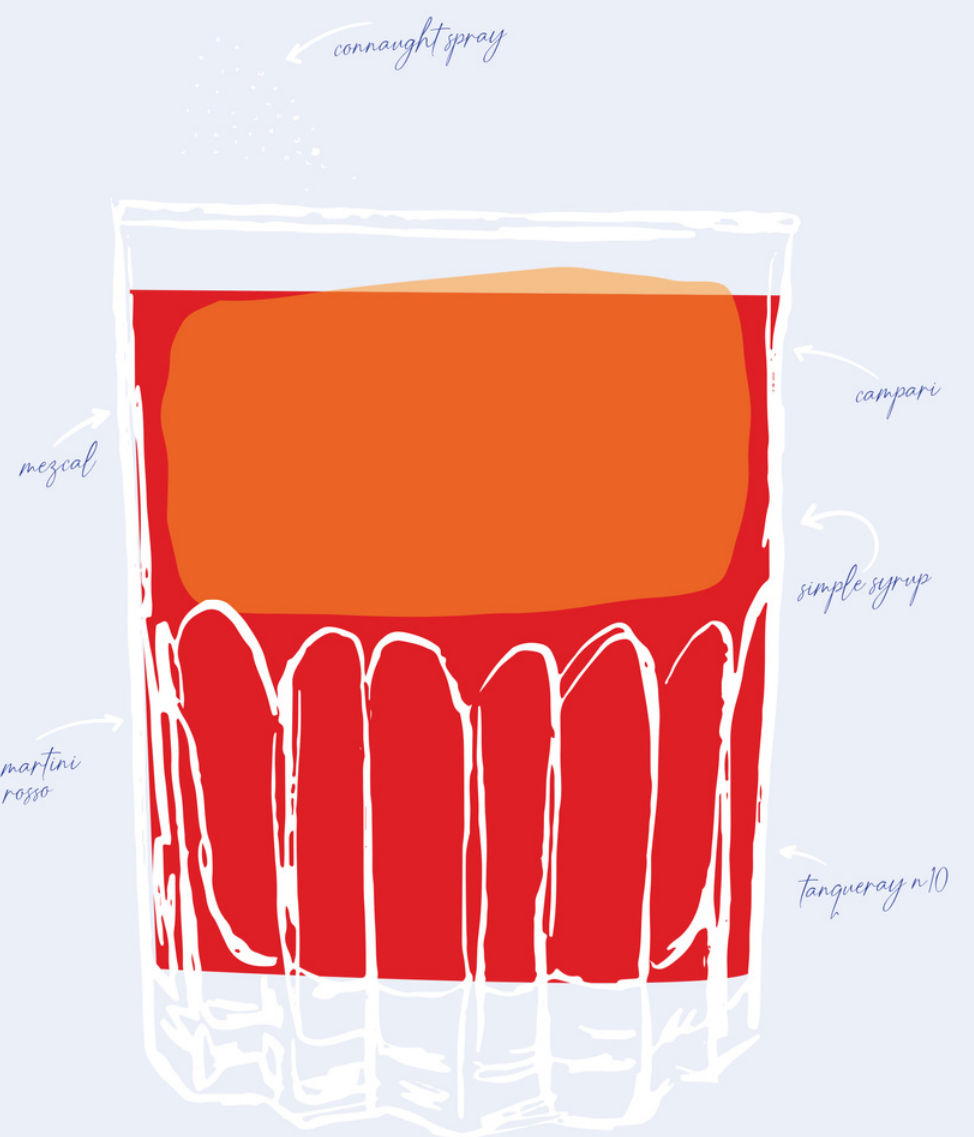
'The 25' Cocktail



An iconic and best-selling cocktail like the Negroni, whose timeless Italian character integrates a Mexican touch and turns into a bright, globetrotting experience.

Create

Add the gin, Campari, Martini Rosso and mezcal, to a mixing glass filled with ice, and stir until well-chilled. Strain into a rocks glass over a large ice cube. Spritz with Connaught spray.



