



THE MAJESTIC  
MALACCA



## *How to Enjoy Malacca Gin*

WHILE ITS SUBTLE FLAVOUR PROVIDES A PLEASANT TWIST TO CLASSIC COCKTAILS LIKE GIN & TONIC, TOM COLLINS AND A MARTINEZ, THE MALACCA GIN IS BEST ENJOYED ON ITS OWN.

WHERE JUNIPER DEMANDS CENTRE STAGE IN THE ICONIC LONDON DRY, MALACCA TAKES A MORE QUIET APPROACH, ADDING GRAPEFRUIT AND CITRUS INTO THE MIX, LENDING A DISTINCT FLORAL SCENT TO THE NOSE.



## THE MAJESTIC MALACCA

AMIDST CENTURIES OF CULTURES AND COMMERCE



### *A Brief History of Malacca Gin*

BASED ON A RECIPE DEVELOPED IN 1839, IT IS SAID THAT THE BOTANICALS AND SPICES USED TO CREATE THE LEGENDARY MALACCA GIN BLEND WAS HANDPICKED BY CHARLES TANQUERAY HIMSELF DURING THE COMPANY'S VOYAGES ACROSS EUROPE AND THE EAST INDIES.

WHILE LAUDED BY MANY IN THE INDUSTRY WHO PRAISED ITS SIMILARITY TO THE DEFUNCT OLD TOM GIN OF THE 1800S, MALACCA GIN WAS PULLED OFF SHELVES A MERE FOUR YEARS AFTER ITS INITIAL RELEASE IN 1997. BUT MALACCA'S SWEETER AND MORE CITRUS-CENTRIC NOTES, A WELCOMED ALTERNATIVE TO THE JUNIPER-HEAVY PROFILE OFTEN ASSOCIATED WITH THE CLASSIC LONDON DRY STYLE OF GIN, HAD LEFT ITS INDELIBLE MARK AND QUICKLY GAINED MYTHICAL STATUS.

THANKS IN PART TO THE MODERN COCKTAIL MOVEMENT AND A SHIFT IN DEMAND FOR DIFFERENT INTERPRETATIONS AND STYLES, TANQUERAY ANNOUNCED A LIMITED RE-RELEASE OF MALACCA GIN IN 2013.

GET A TASTE OF HISTORY AND SAMPLE THIS FABLED TIPPLE AT THE BAR. JOIN US FOR GIN O'CLOCK EVERY FRIDAY AND SATURDAY FROM 5PM TO 8PM.



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## *Malacca Collin*

- 45ML BROKER'S GIN
  - 15ML GULA MELAKA SYRUP
  - 20ML LEMON JUICE
  - TONIC WATER
  - LEMON WHEEL
1. PLACE ALL INGREDIENTS EXCEPT FOR LEMON WHEEL IN A TALL GLASS
  2. FILL THE GLASS WITH ICE AND TOP UP WITH TONIC WATER AND STIR GENTLY
  3. GARNISH WITH LEMON WHEEL
  4. SIP AND SAVOUR SLOWLY



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## *Gin & Tonic*

- 45ML PANDAN-INFUSED BROKER'S GIN
  - 90ML TONIC WATER
  - LEMON WEDGE AND PANDAN LEAF
1. POUR GIN AND TONIC IN A GLASS
  2. TOP UP GLASS WITH A GENEROUS AMOUNT OF ICE
  3. GARNISH WITH LEMON WEDGE AND PANDAN LEAF
  4. BEST ENJOYED IN GOOD COMPANY AND GREAT CONVERSATION



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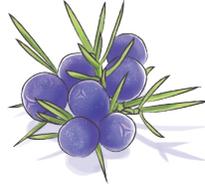


## *Celery Gimlet*

- 45ML BROKER'S GIN
  - 20ML LIME CORDIAL
  - 1 DROP OF CELERY BITTERS
  - LIME WEDGE
1. PLACE ALL INGREDIENTS INTO AN ICE-FILLED SHAKER
  2. SHAKE TILL WELL- BLENDED
  3. STRAIN INTO A GLASS
  4. ENJOY



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# *A Brief History of Gin*

A DUTCH PHYSICIAN, FRANCISCUS SYLVIUS, IS OFTEN CREDITED WITH THE DISCOVERY OF GIN THOUGH ITS ROOTS CAN BE TRACED BACK TO AS EARLY AS THE MIDDLE AGES, WHERE IT BEGAN LIFE AS A HUMBLE MEDICINAL REMEDY TO CURE AILMENTS LIKE GOUT AND KIDNEY PROBLEMS.

THE SPIRIT EXISTED IN VARIOUS FORMS, THOUGH OFTEN OF INFERIOR QUALITY. IN THE LATTER HALF OF THE 17TH CENTURY, DISTILLERS SET ABOUT TO IMPROVE ITS FLAVOUR BY ADDING VARIOUS BOTANICALS SUCH AS LEMON PEEL, STAR ANISE AND CINNAMON, WHILST ALSO INCREASING THE OVERALL QUALITY OF THE DISTILLATE. THUS, THE LONDON DRY GIN WAS BORN.

IT WASN'T UNTIL SOMETIME IN THE 1860S THROUGH TO THE PROHIBITION ERA THAT GIN TRULY CEMENTED ITS PROMINENCE, THANKS IN PART TO ITS STATUS AS THE INGREDIENT DU JOUR FOR SEVERAL CLASSIC COCKTAILS BIRTHED DURING THAT PERIOD, AMONG WHICH INCLUDE THE GIN RICKEY, THE SOUTHSIDE AND THE WHITE LADY.

TODAY, DRIVEN BY A REVIVALISM OF CLASSIC COCKTAILS COUPLED WITH THE GROWING APPETITE FOR DIFFERENT STYLES, FLAVOUR PROFILES AND DISTILLERS, IT WOULD SEEM THAT GIN HAS ENTERED ITS SECOND GOLDEN AGE.