



INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails



YOU
LOOK WONDERFUL



YOU LOOK WONDERFUL TONIGHT

- 1. 100% Blue Curacao (20ml)
- 2. 100% Triple Sec (20ml)
- 3. 100% Fresh Fruit Juice (Lemon)
- 4. 100% Fresh Fruit Juice (Lime)
- 5. 100% Fresh Fruit Juice (Orange)

Shake vigorously. Strain into
a chilled martini glass. Garnish
with fresh fruit. Enjoy responsibly.
Responsible drinking. Cheers!





INTERNATIONAL
BARTENDERS
ASSOCIATION

IBA

Official Cocktails

Contemporary Classics



INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

BELLINI (SPARKLING)

INGREDIENTS

100 ml Prosecco
50 ml White Peach Puree

METHOD

Pour peach puree into the mixing glass with ice, add the Prosecco wine. Stir gently and pour in a chilled flute glass.

Note:

PUCCINI – Fresh Mandarin Orange Juice;
ROSSINI – Fresh Strawberry Puree;
TINTORETTO – Fresh Pomegranate Juice.

GARNISH

N/A



BLACK RUSSIAN (AFTER DINNER)

INGREDIENTS

50 ml Vodka
20 ml Coffee Liqueur

METHOD

Pour the ingredients into the old fashioned glass filled with ice cubes. Stir gently.

Note:

WHITE RUSSIAN – Float fresh cream on the top and stir in slowly.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

BLOODY MARY (ALL DAY/PICK ME UP)

INGREDIENTS

45 ml Vodka
90 ml Tomato Juice
15 ml Fresh Lemon Juice
2 dashes Worcestershire Sauce
Tabasco, Celery Salt, Pepper (Up to taste)

METHOD

Stir gently all the ingredients in a mixing glass with ice, pour into rocks glass.

Note:

If requested served with ice, pour into highball glass.

GARNISH

Celery, Lemon Wedge (Optional)



CAIPIRINHA (ALL DAY)

INGREDIENTS

60 ml Cachaça
1 Lime cut into small wedges
4 Teaspoons White Cane Sugar

METHOD

Place lime and sugar into a double old fashioned glass and muddle gently. Fill the glass with cracked ice and add Cachaça. Stir gently to involve ingredients.

Note:

CAIPIROSKA - Instead of Cachaça use Vodka;

CAIPIRISSIMA - Instead of Cachaça use Rum.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

CHAMPAGNE COCKTAIL

(SPARKLING)

INGREDIENTS

90 ml Chilled Champagne
10 ml Cognac
2 dashes Angostura bitters
Few drops of Grand Marnier (optional)
1 sugar cube

METHOD

Place the sugar cube with 2 dashes of bitters in a large Champagne glass, add the cognac. Pour gently chilled Champagne.

GARNISH

Garnish with orange zest and maraschino cherry.



COSMOPOLITAN (ALL DAY)

INGREDIENTS

40 ml Vodka Citron
15 ml Cointreau
15 ml Fresh Lime Juice
30 ml Cranberry Juice

METHOD

Add all ingredients into cocktail shaker filled with ice. Shake well and strain into large cocktail glass.

GARNISH

Garnish with lemon twist.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

CORPSE REVIVER #2

INGREDIENTS

(ALL DAY)

30 ml Gin
30 ml Cointreau
30 ml Lillet Blanc
30 ml Fresh Lemon Juice
1 dash Absinthe

METHOD

Pour all ingredients into shaker with ice. Shake well and strain in chilled cocktail glass.

GARNISH

Orange zest.



CUBA LIBRE (LONG DRINK)

INGREDIENTS

50 ml White Rum
120 ml Cola
10 ml Fresh Lime Juice

METHOD

Build all ingredients in a highball glass filled with ice.

GARNISH

Garnish with lime wedge.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

FRENCH 75 (SPARKLING)

INGREDIENTS

30 ml Gin
15 ml Fresh Lemon Juice
15 ml Sugar Syrup
60 ml Champagne

METHOD

Pour all the ingredients, except Champagne, into a shaker. Shake well and strain into a Champagne flute. Top up with Champagne. Stir gently.

