

PUNCH ROOM

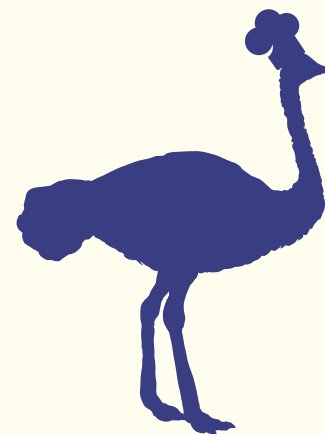
RECIPES



DRINKS

PUNCH ROOM

RECIPES



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Tools Required

 Strainer	 Bar Grater	 Mesh Strainer
 Shaker	 Mixing Glass	 Stirring Spoon
 Peeler	 Sac a Poche	 Punch Bowl
 Blender	 Whipped Cream Siphon	 Scale

Introduction

Welcome to Punch Room - a cosy little hideaway where history, craft, and a good splash of mischief come together in every glass.

For over ten years, this wood-panelled den has been the go-to spot for friends, travellers, and cocktail nerds alike, first in London and now across the world, from Barcelona to Shanghai. Why? Because Punch isn't just a drink - it's a lifestyle.

Here at Punch Room, we don't just mix drinks - we mix history, creativity, and a bit of attitude. Punch is the original cocktail experience, the OG of mixology, and we've spent years geeking out over its past while putting our own playful spin on it. After a decade of stirring, shaking, and storytelling, we figured it was time to bottle up the magic (metaphorically speaking) and share it with you. Think of this as your boozy family recipe book - full of our greatest hits, a few surprises, and absolutely no gatekeeping.

But make no mistake - this isn't just any recipe book. Inspired by vintage cookbooks (with a generous splash of character), our irreverent Bars Manager, Anthony Callegari, has crafted a menu that lays everything bare. No secret ingredients, no mystery - just expertly balanced drinks made to be enjoyed, replicated, and shared.

So, here's to the Punch Room crew - the creative misfits, flavour renegades, and wizards behind the bar who turn tradition on its head with a wink, a nod, and a whole lot of panache. Pull up a chair, raise a glass, and let's celebrate a legacy of bold taste and even bolder personalities.



A Sweet Treat

Sweet, Velvety, Mellow

£21

Ingredients

100ml Stauning Whisky
20ml Oloroso Sherry Wine
10ml Matcha Tea
50ml Simple Syrup
30ml Fresh Lemon Juice
25g Cream Cheese
50ml Whole Milk

How to Serve

1. Fill a tumbler with a block of ice.
2. Pour in the clarified cocktail.
3. Garnish with a mini meringue and a dusting of raspberry powder.

Ice

Block

Garnish

Mini Meringue, Raspberry Powder

Glassware

Tumbler

Serves

2

Time

2-3 Hours

Allergens

Dairy, Sulphites

For the clarification with cream cheese:

1. In a large mixing bowl, combine Stauning whisky, Oloroso sherry wine, matcha tea, simple syrup, and cream cheese. Stir until smooth.
2. In a saucepan, gently warm the milk over low heat.
3. Gradually pour the warm milk into the mixture while stirring continuously.

4. Add the lemon juice and stir. Set aside and let it cool off to room temperature.
5. Strain through a cheesecloth until clear, repeating as necessary.
6. Transfer to a bottle and refrigerate until chilled.



Rusty Tonic

Fruity, Sharp, Aromatic

£21

Ingredients

80ml	East London Liquor Kew Gin
60ml	Passion Fruit Kombucha
4	Dashes Rinomato Bitters
20g	Citric Acid
10g	Maldon Salt
20g	Cinchona Bark
600g	Caster Sugar
900ml	Water
25g	Fresh Lemongrass
4	Unwaxed Lemons
2	Grapefruits

Serves

2

Time

1 Hour

How to Serve

1. Fill a mixing glass with ice.
2. Add Kew Gin, 70ml Punch Room tonic cordial, kombucha, and Rinomato bitters. Stir to combine.
3. Strain into a chilled highball glass filled with fresh ice.
4. Garnish with citrus powder.

