

LITTLE SAIGON



EMPRESS

1908

CUCUMBER
LEMON GIN

LITTLE SAIGON

Inspired by the fresh flavours of Vietnamese cuisine; this cocktail mixes aromatic herbs, citrus, and spices for a sip that will invigorate the senses.

INGREDIENTS

- 1½ OZ EMPRESS 1908
CUCUMBER LEMON
 - ¾ OZ LEMONGRASS
GINGER SYRUP
 - ¾ OZ FRESH LIME JUICE
 - 2-3 MINT & BASIL
LEAVES, EACH
 - 3-4 BIRD'S EYE CHILI
SLICES (OPTIONAL)
 - LIME YUZU SODA,
TO TOP
 - CILANTRO & CHILI,
FOR GARNISH
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METHOD

Gently muddle herbs with syrup and lime juice in shaker tin. Add gin and chili slices and shake over ice. Strain into collins glass filled with ice, top with soda, and garnish.

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