GARNISH

N/A



FRENCH CONNECTION

(AFTER DINNER)

INGREDIENTS

35 ml Cognac
35 ml Amaretto

METHOD

Pour all ingredients directly into old fashioned glass filled with ice cubes. Stir gently.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

Contemporary Classics

GOLDEN DREAM (AFTER DINNER)

INGREDIENTS

20 ml Galliano
20 ml Triple Sec
20 ml Fresh Orange Juice
10 ml Fresh Cream

METHOD

Pour all ingredients into shaker filled with ice. Shake briskly for few seconds. Strain into chilled cocktail glass.

GARNISH

N/A



GRASSHOPPER (AFTER DINNER)

INGREDIENTS

20 ml Crème de Cacao (White)
20 ml Crème de Menthe (Green)
20 ml Fresh Cream

METHOD

Pour all ingredients into shaker filled with ice. Shake briskly for few seconds. Strain into chilled cocktail glass.

GARNISH

N/A, optional mint leave.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

HEMINGWAY SPECIAL

(ALL DAY)

INGREDIENTS

60 ml Rum
40 ml Grapefruit Juice
15 ml Maraschino
15 ml Fresh Lime

METHOD

Pour all ingredients into a shaker with ice. Shake well and strain into a large cocktail glass.

GARNISH

N/A



HORSE'S NECK (LONG DRINK)

INGREDIENTS

40 ml Cognac
120 ml Ginger Ale
Dash of Angostura Bitters (optional)

METHOD

Pour Cognac and ginger ale directly into highball glass with ice cubes. Stir gently.
If preferred, add dashes of Angostura Bitter.

GARNISH

Garnish with rind of one lemon spiral.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA Official Cocktails

Contemporary Classics

IRISH COFFEE (HOT DRINK)

INGREDIENTS

50 ml Irish Whiskey
120 ml Hot coffee
50 ml Fresh cream (Chilled)
1 teaspoon Sugar

METHOD

Warm black coffee is poured into a pre-heated Irish coffee glass. Whiskey and at least one teaspoon of sugar is added and stirred until dissolved. Fresh thick chilled cream is carefully poured over the back of a spoon held just above the surface of the coffee. The layer of cream will float on the coffee without mixing.

Plain sugar can be replaced with sugar syrup

GARNISH

N/A



KIR (BEFORE DINNER)

INGREDIENTS

90 ml Dry White Wine
10 ml Crème de Cassis

METHOD

Pour Crème de Cassis into glass, top up with white wine.

Note:

KIR ROYAL - Use Champagne instead of white wine

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

Contemporary Classics

LONG ISLAND ICED TEA

(LONG DRINK)

INGREDIENTS

15 ml Vodka
15 ml Tequila
15 ml White rum
15 ml Gin
15 ml Cointreau
25 ml Lemon juice
30 ml Simple syrup
Top with Cola

METHOD

Add all ingredients into highball glass filled with ice.
Stir gently.

GARNISH

Lemon Slice (Optional)



MAI-TAI (LONG DRINK)

INGREDIENTS

30 ml Amber Jamaican Rum
30 ml Martinique Molasses Rhum*
15 ml Orange Curacao
15 ml Orgeat Syrup (Almond)
30 ml Fresh Lime Juice
7.5 ml Simple Syrup

METHOD

Add all ingredients into a shaker with ice. Shake and pour into a double rocks glass or an highball glass.

* The Martinique molasses rum used by Trader Vic was not an Agricole rum but a type of "rummy" from molasses.

GARNISH

Garnish with pineapple spear, mint leaves and lime peel.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

MARGARITA (ALL DAY)

INGREDIENTS

50 ml Tequila 100% Agave
20 ml Triple Sec
15 ml Freshly Squeezed Lime Juice

METHOD

Add all ingredients into a shaker with ice.
Shake and strain into a chilled cocktail glass

GARNISH

Half salt rim (Optional)



MIMOSA (SPARKLING)

INGREDIENTS

75 ml Fresh orange juice
75 ml Prosecco

METHOD

Pour orange juice into flute glass and gently pour the sparkling wine. Stir gently.

Note:

Also known as Buck's Fizz.

GARNISH

Garnish with orange twist (optional).





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

MINT JULEP (ALL DAY)

INGREDIENTS

60 ml Bourbon Whiskey
4 fresh Mint sprigs
1 tsp Powdered Sugar
2 tsp Water

METHOD

In Julep Stainless Steel Cup gently muddle the mint with sugar and water. Fill the glass with cracked ice, add the Bourbon and stir well until the cup frosts.