Ice

Cubed

Garnish

Citrus Powder

Glassware

Highball

Method for the Punch Room tonic cordial:

1. Zest the lemons and grapefruits, taking care to avoid the white pith, and finely chop the lemongrass.
2. In a saucepan, combine the citrus zests, citric acid, salt, sugar, and water. Stir over low to medium heat until the sugar is dissolved (approx. 10 minutes).
3. Remove from heat, add Cinchona bark, and steep for 5 minutes
4. Filter through a fine mesh strainer, and again through a cheesecloth to ensure clarity.
5. Transfer to a bottle and refrigerate until chilled.

Charred Bliss

Oak, Fruity, Zesty

£23



Ingredients

700ml Hennessy VS
20ml Patron Reposado
20ml FAIR Kumquat Triple Sec
30ml Lapsang Tea
20ml Lemon Juice
200g Demerara sugar
1 Pineapple
2 Rice Paper Sheets
5g Pineapple Jam

How to Serve

1. Place an ice block in a rocks glass. 2. Fill a shaker with ice, combine 80ml caramelised pineapple infused Hennessy VS, Patrón Reposado, FAIR Kumquat triple sec, Lapsang tea, and lemon juice. 3. Shake gently to blend. 4. Strain over the ice block into the rocks glass. 5. Garnish with a pineapple jam filled rice paper puff.

Ice

Block

Garnish

Rice Paper Cube, Pineapple Jam

Serves

2

Time

2 Hours

Glassware

Rocks Glass

Method for the puffed rice paper:

1. Submerge the rice paper in warm water, layering the sheets to soften.
2. Cut into 3cm squares and bake at 180°C for 10 minutes until puffed. Remove from the oven.
3. Create a small hole in the centre of each square and pipe in the pineapple jam.
4. Store in a cool, dry area until ready to use.

For the caramelised pineapple infusion:

1. Peel and cut the pineapple into small cubes and coat in sugar.
2. Caramelize the pineapple in a saucepan over medium heat.
3. Remove from heat, add Hennessy VS, and infuse for 1 hour.
4. Strain and transfer to a bottle.



Oasis Punch

Floral, Silky, Tropical

£20

Ingredients

- 80ml Bombay Premier Cru
- 30ml Blue Curaçao
- 20ml Sakura Mancino Vermouth
- 10ml Simple Syrup
- 20ml Fresh Lemon Juice
- 60ml Coconut Milk

How to Serve

1. Pour the clarified mixture in a tulip glass.
2. Garnish with a pandan leaf and a dusting of carrot powder.

Garnish

Carrot Powder, Pandan Leaf

Glassware

Tulip

Serves

2

Time

2-4 Hours

Method for the clarification with coconut milk:

1. Warm the coconut milk in a saucepan until it begins to simmer.
2. In a bowl, combine Bombay Premier Cru, Blue Curaçao, Sakura Mancino Vermouth, and simple syrup.
3. Gradually add the warm coconut milk, stirring continuously.
4. Add the lemon juice and mix well.
5. Strain through a cheesecloth, repeating as needed for clarity.
6. Transfer to a bottle and refrigerate until chilled.



Hail Mary Punch

Dry, Spiced, Fresh

£20

Ingredients

- 100ml Ciroc
- 10ml Fino Sherry
- 10ml Cocchi Americano
- 120ml Clarified Tomato Water
- 500g Fresh Red Tomatoes
- 0.25g Garlic (fresh or powder)
- 2.5g Fresh Basil
- 500ml Hot Water
- 1g Black Peppercorns
- 7.5g Maldon Salt
- 25ml Lemon Juice
- 25ml Sugar Syrup
- 0.75g Chilli Flakes
- 2 Agar Agar Sheets

Serves

2

Time

3-4 Hours

How to Serve

1. Fill a coupette glass with an ice sphere.
2. In a mixing glass, combine Ciroc, Fino Sherry, Cocchi Americano and 120ml of clarified tomato water.
3. Garnish with a celery stick and a spoonful of tomato jam.

Ice

Sphere

Garnish

Celery Stick, Tomato Jam

Glassware

Coupette

Allergens

Sulphites, Garlic, Celery

Method for the clarified tomato water:

1. In a saucepan, warm the diced tomatoes with hot water over low heat.
2. Add garlic, basil, peppercorns, salt, and chilli flakes, stirring for 10-15 minutes.
3. Stir in sugar syrup and agar agar until dissolved.
4. Allow the mixture to cool, then refrigerate overnight to set.
5. Once set, blend until smooth and strain through a coffee filter.
6. Transfer to a bottle and refrigerate to chill.