Ingredients

- 30ml Tanqueray N10
- 25ml Martini Rosso
- 25ml Campari
- 10ml Mezcal
- Connaught Spray



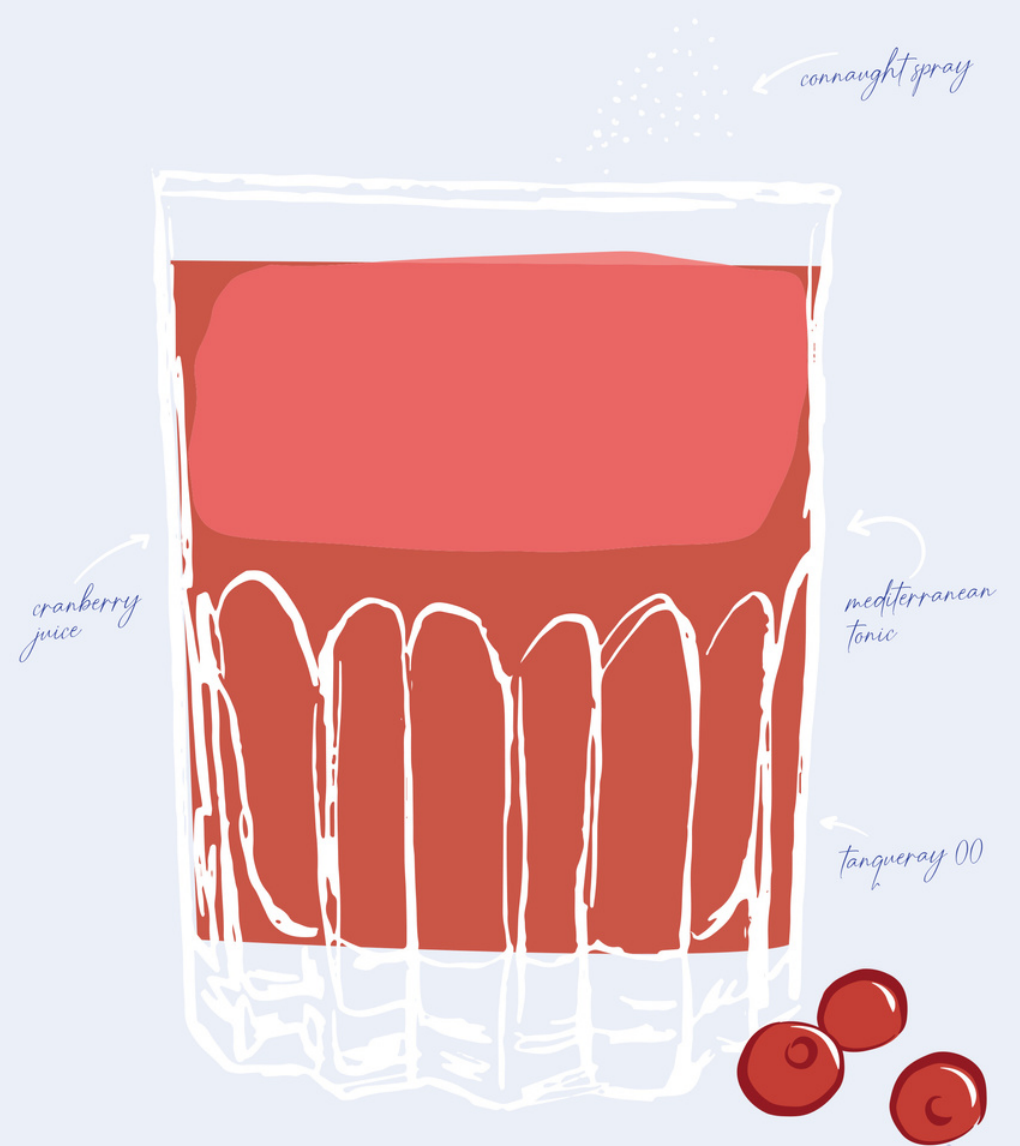
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'The 25' Mocktail



Create

Add the Tanqueray 00, cranberry juice and mediterranean tonic to a mixing glass filled with ice, and stir until well-chilled. Strain into a rocks glass over a large ice cube. Spritz with Connaught spray.