GARNISH

Garnish with a mint sprig.



MOJITO (LONG DRINK)

INGREDIENTS

45 ml White Cuban Ron
20 ml Fresh Lime Juice
6 pcs Mint Sprigs
2 tsp White Cane Sugar
Soda Water

METHOD

Mix mint springs with sugar and lime juice. Add splash of soda water and fill the glass with ice. Pour the rum and top with soda water. Light stir to involve all ingredients.

GARNISH

Garnish with sprigs of mint and slice of lime.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

MOSCOW MULE (ALL DAY)

INGREDIENTS

45 ml Smirnoff Vodka
120 ml Ginger Beer
10 ml Fresh lime juice

METHOD

In an Mule Cup or rocks glass, combine the vodka and ginger beer. Add lime juice and gently stir to involve all ingredients.

GARNISH

Garnish with a lime slice



PINA COLADA (LONG DRINK)

INGREDIENTS

50 ml White Rum
30 ml Coconut Cream
50 ml Fresh Pineapple Juice

METHOD

Blend all the ingredients with ice in a electric blender, pour into a large glass and serve with straws.

Note:

Historically a few drops of fresh lime juice was added to taste. 4 slices of fresh pineapple can be used instead of juice

GARNISH

Garnish with a slice of pineapple with a cocktail cherry.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

Contemporary Classics

PISCO SOUR (ALL DAY)

INGREDIENTS

60 ml Pisco
30 ml Fresh Lemon Juice
20 ml Simple Syrup
1 Raw Egg White

METHOD

Add all ingredients into a shaker with ice.
Shake and strain into a chilled goblet glass.

GARNISH

Few dashes of Amargo bitters on top as an aromatic garnish.



SEA BREEZE (LONG DRINK)

INGREDIENTS

40 ml Vodka
120 ml Cranberry Juice
30 ml Grapefruit Juice

METHOD

Build all ingredients in a highball glass filled with ice.

GARNISH

Garnish with an orange zest and cherry





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

Contemporary Classics

SEX ON THE BEACH

INGREDIENTS

(LONG DRINK)

40 ml Vodka
20 ml Peach Schnapps
40 ml Fresh Orange Juice
40 ml Cranberry Juice

METHOD

Build all ingredients in a highball glass filled with ice.

GARNISH

Garnish with half orange slice.



SINGAPORE SLING (LONG DRINK)

INGREDIENTS

30 ml Gin
15 ml Cherry liqueur
7.5 ml Cointreau
7.5 ml DOM Bénédictine
120 ml Fresh Pineapple Juice
15 ml Fresh Lime Juice
10 ml Grenadine Syrup
A dash of Angostura bitters

METHOD

Pour all ingredients into cocktail shaker filled with ice cubes. Shake well. Strain into Hurricane glass.

GARNISH

Garnish with pineapple and maraschino cherry





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

Contemporary Classics

TEQUILA SUNRISE (LONG DRINK)

INGREDIENTS

45ml Tequila
90 ml Fresh Orange Juice
15 ml Grenadine Syrup

METHOD

Pour tequila and orange juice directly into highball glass filled with ice cubes. Add the grenadine syrup to create chromatic effect (sunrise), do not stir.

GARNISH

Garnish with half orange slice or an orange zest



VESPER (MARTINIS)

INGREDIENTS

45 ml Gin
15 ml Vodka
7.5 ml Lillet Blanc

METHOD

Pour all ingredients into cocktail shaker filled with ice cubes. Shake and strain into a chilled cocktail glass.

GARNISH

Lemon zest





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

Contemporary Classics

ZOMBIE (LONG DRINK)

INGREDIENTS

45 ml Jamaican dark rum
45 ml Gold Puerto Rican rum
30 ml Demerara Rum
20 ml Fresh lime juice
15 ml Falernum
15 ml Donn's Mix*
1 tsp Grenadine syrup
1 dash Angostura bitters
6 drops Pernod

METHOD

Add all ingredients into an electric blender with 170 grams of cracked ice. With pulse bottom blend for a few seconds. Serve in a tall tumbler glass.

Note:

*Donn's Mix: 2 parts of fresh yellow grapefruit and 1 part of cinnamon syrup

GARNISH

Garnish with mint leaves.





