



SILVER MOON

NASSAU

SPIRIT CLASSES

S.A.L.T. GREECE



“WELCOME!”

Our bespoke spirit classes are here to offer you the opportunity to discover your **new** favourite spirit, liqueur or cocktail – that one inimitable taste that will forever memorialize your voyage with us around the Mediterranean Sea

TABLESIDE TASTINGS

Where we bring the undiscovered world of Greek spirits & liqueurs to you, wherever you may be, where you will enjoy...

- A neat tasting of one of our locally-sourced spirits
- A perfectly made highball showcasing said spirit in all its glory
- A signature cocktail from our world beating cocktail menu



All served direct from our custom-built cocktail & spirit trolley by one of our knowledgeable mixologists

So, sit back and let's dive into it...



TSIPOURO | PRODUCT

Little known outside of the region, tsipouro is to Greece what grappa is to Italy – a pomace brandy, meaning a spirit distilled from the fermented leftovers of winemaking

What makes tsipouro unique, however, is the practice that some distillers employ of adding botanicals to the spirit during the distillation process

The result is often something truly wonderful – a cross between the crisp, peppery vegetal notes of grappa and the aromatic, perfumed high notes of a London dry gin

JIVAERI TSIPOURO | NEAT TASTING

A fantastic example produced at Katsaros Distillery in Tirnavos, mainland Greece.

Made from muscat pomace – one of the oldest grape varieties in the world – fermented and then distilled with seeds and herbs that are up to us to try to identify as the recipe is a secret



JIVAERI TSIPOURO | NEAT TASTING

If you are unfamiliar with how to taste neat spirits properly, don't worry, allow us to guide you through the process

Firstly, what can you see?

Secondly, what can you smell?

Finally, what can you taste?



A man with glasses and a dark t-shirt is speaking to a group of people at a bar. He is gesturing with his hands. In the foreground, there are several bottles of alcohol on the bar counter. The background shows a group of people sitting at a table, listening to the speaker. The scene is dimly lit, typical of a bar or restaurant.

What is everyone's opinion?



FEVER-TREE
MEDITERRANEAN
TONIC
WATER
MADE WITH FLORAL BOTANICALS
200ml

GREEK & TONIC | HIGHBALL

A bottle of Fever-Tree Mediterranean Tonic Water stands next to a glass filled with a Greek & Tonic Highball. The glass is garnished with a sprig of fresh herb. The background is dark and moody, with a light-colored surface in the foreground.

Now that we know what it tastes like, how should we drink it?

Katsaros Distillery recommends enjoying their tsipouro chilled and neat, which is what every distillery will say

We say enjoy it any way you want, but you must try it in a G&T – GREEK & Tonic – paired with a robust tonic water and aromatic garnishes

GREEK & TONIC | HIGHBALL

The key to a perfect highball is getting the drink as cold as possible without over-diluting whilst maintaining the effervescence of the mixer

60ml Jivaeri Tsipouro

200ml Fever Tree Mediterranean Tonic Water

Green Olive, Rosemary & Lemon Peel Garnish

Glass: Large Wine

Ice: Cubed

Method: Build, Stir





SYMPOسيا SPRITZ | SIGNATURE

The background of the slide features two elegant wine glasses filled with a golden-yellow spritz. The glass on the left is partially filled and has a slice of citrus fruit perched on the rim. The glass on the right is filled with ice and a slice of citrus. The glasses are set against a dark, geometric background with light-colored triangular shapes.

And now for a take on a drink from our world class cocktail menu

The Symposia Spritz is the perfect vehicle to showcase Javaeri Tsipouro in all its glory. The drink is inspired by the cultivation of the vine and olive in Ancient Greece and the institutionalisation of wine-drinking at 'symposia' drinking parties in the classical antiquity period