Ingredients

- 30ml Tanqueray 00,
- 30ml Cranberry Juice
- 30ml Mediterranean Tonic
- Connaught Spray



Signature Bloody Mary

Create

Fill a cocktail shaker with ice cubes; add Vodka, Bloody Mary mix, Worcestershire sauce, tobacco and horseradish. Cover and shake until the outside of shaker has frosted, about 20 seconds. Poor mixture into a glass and garnish with pickled green beans, olive and lime wedge. Finish with a shake of celery salt.



Ingredients

- 1½ oz Vodka
- Signature Bloody Mary Mix
- Splash of Tabasco
- Horseradish
- Dash of Worcestershire Sauce
- Garnished with Pickled Green Beans, Olive and Lime Wedge
- Finished with a shake of Celery Salt



Flagship Lemonade

Create

In a mixing glass, gently muddle simple syrup and mint. Add lemon juice and bourbon and cover with ice. Shake and strain into iced 9 oz. rocks glass and top with ginger ale. Put a dash of each of the bitters on top and garnish with a mint sprig.



Ingredients

- 1½ oz Bourbon
- 1 oz Fresh Lemon Juice
- 1 oz Simple Syrup
- 3 sprigs Mint plus more for garnish
- Ginger Ale
- 1 dash Peychaud's Bitters
- 1 dash Angostura Bitters



Cloud Nine Cocktail

A refreshing combination of vodka, Cointreau and Sprite with a touch of lemon.

Create

Wipe the rim of the tumbler with a slice of lemon. Coat the rim with sugar on a flat surface. Fill the tumbler halfway with ice cubes. Pour vodka, Cointreau and lemon juice into a glass. Top up the glass with Sprite to $\frac{3}{4}$ full. Stir well. Garnish with a sprig of mint leaf and serve.

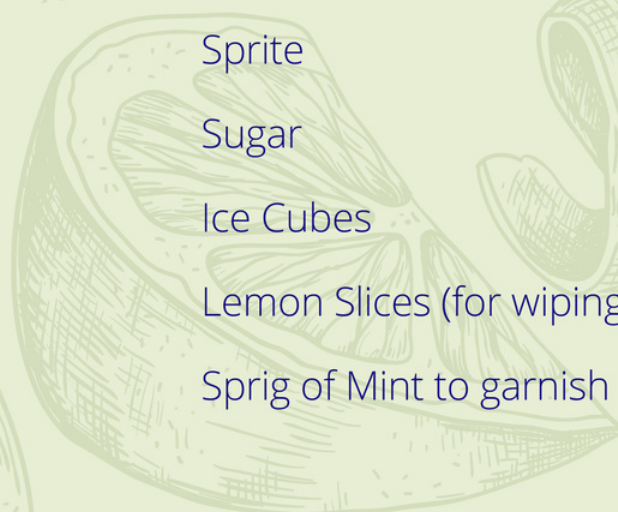


Ingredients

- ½ oz (15ml) Vodka
- ½ oz (15ml) Cointreau
- ½ oz (15ml) Lemon Juice
- Sprite
- Sugar
- Ice Cubes
- Lemon Slices (for wiping the rim of glass)
- Sprig of Mint to garnish