Gentleman's Agreement

Elegant, Silky, Rich

£26

Ingredients

80ml Johnny Walker Blue Label
100ml Cadello 88
30ml Lemon Juice
20ml Orange Juice
20ml Passion Fruit Syrup
100g Strawberry Yoghurt

How to Serve

1. Fill a chilled coupe glass with a large ice diamond.
2. Pour 50ml of fortified strawberry yoghurt mixture and Johnny Walker blue Label over ice.
3. Garnish with a dusting of icing sugar.

Ice

Diamond

Garnish

Icing Sugar Mustache

Glassware

Coupe

Serves

2

Time

2-3 Hours

Allergens

Dairy

Method for the clarified and fortified strawberry yoghurt:

1. In a bowl, combine Cadello 88, orange juice, passion fruit syrup, and strawberry yoghurt. Mix until smooth.
2. Stir in lemon juice and mix well.
3. Strain through a cheesecloth to remove solids.
4. Transfer the liquid to a bottle and refrigerate to chill.



EDITION Punch

Woody, Fresh, Zesty

£21

Ingredients

100ml Tanqueray 10
20ml D.O.M. Benedictine
60ml Jasmine Tea
40ml Lemon Juice
100g Oak Moss
100ml Hot Water
200g Caster Sugar

How to Serve

1. Fill a punch glass with an ice block.
2. In a shaker filled with ice combine Tanqueray 10, D.O.M. Benedictine, jasmine tea, 40ml oak moss syrup, and lemon juice.
3. Gently throw the mixture twice.
4. Strain into the glass.
5. Garnish with an orange wheel, lemon slice and an edible viola flower.

Ice

Block

Garnish

Orange Wheel, Lemon Slice,
Edible Viola Flower

Serves

2

Time

1 Hour

Glassware

Punch Glass

Method for the oak moss syrup:

1. Bring water to a simmer in a saucepan and add oak moss. Remove from heat and allow to steep for 15 minutes.
2. Stir in caster sugar and heat gently until fully dissolved.
3. Strain through a cheesecloth and transfer to a bottle.



Midnight Sun Punch

Fruity, Citrusy, Fragrant

£21

Ingredients

410ml Diplomatico Reserva Exclusiva
 50ml Lemongrass Tea
 20ml Kumquat Cordial
 40ml Lemon Juice
 40ml Akashi-Tai Junmai Ginjo
 200ml Ceylon Arrack
 20g Cardamom Pods
 20g Pu'er Tea
 400g Caster Sugar
 275ml Hot Water
 20g Fresh Ginger
 8 Unwaxed Lemons

How to Serve

1. Fill a punch glass with an ice block.
2. In a shaker filled with ice, combine 50ml Swedish Punch, 60ml Diplomatico Reserva Exclusiva, lemongrass tea, kumquat cordial, and lemon juice.
3. Gently throw the mixture twice.
4. Strain into the chilled glass and garnish with a banana leaf.

Ice

Block

Garnish

Banana Leaf

Serves

2

Time

7 Hours

Glassware

Punch Glass

Method for the homemade Swedish punch:

1. Thinly slice the lemons, discarding any seeds.
2. In a sealed container, combine lemon slices, 350ml Diplomatico Reserva Exclusiva, and Ceylon Arrack. Leave to infuse for 6 hours.
3. Lightly muddle the peeled ginger and cardamom pods.
4. Add pu'er tea and hot water, steeping for 4 minutes.
5. Pass through a fine mesh strainer, and again using a coffee filter.
6. Strain the infusion and combine with the tea, stirring well.
7. Transfer to a bottle and refrigerate to chill.



Fort Nelson Punch

Nutty, Sweet, Tart

£23

Ingredients

100ml Mitcher's US*1 Small Batch
60ml Green Tea
10ml Cherry Syrup
10ml Lemon Juice
80g Almonds
400ml Savoia Americano Rosso

How to Serve

1. Fill a punch glass with an ice block.
2. In a shaker filled with ice, combine Mitcher's US*1 bourbon, 60ml of almond infused Savoia Americano, cherry syrup, green tea, and lemon juice.
3. Gently throw the mixture twice.
4. Strain into the chilled glass.
5. Garnish with a Amarena cherry.