A crisp and light grape-forward Spritz – **perfect**

SYMPOسيا SPRITZ | SIGNATURE

20ml Jivaeri Tsipouro

60ml Assyrtiko White Wine

10ml Green Verjus

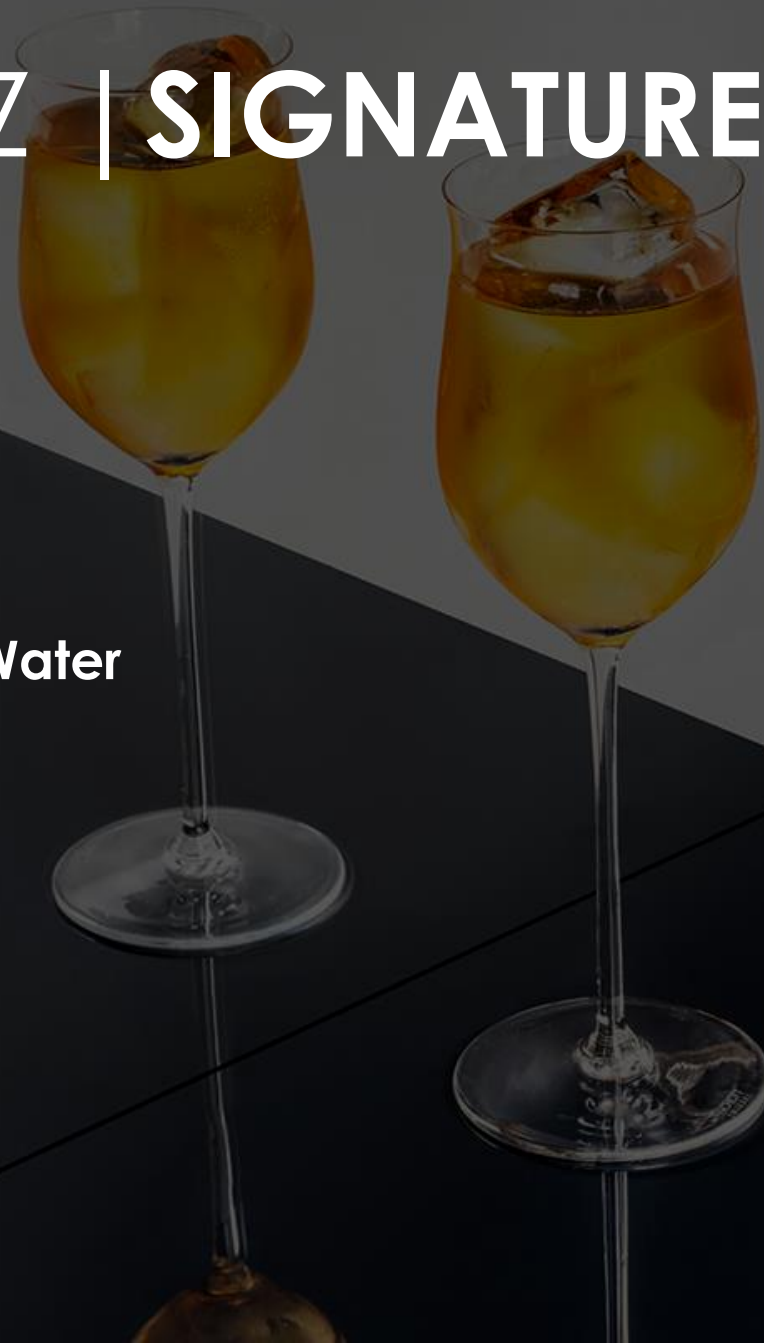
10ml Olive Brine

Top up Three Cents Aegean Tonic Water

Glass: Large Wine

Ice: Cubed

Method: Build, Stir





ENJOY!

MASTERCLASSES AT THE BAR

An in-depth study of the things that make these spirits so wonderfully unique – the full experience – where you will enjoy...

- A welcome drink
- An informative masterclass presented by one of our leading mixologists
- Neat tastings of the more exclusive spirits & liqueurs from our locally-sourced range of Greek products
- A classic cocktail experimentation, demonstration & tasting session



Hosted in our luxury bar area

A dimly lit, modern lounge or bar interior. The room features a curved bar with a dark countertop and a backlit wall of illuminated liquor bottles. Seating includes green tufted sofas, orange armchairs, and grey chairs. Small tables are set with drinks and snacks. The lighting is warm and ambient, creating a sophisticated atmosphere.

So, first things first...

GREEK & TONIC | WELCOME DRINK

Take a seat, get comfortable and enjoy one of our famous Greek & Tonics, this time with an anise-flavoured tsipouro from Soniadis Distillery in northern Greece

