

COCKTAILS AT VIEW ROOFTOP BAR

Cocktails, ever wondered why they're named as such? A combination of at least one alcoholic drink with another mixer – a cocktail, is simply a bartender's avenue to unleash their imagination. This is where they can mix and match according to their creativity, only the sky is the limit. Recently, I was invited to a Cocktail tasting event held at **View Rooftop Bar**, G Tower. It was my second visit there, after attending the launch of [Kronenbourg Blanc](#) earlier.



Freshly prepared cocktail

There were six types of cocktails presented, each centered around Absolut Vodka. The first of the lot was **Absolut South Beach**, which contained 50ml of Absolut, 25ml of Lemon JC, 20ml of Sugar Syrup and 8 Mint Leaves. I took a sip of this and found this to be very sour due to the lemon content in it. Not a fan of this but [Saucer](#) loved this, or anything with lemon in it.



Absolut South Beach

The **Absolut Passion Tini** was a mixture of 50ml of Absolut, 30ml of Passion fruit, 20ml of Lemon JC and 15ml Vanilla Syrup. Finish off with vanilla bud on the side of the glass. Love the colour of this drink and the vanilla bud as an extra touch to complete the delicate look.



Absolut Passion Tini

The next drink I tried was the pink **Absolut Strawberry Basil Smash**, which tasted more potent than it looked. Consisted of 50ml of Absolut, ice, 4 fresh strawberries, 6 basil leaves and 100ml of lemon JC, this drink packed a punch. It was sour with a hint of basil herb, with a strong lemony finish. Needless to say, not my type of drink. 😊



Absolut Strawberry Basil Smash

At this point, I was getting a bit fed-up. Isn't there any drinks *without* Lemon in it? Fortunately, the **Absolut Pineapple Cardamon Martini** came to the rescue. A combination of 50ml of Absolut, 15ml of Cardamon sugar syrup, 50ml of Pineapple JC and 3 pieces of Cardamon seeds, this was my favourite of the night! The pineapple taste was strong, sweet and slightly sour while the cardamon seeds added just a hint of spiciness to the drink. The taste of cardamon was very similar to curry leaves, but a milder version. This was the perfect combination for me and I had multiple glasses of it. 😊



Absolut Pineapple Cardamon Martini

The **Absolut Apple Rosemary Martini** was mixed with 50ml of Absolut, 4 fresh strawberries, 6 basil leaves and 100ml of lemon JC.



Absolut Apple Rosemary Martini

Last but not least, the **Absolut Cinnamon Martini** had 50ml of Absolut, half a green apple, 15ml of sugar syrup, 15ml of lemon JC and a pinch of cinnamon powder. I thought the addition of cinnamon in a cocktail was a pretty brilliant idea, to give it more dimension and depth. Also, the presentation with a cinnamon stick on top did make it that more attractive.



Absolut Cinnamon Martini

Besides the cocktail tasting, we were treated to a live demonstration of cocktail preparation by the in-house mixologist, Junior. Just look at how passionate he was when he did his thing, with closed eyes and all. 😊



Junior shaking it hard



Can you guess this cocktail's name?

It was indeed an eye-opening experience, to be exposed to the various types of cocktail that can be mixed with Absolut Vodka alone, and to observe a live demonstration from the bartender. It was also during that night that I discovered my favourite cocktail of them all! 😊



Double dosage of Pineapple Martini anyone? 😊



View from the View Rooftop Bar

View Rooftop Bar

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Business Hours: Sunday – Thursday (5pm till 1am), Friday, Saturday & Public Holiday Eve (5pm till 3am)