Ice

Block

Garnish

Amarena Cherry

Glassware

Punch Glass

Serves

2

Time

13 Hours

Allergens

Nuts, Sulphites

Method for the roasted almonds infused with Savoia Americano:

1. Roast the almonds at 150°C for 10 minutes, then allow to cool.
2. Crush the almonds and combine with Savoia Americano Rosso in a sous vide bag. Seal tightly.
3. Submerge the bag in simmering water for 1 hour.
4. Remove, cool overnight in the fridge then strain through a coffee filter.
5. Transfer to a bottle and refrigerate to chill.



Milk Punch

Tropical, Milky, Complex

£20

Ingredients

40ml Planteray 3 Stars
 40ml Ceylon Arrack
 60ml Cider Brandy
 60ml Hennessy VS
 40ml Milk Oolong Tea
 80ml Lemon Sherbet
 1g Star Anise
 4g Coriander Seeds
 1.5g Pimento Allspice
 1.5g Cloves
 120g Pineapple Chunks
 10ml Lemon Juice
 160ml Hot Water
 160ml Whole Milk

How to Serve

1. Fill a punch glass with a block of ice.
2. Pour in the chilled clarified cocktail.
3. Garnish with a pineapple leaf and an edible viola flower.

Ice

Block

Garnish

Pineapple, Edible Viola Flower

Glassware

Punch Glass

Serves

2

Time

8 Hours

Allergens

Dairy, Coriander

Method for the clarification with whole milk:

1. In a large container, lightly muddle the pineapple chunks.
2. Combine all remaining ingredients except the milk and lemon juice.
3. Cover and allow to steep at room temperature for 6 hours.
4. Stir in the lemon juice.
5. In a saucepan, gently warm the milk.
5. While stirring, gradually pour in the warm milk.
6. Strain the mixture through a cheesecloth, repeating as needed for clarity.
7. Transfer to a bottle and refrigerate to chill.



Halo of Smoke

Smoky, Herbal, Zesty

£22

Ingredients

770ml Los Siete Misterios Doba-Yej
 15ml Casamigos Blanco
 10ml Italicus
 10ml Cocchi Americano
 25ml Jasmine Tea
 10ml Lime Juice
 40ml Whole Milk
 40ml Hot Water
 25g Coriander Seeds

How to Serve

1. Fill a rocks glass with a block of ice.
2. Pour in the chilled clarified cocktail.
3. Garnish with a drop of olive oil.

Ice	Garnish
Block	Olive Oil

Glassware
Rocks Glass

Serves	Time
2	13 Hours

Allergens
Dairy, Sulphites, Coriander

Method for the coriander seed infused mezcal:

1. Place a saucepan over medium heat.
2. Dry roast the coriander seeds for 5 minutes, stirring to prevent burning.
3. Combine the toasted coriander seeds with 700ml Los Siete Misterios Doba-Yej in a jar and leave to infuse for 15 minutes.
4. Pass through a fine mesh strainer, and again using a coffee filter.
5. Transfer to a bottle and refrigerate.

For the clarification with whole milk:

1. In a mixing bowl, combine 70ml coriander seed infused mezcal, Casamigos Blanco, Italicus, Cocchi Americano, jasmine tea.
2. Pour in the hot water, cover, and steep for 6 hours.
3. Stir in the lime juice.
4. In a saucepan, gently warm the milk and stir continuously.
5. Gradually pour the warm milk into the mixing bowl and let rest for 6 hours.
6. Strain through a cheesecloth, repeating as needed.
7. Transfer to a bottle and refrigerate to chill.



Mis-o So Much

Woody, Savoury, Umami

£20

Ingredients

700ml Singleton 12yo
 40ml Umeshu
 20ml Lemon Juice
 350g Barley Miso Paste
 700ml Hot Water
 350g Caster Sugar
 5g Citric Acid

How to Serve

1. Fill a Japanese cup with ice.
2. Fill a cocktail shaker with ice.
3. Add 40ml of the miso-infused Singleton 12yo, Umeshu brandy, 30ml lemon verbena tea cordial, and lemon juice.
4. Gently throw the mixture twice.
5. Strain into a chilled Japanese cup.
6. Garnish with two pickled plums.