INTERNATIONAL
BARTENDERS
ASSOCIATION

IBA

Official Cocktails

The Unforgettables



INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

The Unforgettables

ALEXANDER (AFTER DINNER)

INGREDIENTS

30 ml Cognac
30 ml Crème de Cacao (Brown)
30 ml Fresh Cream

METHOD

Pour all ingredients into cocktail shaker filled with ice cubes. Shake and strain into a chilled cocktail glass.

GARNISH

Sprinkle fresh ground nutmeg on top.



AMERICANO (BEFORE DINNER)

INGREDIENTS

30 ml Bitter Campari
30 ml Sweet Red Vermouth
A splash of Soda Water

METHOD

Mix the ingredients directly in an old fashioned glass filled with ice cubes. Add a splash of Soda Water. Stir gently.

GARNISH

Garnish with half orange slice and a lemon zest.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

ANGEL FACE (MARTINIS)

INGREDIENTS

30 ml Gin
30 ml Apricot Brandy
30 ml Calvados

METHOD

Pour all ingredients into cocktail shaker filled with ice cubes. Shake and strain into a chilled cocktail glass.

GARNISH

N/A



AVIATION (MARTINIS)

INGREDIENTS

45 ml Gin
15 ml Maraschino Liqueur
15 ml Fresh Lemon Juice
1 Bar Spoon Crème de Violette

METHOD

Add all ingredients into a cocktail shaker. Shake with cracked ice and strain into a chilled cocktail glass.

GARNISH

Optional Maraschino Cherry.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

The Unforgettables

BETWEEN THE SHEETS

(ALL DAY)

INGREDIENTS

30 ml White Rum
30 ml Cognac
30 ml Triple Sec
20 ml Fresh Lemon Juice

METHOD

Add all ingredients into a cocktail shaker. Shake with ice and strain into a chilled cocktail glass.

GARNISH

N/A



BOULEVARDIER (BEFORE DINNER)

INGREDIENTS

45 ml Bourbon or Rye Whiskey
30 ml Bitter Campari
30 ml Sweet Red Vermouth

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

GARNISH

Garnish with a orange zest, optionally a lemon zest.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

BRANDY CRUSTA (ALL DAY)

INGREDIENTS

52,5 ml Brandy
7,5 ml Maraschino Luxardo
1 Bar Spoon Curacao
15 ml Fresh Lemon Juice
1 Bar Spoon Simple Syrup
2 Dashes Aromatic Bitters

METHOD

Mix together all ingredients with ice cubes in a mixing glass and strain into prepared slim cocktail glass.

GARNISH

Rub a slice of orange (or lemon) around the rim of the glass and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Carefully curling place the orange/lemon peel around the inside of the glass.



CASINO (ALL DAY)

INGREDIENTS

40 ml Old Tom Gin
10 ml Maraschino Liqueur
10 ml Fresh Lemon Juice
2 Dashes Orange Bitters

METHOD

Pour all ingredients into cocktails shaker, shake well with ice, strain into chilled rocks glass with ice.

GARNISH

Garnish with a lemon zest and a maraschino cherry.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

CLOVER CLUB (ALL DAY)

INGREDIENTS

45 ml Gin
15 ml Raspberry Syrup
15 ml Fresh Lemon Juice
30 ml Egg White

METHOD

Pour all ingredients into cocktails shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

Fresh raspberries.



DAIQUIRI (BEFORE DINNER)

INGREDIENTS

60 ml White Cuban Ron
20 ml Fresh Lime Juice
2 Bar Spoons Superfine Sugar

METHOD

In a cocktail shaker add all ingredients. Stir well to dissolve the sugar. Add ice and shake. Strain into chilled cocktail glass.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA Official Cocktails

The Unforgettables

DRY MARTINI (MARTINIS)

INGREDIENTS

60 ml Gin
10 ml Dry Vermouth

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled martini cocktail glass.

GARNISH

Squeeze oil from lemon peel onto the drink, or garnish with a green olives if requested.



GIN FIZZ (LONG DRINK)

INGREDIENTS

45 ml Gin
30 ml Fresh Lemon Juice
10 ml Simple Syrup
Splash of Soda Water

METHOD

Shake all ingredients with ice except soda water. Pour into thin tall Tumbler glass , top with a splash soda water.

NOTE:

Serve without ice.

