



Old Hazel

Long ago, deep in the forests where the trees spoke in creaks and whispers, alchemists brewed more than potions, they crafted warmth. Not the kind that burns, but the kind that lingers. That's where this drink was born.

We begin with bourbon, patiently fat-washed with roasted hazelnuts, drawing the nut's soul into the spirit toasty, savoury, smooth. Then, a homemade five-spice syrup, each note forming a secret chord:

Cinnamon | Cardamom | Clove | Star Anise | Bay Leaf

Ingredients

Roasted hazelnut fat-washed bourbon
Five-spice syrup
Orange zest
Candied walnut
Chocolate paint
2 dashes aromatic bitters

Garnish

Candied walnut, orange zest, chocolate paint

Glass

Rocks glass

Ice

Large cube

Method

Stir all ingredients over ice. Strain into a rocks glass over a large ice cube. Garnish and serve.



Garden 116

Fresh cucumber and muddled grapes meet crisp gin and a touch of lagoon blue a refreshing escape inspired by Anantara's hidden tropical gardens.

Ingredients

Gin
Elderflower liqueur (St-Germain)
Fresh lemon juice
Simple syrup
Blue Lagoon

Garnish

Iced grapes
Lemon zest

Method

Muddle fresh cucumber and green grapes in a shaker. Add gin, St-Germain elderflower liqueur, fresh lemon juice, simple syrup and Blue Lagoon, then shake well until chilled. Double strain into a chilled coupe glass and garnish with iced grapes and a lemon twist.



Honey Bunny

It all began one sultry evening at Anantara, where the waves whispered secrets and the bartenders whispered... confusion. A guest named Nigel (who may or may not have been wearing socks with sandals) approached the bar with a glint in his eye and a recipe scribbled on a napkin. "I want something bold," he declared, "something that screams tropical rebellion but also whispers spa day."

Ingredients

White rum
Dark rum
Yoghurt whey
Homemade melon thyme syrup
Genmaicha powder
A splash of soda water

Garnish

Thyme and bunny (toy)

Method

Shake all the ingredients above, strain over fresh ice into a long glass and top up with soda water. Serve with the bunny on the side.

If you want, I can also polish this to match the tone of your other cocktail stories or format the full cocktail menu consistently.



Claypot Negroni

At Anantara, Every Journey Begins with A Story, One Rooted In Culture, Tradition And A Deep Respect For Craftsmanship. The Claypot Negroni Is Inspired By The Spirit Of Slow Living Found In Southeast Asia. A Timeless Classic Negroni Gains Earthy Depth, Silky Texture And Beautifully Rounded Bitterness. Crafted With Patience. Served With Purpose.

Ingredients

Gin
Campari
Rosso Vermouth
Claypot
Rosemary Smoke

Garnish

Rosemary, Dehydrated Orange Wheel

Glassware

Rocks Glass

Ice

Large Cube

Method

Combine Gin, Campari And Sweet Vermouth In A Mixing Glass. Stir Gently To Integrate, Then Transfer To A Claypot And Store For 48 Hours To Allow The Flavours To Fully Develop. Remove And Pour Into A Mixing Glass Over Ice, Give It A Good Stir And Serve.



Coral Kiss

Under the golden sun of the tropics, the ocean tells its own story—a rhythm of waves, salt and freedom. Inspired by barefoot days on warm sand and nights beneath starlit skies, Coral Kiss captures the pure soul of a beach escape.

This cocktail brings the sea to your glass: a delicate touch of sea salt, kissed by a refreshing breeze of citrus and watermelon. Each sip recalls the moment where cool water meets sun-warmed shore. Crafted with coastal spirits and fresh island ingredients, this is more than a cocktail—it is a postcard from paradise.

Close your eyes. Taste the breeze. This is island life, one sip at a time.

Ingredients

Campari
Homemade salted watermelon syrup

Simple syrup

Soda water to top

Garnish

Frozen watermelon cubes (used as ice)
Mint sprig

Method

Fill a wine goblet with frozen watermelon cubes. Add Campari, salted watermelon syrup and simple syrup. Stir gently, then top with soda water. Garnish with a mint sprig.



Sunset in a Glass

Lemongrass- and kaffir lime leaf-infused tequila brings zesty citrus and playful herbal notes, finished smooth and refreshing, perfect for sipping as the sky turns gold at Anantara Desaru Coast.

ALL PRICES ARE IN MALAYSIAN RINGGIT AND SUBJECT TO PREVAILING TAXES