Ice	Garnish
Cubes	Olive Oil

Glassware
 Japanese Cup

Serves	Time
2	3 Hours

Allergens
 Gluten

Method for the miso-infused Singleton 12yo:

1. In a saucepan over low heat, combine Singleton 12yo and barley miso paste.
2. Stir until the miso fully dissolved.
3. Leave to infuse for 1 hour.
4. Strain through a fine mesh strainer or cheesecloth.
5. Transfer to a bottle and refrigerate to chill.

For the lemon verbena tea cordial:

1. Infuse the lemon verbena tea in hot water for 5 minutes.
2. Strain into a mixing bowl, and add citric acid, and caster sugar until dissolved.
3. Transfer to a bottle and refrigerate to chill.



Caribbean Harvest

Dry, Earthy, Fizzy

(sulphites) £24

Ingredients

800ml Bacardi Ocho
 40ml Lemongrass and Ginger Tea
 20ml Lime Juice
 Veuve Clicquot Champagne
 Brut to finish
 1 Whole Butternut Squash
 100g Sunflower Seeds
 100g Pumpkin Seeds

How to Serve

1. Prepare a ceramic cup with a block of ice. 2. Fill a shaker with ice and combine 80ml sunflower and pumpkin seed-infused Bacardi Ocho, lemongrass and ginger tea, 30ml butternut squash syrup, and lime juice. 3. Gently throw the mixture twice. 4. Strain into the ceramic cup and finish with Champagne. 5. Garnish with a piece of butternut squash leather.

Serves

2

Time

3 Hours

Garnish

Butternut Squash Leather

Ice

Block

Glassware

Ceramic

Allergens

Sulphites

Method for the butternut squash syrup:

1. Preheat the oven to 120°C.
2. Peel the butternut squash and dice into 1cm cubes. 3. Spread the diced squash evenly on a baking tray and bake for 10 minutes.
4. Transfer 400g of roasted butternut squash to a blender with water and caster sugar. 5. Blend until smooth, then filter using a fine mesh strainer to remove any solids. 6. Transfer the strained syrup into a bottle and refrigerate.

For the sunflower and pumpkin seed infusion:

1. Preheat the oven to 180°C.
2. Spread the sunflower and pumpkin seeds evenly on a baking tray and roast for 5 minutes.
3. Transfer the roasted seeds to a bottle of Bacardi Ocho and leave to infuse for 2 hours.
4. Strain through a coffee filter.
5. Transfer to a clean bottle and refrigerate until chilled.



My Dear Fellow

Berry, Bright, Fresh

£20

Ingredients

- 60ml Belvedere
- 40ml Aperol
- 10ml Empirical - The Plum, I Suppose
- 10ml Hibiscus Tea
- 40ml Veuve Clicquot Rosé
- 1g Pink Peppercorn
- 150g Raspberries
- 10g Malic Acid
- 250g Caster Sugar
- 250ml Hot Water
- 2g Malic Acid
- 300ml Crème de Cassis
- 1.5g Agar Agar
- 100ml Sugar Syrup
- 100ml Hot Water
- 1 Cartridge NO₂

How to Serve

1. Fill a double-glazed coffee cup with a block of ice.
2. In a shaker filled with ice, combine Belvedere, Aperol, Empirical, hibiscus tea, and 30ml of raspberry and pink peppercorn cordial.
3. Gently throw the mixture twice.
4. Strain into the glass, add rosé Champagne, and finish with Crème de Cassis foam.
5. Garnish with a piece of rice paper.

Ice	Garnish
Block	Rice Paper

Glassware
Double-glazed Coffee Cup

Serves	Time	Allergens
2	3 Hours	Sulphites

Method for the raspberry and pink peppercorn cordial:

1. Blend water, pink peppercorns, raspberries, and malic acid until smooth.
2. Filter through a fine mesh strainer, and again through a coffee filter.
3. Weigh the liquid and add an equal amount of sugar, stirring until dissolved.
4. Strain again and transfer to a bottle.

For the Crème de Cassis foam:

1. In a saucepan, heat water and dissolve agar agar.
2. Stir in Crème de Cassis and sugar syrup.
3. Pour into a whipping siphon, charge with NO₂, and refrigerate for 2 hours.