60ml Tsipouro Soniadi w/ Anise

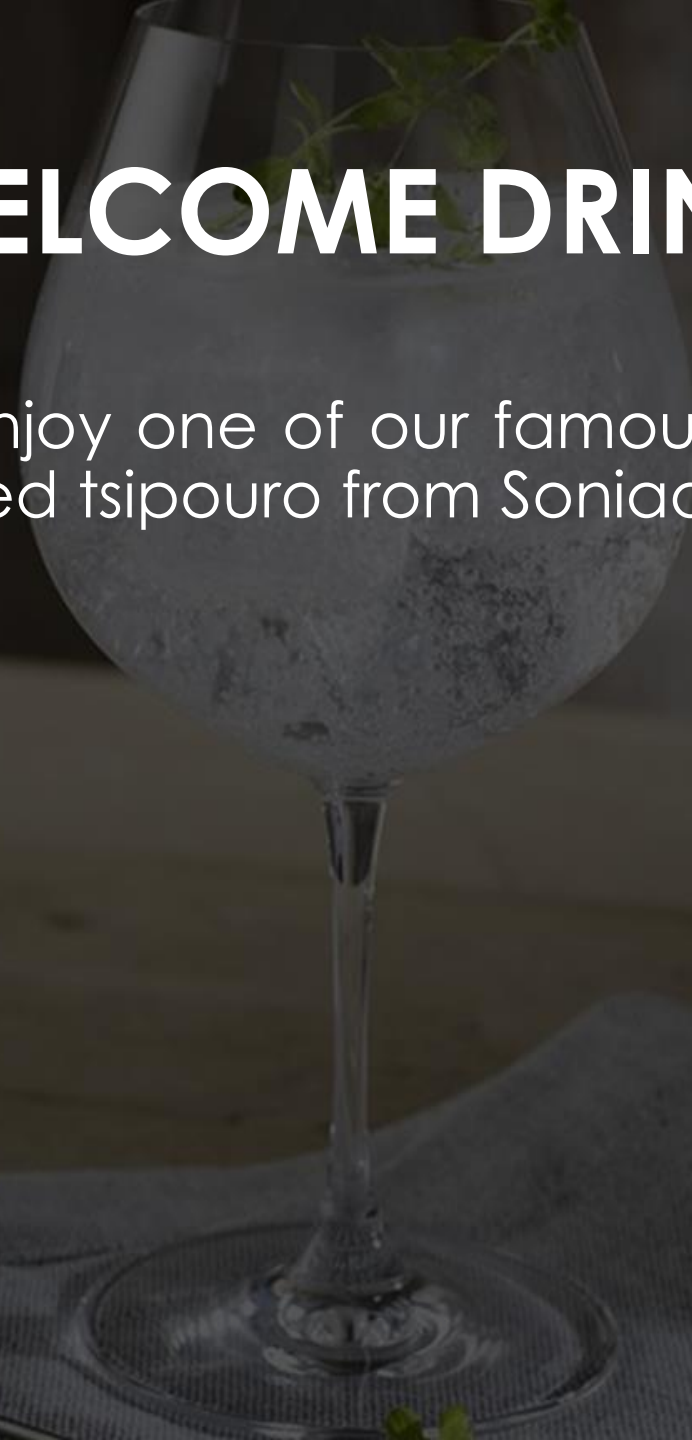
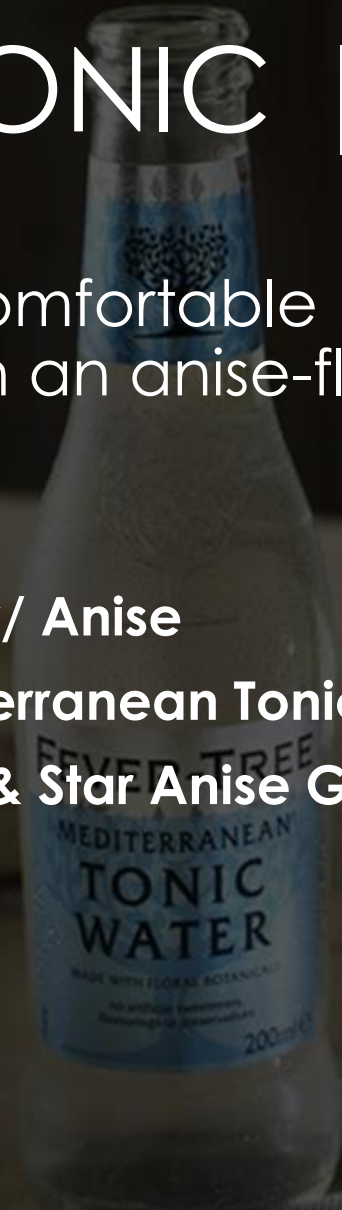
200ml Fever Tree Mediterranean Tonic Water