sugar

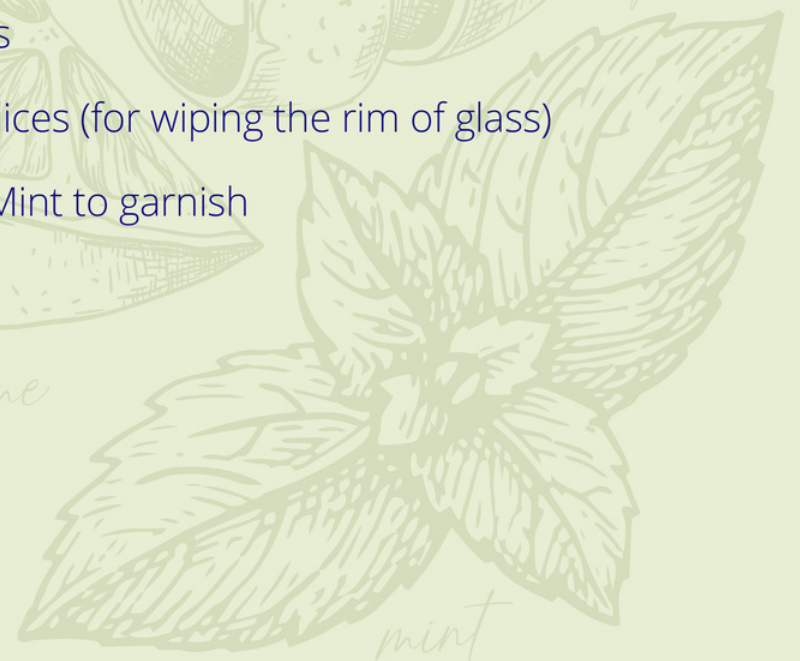


lemon



orange peel

lime



mint

Cathay Delight Mocktail

Create

Place all ingredients into a shaker, except for the sprig of mint. Shake well until a layer of foam is formed, and strain into a glass $\frac{3}{4}$ full. Garnish with the mint sprig and serve.



Ingredients

- 1 tbsp (15ml) Coconut Milk
- 2½ oz (70ml) Fresh Milk
- 4 oz (120ml) Kiwi Fruit Juice
- 3-4 pcs of Mint Leaves
- Sprig of Mint to garnish



Northern Blush Cocktail

Finnair's first signature drink is available in all travel classes on long-haul flights and comes with real Finnish lingonberries, gin and orange peel. You might also taste nuances of citrus and a hint of juniper berry in this fresh and sour novelty. The colour of the drink is vivid red, and its scent transports you into a Finnish forest.



Ingredients

- Gin
- Finnish Lingonberries
- Orange Peel
- Dash of Bitters



Kokuto Espresso Martini Cocktail

Create

Put the ingredients into a shaker and shake it about 30 times. Pour the well-chilled mixture into a rocks glass and serve.