All American Punch

Hazy, Woody, Sweet

£21

Ingredients

100ml Maker's Mark
30ml Lapsang Souchong Tea
40ml Apple Syrup
10ml Lemon Juice
2 Fresh Apples
100g Caster Sugar
200ml Water

How to Serve

1. Place an ice sphere in a wine glass.
2. Fill a shaker with ice, combine Maker's Mark, lapsang souchong tea, apple syrup, and lemon juice.
3. Gently throw the mixture twice.
4. Strain into the chilled wine glass over ice.
5. Garnish with an edible viola flower.

Ice

Sphere

Garnish

Edible Viola Flower

Serves

2

Time

1 Hour

Glassware

Wine Glass

Method for the apple syrup:

1. Peel and chop the apples into small pieces.
2. In a saucepan, bring the water to a boil.
3. Add the chopped apples and simmer for 20 minutes.
4. Stir in caster sugar until fully dissolved.
5. Blend the mixture until smooth.
6. Strain through a cheesecloth.
7. Transfer to a bottle and refrigerate to chill.

Back to My Roots

(non-alcoholic)

Earthy, Candied, Tart

£14



Ingredients

80ml Overleaf Forest
30ml Cardamom Syrup
40ml Caramel Syrup
20ml Lemon Juice
80ml Cold Water
400g Carrots
150g Caster Sugar
10 Drops MSK UltraFoam

How to Serve

1. Fill a shaker with ice and combine Overleaf Forest, 20ml carrot syrup, and lemon juice.
2. Gently throw the mixture twice.
3. Strain into the chilled crystal goblet.
4. Finish with caramel air and dust lightly with grated cinnamon.

Ice

Cubes

Garnish

Caramel Air, Cinnamon

Serves

2

Time

2 Hours

Glassware

Crystal Goblet

Method for the carrot syrup:

1. Peel and chop the carrots into small, even pieces.
2. Blend with sugar and water until smooth.
3. Strain through a cheesecloth, squeezing out as much liquid as possible.
4. Transfer to a bottle and refrigerate.

For the caramel air:

1. In a mixing bowl, combine caramel syrup, cold water, and MSK UltraFoam.
2. Use a food grade foam machine to aerate the mixture until frothy.

Southern Light

(non-alcoholic)

Tropical, Vibrant, Fruity

£14



Ingredients

100ml Everleaf Marine
40ml Red Shiso Tea
250g Kumquats
20ml Lime Juice
300ml Grapefruit Juice
300g Caster Sugar
5g Citric Acid
Croдино to finish

How to Serve

1. Fill a highball with ice.
2. Fill a cocktail shaker with ice and combine Everleaf Marine, red shiso tea, 30ml of grapefruit and kumquat sherbet, and lime juice.
3. Gently throw the mixture twice.
4. Strain into the chilled highball over ice cubes.
5. Finish with Croдино and garnish with a fresh red shiso leaf.

Ice

Cubes

Garnish

Shiso Leaf

Serves

2

Time

4 Hours

Glassware

Highball

Method for the grapefruit and kumquat sherbet (complex sugar):

1. Halve the kumquats and place them in a saucepan.
2. Add caster sugar and muddle gently to release the oils.
3. Cover and leave to infuse at room temperature for 2 hours.
4. Uncover the saucepan and place over low heat.
5. Pour in the pink grapefruit juice, stirring until the sugar fully dissolves.
6. Remove from heat and allow to cool for 30 minutes.
7. Strain through a fine mesh strainer and transfer to a bottle.



Impostor (non-alcoholic)

Warm, Dry, Floral

£14

Ingredients

100ml Everleaf Mountain
20ml Ginger Syrup
10ml Demerara Syrup 1:1
20ml Lime Juice
Franklin & Sons Rhubarb and
Hibiscus Tonic to finish

How to Serve

1. Chill a coupette in the fridge.
2. Fill a shaker with ice and combine Everleaf Mountain, ginger syrup, demerara syrup and lime juice.
3. Gently throw the mixture twice.
4. Strain into the chilled coupette.
5. Garnish with a lollipop and dust with dry hibiscus flowers.

Ice

N/A

Garnish

Lollipop, Dry Hibiscus Flowers

Serves

2

Time

10 Minutes

Glassware

Coupette

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