Mint Sprig, Lemon Peel & Star Anise Garnish

Glass: Large Wine

Ice: Cubed

Method: Build, Stir



GREEK SPIRITS | HISTORY

The origins of the science of distillation are hotly debated, but there is one thing for sure – the Greeks played a pivotal role in the advancement of knowledge in this field long before anyone else

For those of us who are new to the subject, distilling is based on the concept that different substances in liquids vaporise at different temperatures

Ancient Greek sailors knew this, regularly evaporating drinkable water from undrinkable sea-water. They also learned that if wine was boiled in an open container, the fiery alcohol vapor escaped first

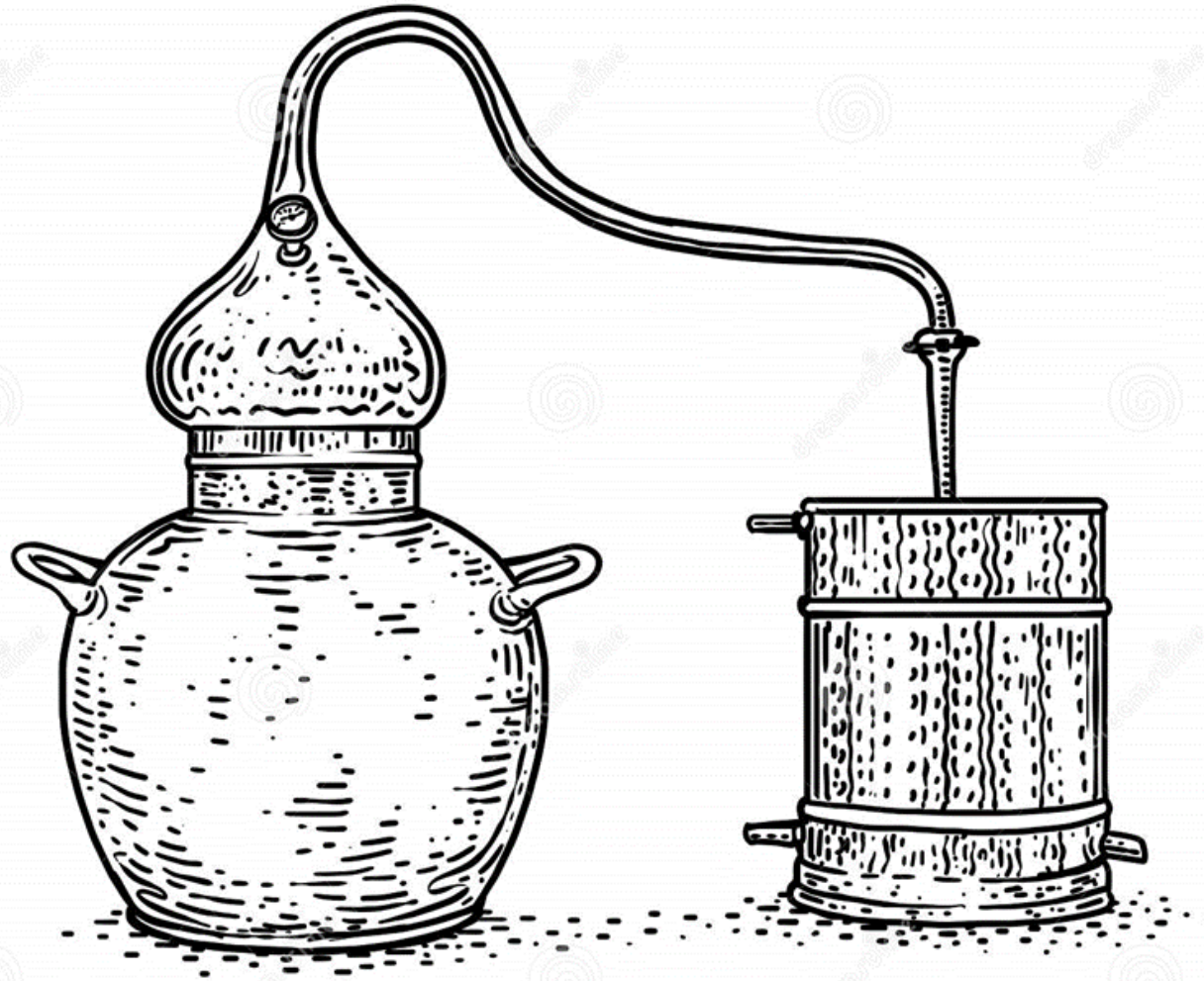
GREEK SPIRITS | HISTORY

In fact, the earliest recorded wine distilling recipe has been successfully traced back to Anaxilaus of Thessaly, a Greek physician who was expelled from Rome in 28 BC for practicing 'magic'

At this time, however, distilling – or “magic” in Anaxilaus’ case – was not practiced for drinking enjoyment, rather for perfumery and to obtain substances thought to have healing properties (the real fun didn't start until the Middle Ages)

Now, how does the process of distilling work exactly?

