

ANNEX C: A SPECIALLY COMMISSIONED 90TH ANNIVERSARY FULLERTON CONCOURS COCKTAIL



The Fullerton Hotel Singapore will unveil its specially created 90th anniversary Fullerton Concours Cocktail. This gin-based cocktail uses local ingredients to tease the palate as a refreshing mix of fruit and citrus. It contains cherry liqueur, strawberry, pomegranate and honey syrups, tipped with fresh ginger and calamansi juice, infused with dried sour plum and topped with club soda. The cocktail will be featured at The Fullerton Hotel Singapore Post Bar, and Lantern at The Fullerton Bay Hotel Singapore.

Ingredients:

- 20ml calamansi juice
- 3 sour plums
- 30ml gin
- 15ml cherry liqueur
- 10ml strawberry syrup
- 10ml pomegranate syrup
- 10ml fresh ginger juice
- 20ml honey syrup
- Club soda, as required
- Twist of orange peel



Instructions

- Combine calamansi juice with two sour plums and infuse over low heat for 1 hour. Drain and discard sour plums, reserving the juice.
- Combine remaining ingredients (except club soda) in a cocktail shaker and dry shake. Fill with ice and shake again.
- Strain cocktail into a tall stemware glass and top with club soda.
- Garnish with a skewer of remaining sour plum and orange peel. Place above the rim of the glass and serve.