Ingredients

45ml Kokuto de Lequio

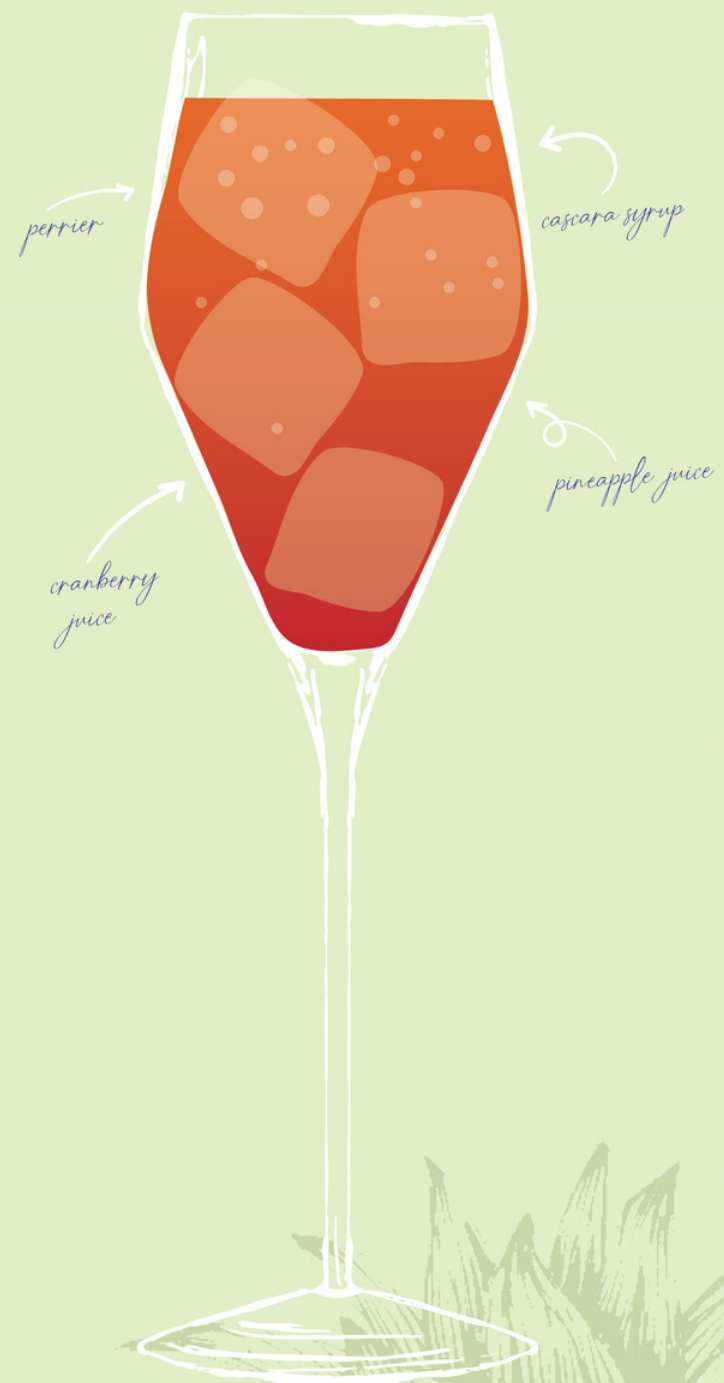
45ml Espresso



Sky Sling Mocktail

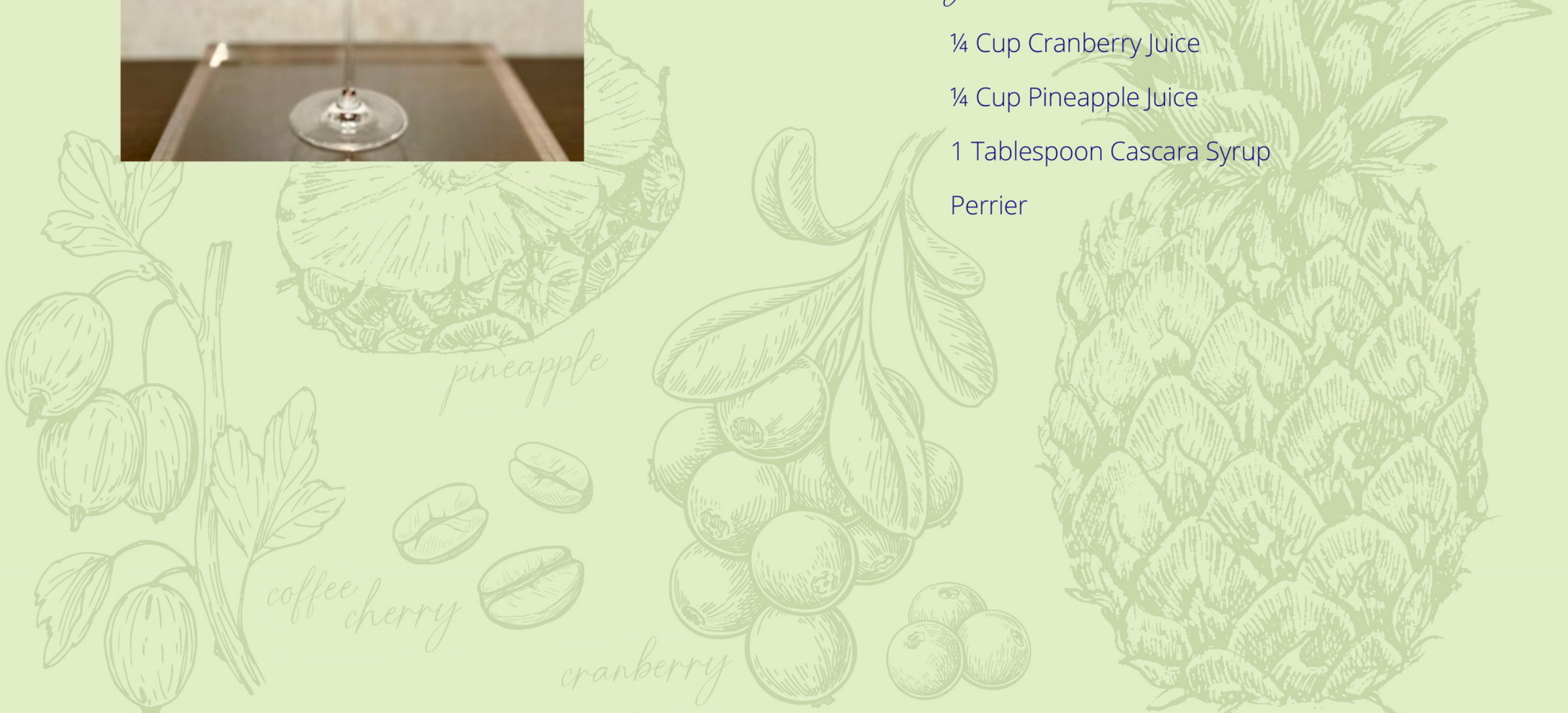
Create

In a tall glass, mix cranberry juice, pineapple juice and cascara syrup gently with a spoon. Add Perrier to taste.



Ingredients

- ¼ Cup Cranberry Juice
- ¼ Cup Pineapple Juice
- 1 Tablespoon Cascara Syrup
- Perrier



QF2 Cocktail

Create

***Aperol Ice Cube:** Add 15 ml Aperol and 75ml water to 90ml Ice cube tray and freeze overnight.

Drink: Build over Aperol ice cube. Garnish with orange wheel.



Ingredients

- 30ml Four Pillars Rare Dry Gin
- 90ml Fever Tree or Aromatic Tonic
- 1 Aperol Ice Cube*
- Orange Wheel to garnish



Signature Lemon & Mint Juice

A refreshing summer bright green drink with fresh mint and lemon juice blended with sugar syrup served chilled.

Create

In a clean bowl, place 50 grams of mint leaves, add 430 grams of lemon juice and sugar mixture. Follow with 600 ml water and whisk well to prepare the refreshing drink. Pour this drink in a chilled glass and serve.*

*creates five servings



Ingredients

994 grams Fresh Mint Juice

A fine mixture of 200 grams mint leaves and 1200 ml water, thoroughly strained using a fine strainer

1000 grams Lemon Juice and Sugar Mixture

A blend of 700 grams sugar syrup and 350 grams freshly squeezed lemon juice



Royal Air Maroc



Mint Lemonade Mocktail

This thirst-quenching and refreshing drink is made with fresh mint, lemon, water and sugar.

Create

Add the sugar and half of the water to a medium size saucepan. Heat over medium heat until the sugar dissolves and let cool to 5°C. Pour the cold syrup, the remaining water, the lemon juice, the fresh mint and the ice cubes into a blender. Blend on high for 1 minute. Pass the mixture through a fine strainer and keep cool. Makes 1 gallon.



Ingredients

- 1 Gallon Water (4 litres)
- 1¾ Cups Sugar (400 grams)
- 1¾ Cups Fresh Lemon Juice (400 grams)
- 6 Tablespoons Mint (approximately 6 leaves)
- 1 Cup Ice (250 grams)
- Lemon Wheel to garnish



Arrack Tea

Create

Brew 2 Forest Fruit tea bags in 80ml of hot water for 5 minutes and set aside until it gets to room temperature.