GREEK SPIRITS | HISTORY



MAKRYONITIS PLANTAE TSIPOURO PRODUCT #1

Tsipouro – our favourite Greek spirit – a pomace brandy, meaning a spirit distilled from the fermented leftovers of winemaking. It was first produced by Greek orthodox monks in the 14th century

Makryonitis Plantae is made from assyrtiko pomace – a Greek grape variety indigenous to the beautiful island of Santorini – and is double distilled (a requirement for all tsipouro) with herbs and plants foraged from the island that it is made, Syros



MAKRYONITIS PLANTAE TSIPOURO

NEAT TASTING

If you are unfamiliar with how to taste neat spirits properly, don't worry, allow us to guide you through the process

Firstly, what can you see?

Secondly, what can you smell?

Finally, what can you taste?



METAXA AMPHORA 7 STAR PRODUCT #2

Metaxa is located on the island of Samos and is one of the most recognisable Greek spirit brands in the world today. With a history dating back to 1888, they produce high quality aged brandies from grape spirits (not pomace), muscat wines and Mediterranean botanicals

Amphora 7 star is a cask strength aged brandy, diluted with sweet, floral and fruity muscat wine and flavoured with star anise and rose petals



METAXA AMPHORA 7 STAR NEAT TASTING

So, let's give it a try...

Firstly, what can you see?

Secondly, what can you smell?

Finally, what can you taste?



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What is everyone's opinion?



And now for some cocktails...

GREEK NEGRONI CLASSIC COCKTAIL #1

The botanical, aperitif-like quality of Makryonitis Plantae Tsipouro means that we think it should be utilised in an aperitif-style cocktail, and what better classic cocktail to do that with than the Negroni



GREEK NEGRONI CLASSIC COCKTAIL #1

The Negroni is thought to have been made for the first time at Caffè Casoni in Florence, Italy in 1919

Legend has it that a man named Count Camillo Negroni requested that the bartender make his Americano cocktail (Campari, sweet vermouth and soda) stronger, so the bartender simply substituted the soda with gin. Alas, a classic was born

And the recipe could not be simpler

1:1:1



GREEK NEGRONI CLASSIC COCKTAIL #1

Thankfully, we have some amazing Greek equivalents to Campari and Italian sweet vermouth. Would anyone like to give them a try?

30ml Makryonitis Plantae Tshipouro

30ml Callicounis Bitter Amaro

30ml Callicounis Sweet Vermouth

Green Olive & Orange Peel Garnish

Glass: Old Fashioned

Ice: Cubed

Method: Build, Stir



A man with long hair and a beard, wearing a grey blazer, is pouring a yellow liquid from a bottle into a glass. A woman with blonde hair, wearing a black floral dress, is smiling and shaking a silver cocktail shaker. They are in a bar with shelves of bottles in the background.

As you can see, creating new and delicious cocktails is easy once you know a little bit about the spirits you would like to use and some classic cocktail recipes

Perhaps for the second cocktail a volunteer would like to come behind the bar and give it a try?

METAXA OLD FASHIONED CLASSIC COCKTAIL #2

To showcase the complexities of Metaxa Amphora 7 Star, we subscribe to the theory “less is more”, therefore, what better simple recipe to follow than the classic Old Fashioned cocktail?



METAXA OLD FASHIONED CLASSIC COCKTAIL #2

So, how old fashioned is the Old Fashioned?

Often said to be the 'grandfather' of all cocktails, the Old Fashioned earned its moniker around the 1880's but truth be told, its origins go back even further

In 1806, the recipe for an Old Fashioned (spirit, sugar, bitters and water) was printed in a New York newspaper and described as the definition of the word "cocktail"



METAXA OLD FASHIONED CLASSIC COCKTAIL #2

We recommend 5ml of sugar syrup in this recipe but feel free to increase to 10ml if you have a sweet tooth

60ml Metaxa Amphora 7 Star

5ml Sugar Syrup (2:1)

2 dashes Angostura Bitters

Lemon Peel Garnish

Glass: Old Fashioned

Ice: Cubed

Method: Build, Stir





ENJOY!