GARNISH

Garnish with lemon slice, optional lemon zest.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA Official Cocktails

The Unforgettables

HANKY PANKY (MARTINIS)

INGREDIENTS

45 ml London Dry Gin
45 ml Sweet Red Vermouth
7.5 ml Fernet Branca

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

GARNISH

Orange zest.



JOHN COLLINS (LONG DRINK)

INGREDIENTS

45 ml Gin
30 ml Fresh Lemon Juice
15 ml Simple Syrup
60 ml Soda Water

METHOD

Pour all ingredients directly into highball filled with ice. Stir gently.

NOTE:

Use 'Old Tom' Gin for Tom Collins.

GARNISH

Garnish with lemon slice and maraschino cherry.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

LAST WORD (BEFORE DINNER)

INGREDIENTS

22.5 ml Gin
22.5 ml Green Chartreuse
22.5 ml Maraschino Liqueur
22.5 ml Fresh Lime Juice

METHOD

Add all ingredients into a cocktail shaker. Shake with ice and strain into a chilled cocktail glass.

GARNISH

N/A



MANHATTAN (BEFORE DINNER)

INGREDIENTS

50 ml Rye Whiskey
20 ml Sweet Red Vermouth
1 dash Angostura Bitters

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

GARNISH

Garnish with cocktail cherry.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

MARTINEZ (MARTINIS)

INGREDIENTS

45 ml London Dry Gin

45 ml Sweet Red Vermouth

1 Bar Spoon Maraschino Liqueur

2 Dashes Orange Bitters

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

GARNISH

Lemon zest.



MARY PICKFORD (ALL DAY)

INGREDIENTS

45 ml White Rum

45 ml Fresh Pineapple Juice

7.5 ml Maraschino Liqueur

5 ml Grenadine Syrup

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

The Unforgettables

MONKEY GLAND (ALL DAY)

INGREDIENTS

45 ml Dry Gin
45 ml Fresh Orange Juice
1 Table Spoon Absinthe
1 Table Spoon Grenadine Syrup

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

N/A



NEGRONI (BEFORE DINNER)

INGREDIENTS

30 ml Gin
30 ml Bitter Campari
30 ml Sweet Red Vermouth

METHOD

Pour all ingredients directly into chilled old fashioned glass filled with ice , Stir gently.

GARNISH

Garnish with half orange slice.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

The Unforgettables

OLD FASHIONED (BEFORE DINNER)

INGREDIENTS

45 ml Bourbon or Rye Whiskey
1 Sugar Cube
Few Dashes Angostura Bitters
Few Dashes Plain Water

METHOD

Place sugar cube in old fashioned glass and saturate with bitter, add few dashes of plain water. Muddle until dissolved. Fill the glass with ice cubes and add whiskey. Stir gently.

GARNISH

Garnish with orange slice or zest, and a cocktail cherry.



PARADISE (ALL DAY)

INGREDIENTS

30 ml Gin
20 ml Apricot Brandy
15 ml Fresh Orange Juice

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

PLANTERS PUNCH (LONG DRINK)

INGREDIENTS

45 ml Jamaican Rum
15 ml Lime Juice
30 ml Sugar Cane Juice

METHOD

Pour all ingredients directly in a small tumbler or a typical terracotta glass.

NOTE:

Add dilution up to taste, it can be given by water, ice or fresh juices.

GARNISH

Garnish with orange zest.



PORTO FLIP (AFTER DINNER)

INGREDIENTS

15 ml Brandy
45 ml Red Tawny Port Wine
10 ml Egg Yolk

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

Sprinkle with fresh ground nutmeg.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

RAMOS FIZZ (LONG DRINK)

INGREDIENTS

45 ml Gin
15 ml Fresh Lime Juice
15 ml Fresh Lemon Juice
30 ml Sugar Syrup
60 ml Cream
30ml Egg white
3 Dashes Orange Flower Water
2 Drops Vanilla Extract
Soda Water

METHOD

Pour all ingredients except soda water in a cocktail shaker with ice, Shake for two minutes, double strain in a glass, pour the drink back in the shaker and hard shake without ice for one minute. Strain into a highball glass, top up with soda.

NOTE:

The drink was invented by Henry Ramos in 1888, at his bar Meyer's Table d'Hôtel Internationale in New Orleans. The Ramos Fizz was originally shaken for 12 minutes by a crew of 30 bartenders who passed the shaker from one to another.