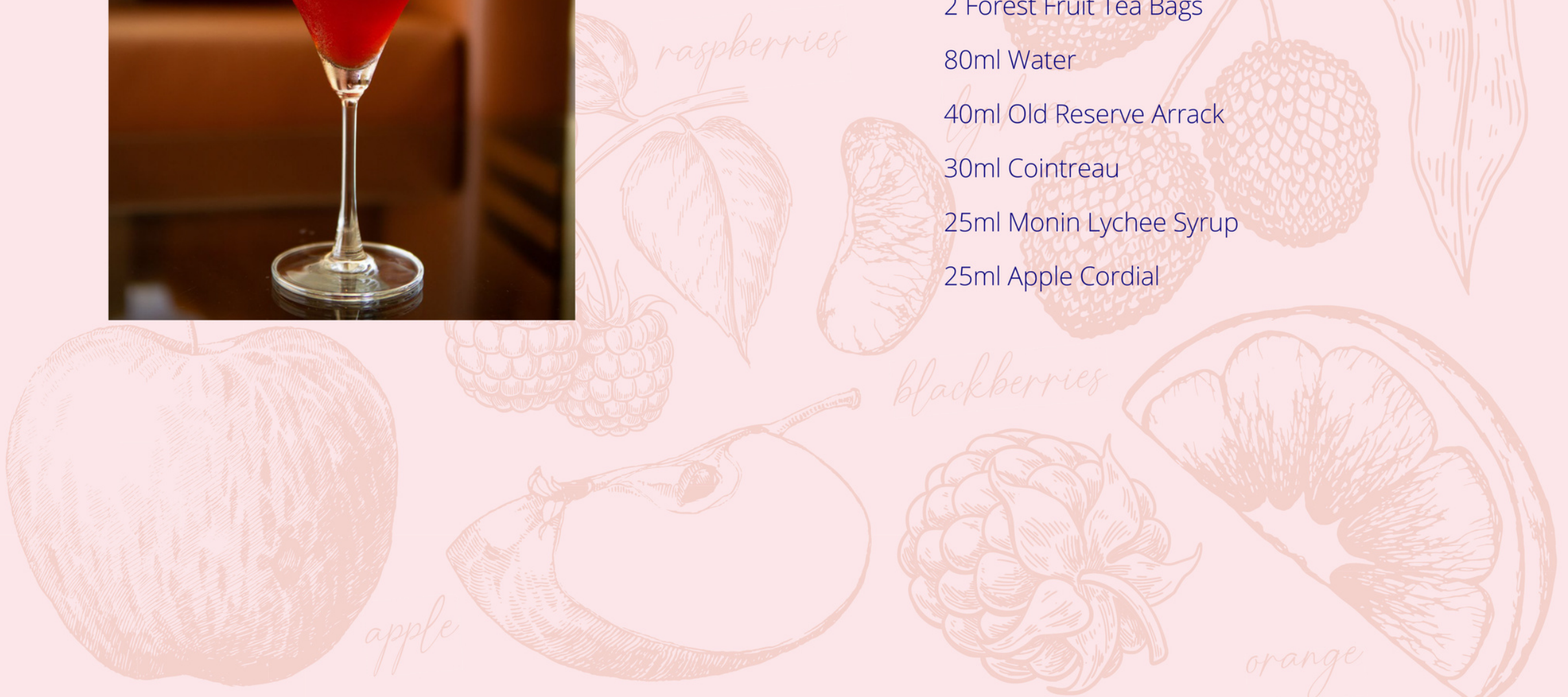
Add Old Reserve Arrack, of Cointreau, 25ml Monin lychee syrup and 25ml of Apple cordial to the tea. Shake with Ice and strain into a glass.

*Recommended to serve in chilled condition



Ingredients

- 2 Forest Fruit Tea Bags
- 80ml Water
- 40ml Old Reserve Arrack
- 30ml Cointreau
- 25ml Monin Lychee Syrup
- 25ml Apple Cordial



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25

