

Food and Drink

Cocktail of the week: Mai Tai

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THE first Trof to feature a cocktail list, bar manager Elliott West (formerly of the Living Room) has eschewed overly complex concoctions, instead opting for a straightforward selection of solidly constructed classics - with a distinct sense of humour shining through.

The rum-based Tiki cocktails exemplify the approach: serious drinks served in flamboyant Tiki glassware for your drinking pleasure.

To make, fill a Boston shaker with ice and add 45ml Goslings Black Seal dark rum, a dash of orgeat syrup, a dash of strawberry bon bon syrup, the juice of a lime, 20ml of pineapple juice and 12.5ml of apricot brandy. Shake and strain into a glass filled with crushed ice. Garnish with a large mint spring.



Rum-based Mai Tai.