GARNISH

N/A



RUSTY NAIL (AFTER DINNER)

INGREDIENTS

45 ml Scotch Whisky
25ml Drambuie

METHOD

Pour all ingredients directly into an old fashioned glass filled with ice. Stir gently.

GARNISH

Garnish with lemon zest.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

SAZERAC (AFTER DINNER)

INGREDIENTS

50 ml Cognac
10 ml Absinthe
1 Sugar Cube
2 Dashes Peychaud's Bitters

METHOD

Rinse a chilled old-fashioned glass with the absinthe, add crushed ice and set it aside. Stir the remaining ingredients over ice in a mixing glass. Discard the ice and any excess absinthe from the prepared glass, strain the mixed drink into the glass.

NOTE:

The original recipe changed after the American Civil War, Rye Whiskey substituted Cognac as it became hard to obtain.

GARNISH

Garnish with lemon zest.



SIDECAR (ALL DAY)

INGREDIENTS

50 ml Cognac
20 ml Triple Sec
20 ml Fresh Lemon Juice

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

STINGER (AFTER DINNER)

INGREDIENTS

50 ml Cognac
20 ml White Crème de Menthe

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled martini cocktail glass.

GARNISH

Optional mint leave.



TUXEDO (MARTINIS)

INGREDIENTS

30 ml Old Tom Gin
30 ml Dry Vermouth
1/2 Bar Spoon Maraschino Liqueur
1/4 Bar Spoon of Absinthe
3 Dashes Orange Bitters

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled martini cocktail glass.

GARNISH

Garnish with cherry and lemon zest





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

The Unforgettables

VIEUX CARRÉ (AFTER DINNER)

INGREDIENTS

- 30 ml Rye Whiskey
- 30 ml Cognac
- 30 ml Sweet Vermouth
- 1 Bar Spoon Bénédictine
- 2 Dashes Peychaud's Bitters

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

GARNISH

Garnish with orange zest and maraschino cherry.



WHISKEY SOUR (BEFORE DINNER)

INGREDIENTS

- 45 ml Bourbon Whiskey
- 25 ml Fresh Lemon Juice
- 20 ml Sugar Syrup
- 30 ml Egg White (Optional)

METHOD

Pour all ingredients into cocktail shaker filled with ice. Shake well. Strain into cobbler glass. If served "On the rocks", strain ingredients into old fashioned glass filled with ice.

NOTE:

If egg white is used shake little harder to release and incorporate the foam from the egg white.

GARNISH

Garnish with half orange slice and maraschino cherry, optionally use orange zest.



IBA

Official Cocktails



**INTERNATIONAL
BARTENDERS
ASSOCIATION**

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

The Unforgettables

WHITE LADY (ALL DAY)

INGREDIENTS

40 ml Gin
30 ml Triple Sec
20 ml Fresh Lemon Juice

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

IBA

Official Cocktails

New Era



INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

New Era

BARRACUDA (SPARKLING)

INGREDIENTS

45 ml Gold Rum
15 ml Galliano
60 ml Fresh Pineapple Juice
1 dash Fresh Lime Juice
Top up with Prosecco

METHOD

Pour all ingredients into cocktail shaker except the Prosecco, shake well with ice, strain into chilled highball glass filled with ice and top up with Prosecco.

GARNISH

Pineapple and Cherry, optional mint spring for additional aroma.



BRAMBLE (ALL DAY)

INGREDIENTS

50 ml Gin
25 ml Fresh Lemon Juice
12,5 ml Sugar Syrup
15 ml Crème de Mûre

METHOD

Pour all ingredients into cocktail shaker except the Crème de Mûre, shake well with ice, strain into chilled old fashioned glass filled with crushed ice, then pour the blackberry liqueur (Crème de Mûre) over the top of the drink, in a circular motion.

GARNISH

Garnish optionally with a lemon slice and blackberries.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA Official Cocktails

New Era

BEE'S KNEES (ALL DAY)

INGREDIENTS

52.5 ml Dry Gin
2 teaspoons Honey Syrup
22.5 ml Fresh Lemon Juice
22.5 ml Fresh Orange Juice

METHOD

Stir honey with lemon and orange juices until it dissolves, add gin and shake with ice. Strain into a chilled cocktail glass.

GARNISH

Optionally garnish with a lemon or orange zest.



CACHANCHARA (ALL DAY)

INGREDIENTS

60 ml Cuban Aguardiente
15 ml Fresh Lime Juice
15 ml Raw Honey
50 ml Water

METHOD

Mix honey with water and lime juice and spread the mixture on the bottom and sides of the glass. Add cracked ice, and then the rum. End by energetically stirring from bottom to top.

GARNISH

Lime wedge.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

New Era

DARK 'N' STORMY (LONG DRINK)

INGREDIENTS

60 ml Goslings Rum
100 ml Ginger Beer

METHOD

In a highball glass filled with ice pour the ginger beer and top floating with the Rum.

GARNISH

Garnish with a lime wedge or slice.



ESPRESSO MARTINI

INGREDIENTS

(AFTER DINNER)

50 ml Vodka
30 ml Kahlúa
10 ml Sugar Syrup
1 strong Espresso

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

New Era

FERNANDITO (LONG DRINK)

INGREDIENTS

50 ml Fernet Branca
Fill up with Cola

METHOD

Pour the Fernet Branca into a double old fashioned glass with ice, fill the glass up with Cola. Gently stir.

GARNISH

N/A



FRENCH MARTINI (ALL DAY)

INGREDIENTS

45 ml Vodka
15 ml Raspberry Liqueur
15 ml Fresh Pineapple Juice

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

Squeeze oil from lemon peel onto the drink.





**INTERNATIONAL
BARTENDERS
ASSOCIATION**

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

New Era

ILLEGAL (ALL DAY)

INGREDIENTS

30 ml Espadin Mezcal
15 ml Jamaica Overproof White Rum
15 ml Falernum
1 Bar Spoon Maraschino Luxardo
22.5 ml Fresh Lime Juice
15 ml Simple Syrup
30 ml Egg White (Optional)

METHOD

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled cocktail glass, or "on the rocks" in a traditional clay or terracotta mug.

GARNISH

N/A



LEMON DROP MARTINI

(ALL DAY)

INGREDIENTS

30 ml Vodka Citron
20 ml Triple Sec
15 ml Fresh Lemon Juice

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

Garnish with sugar rim around the glass.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

New Era

NAKED AND FAMOUS (ALL DAY)

INGREDIENTS

22.5 ml Mezcal
22.5 ml Yellow Chartreuse
22.5 ml Aperol
22.5 ml Fresh Lime Juice

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

N/A



NEW YORK SOUR (ALL DAY)

INGREDIENTS

60 ml Rye Whiskey or Bourbon
22.5 ml Simple syrup
30 ml Fresh lemon juice
30 ml Egg white
15 ml Red wine (Shiraz or Malbec)

METHOD

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled rocks glass filled with ice. Float the wine on top.

GARNISH

Garnish with lemon or orange zest with cherry.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA Official Cocktails

New Era

OLD CUBAN (ALL DAY)

INGREDIENTS

6/8 pcs Mint Leaves
45 ml Aged Rum
22.5 ml Fresh Lime Juice
30 ml Simple Syrup
2 Dashes Angostura Bitters
60 ml Brut Champagne or Prosecco

METHOD

Pour all ingredients into cocktail shaker except the wine, shake well with ice, strain into chilled elegant cocktail glass. Top up with the sparkling wine.

GARNISH

Garnish with mint springs.



PALOMA (ALL DAY)

INGREDIENTS

50 ml 100% Agave Tequila
5 ml Fresh lime
A pinch of Salt
100 ml Pink Grapefruit Soda

METHOD

Pour the tequila into a highball glass, squeeze the lime juice. Add ice and salt, fill up pink grapefruit soda. Stir gently.

GARNISH

Garnish with a slice of lime.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

New Era

PAPER PLANE (BEFORE DINNER)

INGREDIENTS

30 ml Bourbon Whiskey
30 ml Amaro Nonino
30 ml Aperol
30 ml Fresh Lemon Juice

METHOD

Pour all ingredients into cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

N/A



PENICILLIN (ALL DAY)

INGREDIENTS

60 ml Blended Scotch Whisky
7.5 ml Lagavulin 16y Whisky
22.5 ml Fresh Lemon Juice
22.5 ml Honey Syrup
2-3 quarter size Sliced Fresh Ginger

METHOD

Muddle fresh ginger in a shaker and add the remaining ingredients, except for the Islay single malt whiskey. Fill the shaker with ice and shake. Double-strain into a chilled old fashioned glass with ice. Float the single malt whiskey on top.

GARNISH

Garnish with a candied ginger.





**INTERNATIONAL
BARTENDERS
ASSOCIATION**

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

New Era

RUSSIAN SPRING PUNCH

(SPARKLING)

INGREDIENTS

25 ml Vodka
25 ml Fresh Lemon Juice
15 ml Crème de Cassis
10 ml Sugar syrup
Top up Sparkling wine

METHOD

Pour all ingredients into cocktail shaker except the sparkling wine, shake well with ice, strain into chilled tall tumbler glass filled with ice and top up with sparkling wine.

GARNISH

Garnish with blackberries and optionally a lemon slice as well.



SOUTHSIDE (ALL DAY)

INGREDIENTS

60 ml London Dry Gin
30 ml Fresh Lemon Juice
15 ml Simple Syrup
5/6 Mint Leaves
30 ml Egg White (Optional)

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, double-strain into chilled cocktail glass.

Note:

If egg white is used shake vigorously.

GARNISH

Garnish with mint springs.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA Official Cocktails

New Era

SPICY FIFTY (ALL DAY)

INGREDIENTS

50 ml Vodka Vanilla
15 ml Elderflower Cordial
15 ml Fresh Lemon Juice
10 ml Monin Honey Syrup
2 thin Slices Red Chili Pepper

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, double-strain into chilled cocktail glass.

GARNISH

Garnish with a red chili pepper



SPRITZ (ALL DAY)

INGREDIENTS

90 ml Prosecco
60 ml Aperol
Splash of Soda water

METHOD

Build all ingredients into a wine glass filled with ice. Stir gently.

NOTE:

There are other versions of the Spritz that use Campari, Cynar or Select instead of Aperol.

GARNISH

Garnish with a slice of orange.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA
Official Cocktails

New Era

SUFFERING BASTARD

(LONG DRINK)

INGREDIENTS

30 ml Cognac or Brandy
30 ml Gin
15 ml Fresh Lime Juice
2 Dashes Angostura Bitters
Top up Ginger beer

METHOD

Pour all ingredients into cocktail shaker except the ginger beer, shake well with ice, Pour unstrained into a Collins glass or in the original S. Bastard mug and top up with ginger beer.

GARNISH

Garnish with mint spring and optionally an orange slice as well.



TIPPERARY (ALL DAY)

INGREDIENTS

50 ml Irish Whiskey
25 ml Sweet Red Vermouth
15 ml Green Chartreuse
2 Dashes Angostura Bitters

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled martini cocktail glass.

GARNISH

Garnish with a slice of orange.





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA Official Cocktails

New Era

TOMMY'S MARGARITA

INGREDIENTS

(ALL DAY)

- 45 ml Tequila 100% agave
- 15 ml Fresh Lime Juice
- 2 Bar Spoon of Agave Nectar

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into chilled rocks glass filled with ice.

GARNISH

Garnish with a lime slice.



TRINIDAD SOUR (ALL DAY)

INGREDIENTS

- 45 ml Angostura Bitters
- 30 ml Orgeat Syrup
- 22.5 ml Fresh Lemon Juice
- 15 ml Rye Whiskey

METHOD

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into chilled cocktail glass.

GARNISH

N/A





INTERNATIONAL
BARTENDERS
ASSOCIATION

SPACES – Triple One Somerset
111 Somerset Road, Level 3
SINGAPORE 238164
Registered No. T06SS0054C

IBA

Official Cocktails

New Era

YELLOW BIRD (ALL DAY)

INGREDIENTS

30 ml White rum
15 ml Galliano
15 ml Triple Sec
15 ml Fresh Lime Juice

METHOD

Pour all ingredients into a cocktail shaker, shake well with ice, strain into chilled cocktail glass.

GARNISH

N/A



VE.N.TO. (ALL DAY)

INGREDIENTS

45 ml White Smooth Grappa
22.5 ml Fresh lemon Juice
15 ml Honey mix (replace water with chamomile)*
15 ml Chamomile cordial
30 ml Egg White (Optional)

METHOD

Pour all ingredients into the shaker. Shake vigorously with ice. Strain into a chilled small tumbler glass filled with ice.

Notes:

*If desired water can be replaced by chamomile infusion in the honey mix.

GARNISH

Garnish with lemon zest and white grapes.

