

An aerial photograph of a large, multi-decked cruise ship sailing on a deep blue ocean. The ship is white with dark accents and is moving from the bottom right towards the top left, leaving a white wake. The sky is clear and blue.

 SILVERSEA[®]

S.A.L.T.
SIGNATURE COCKTAILS

S.A.L.T. Signature Cocktails

CARIBBEAN

THE QUEEN

Bacardi Carta Blanca, Fig, Strawberry, Lime, Cacao Bitters

TAKE BY STORM

Goslings Black Seal, Smith & Cross Rum, King's Ginger, Lime, Soda, Angostura Bitters

7000 ISLES PUNCH

Caribbean Rum Blend, Lime, Angostura Bitters, Nutmeg

LITTLE DINOSAUR

Ocho Blanco Tequila, Wray & Nephew Overproof Rum, Thyme Liqueur, Fresh Basil, Lemon

SALT MOUNTAIN

La Gitana Manzanilla Sherry, Bols Genever, Pierre Ferrand Dry Orange Curaçao, Caper Brine

KOOL JERK

Rum Blend, Del Maguey Mezcal, Falernum, Pimento Dram, Mango, Orange, Lime, Jerk Bitters

FOOD FOR THOUGHT

Clément Créole Shrub, Tio Pepe Fino Sherry, Indian Tonic Water

SMOKE SHOP

Brugal Extra Viejo Rum, Diplomático Reserva Exclusiva Rum, Pedro Ximénez Sherry, Peychaud's Bitters

MEDITERRANEAN

THE GATEWAY

Stranger & Sons Gin, Graham's Fine White Port, Falernum, Lemon, Honey, Soda

NORTH & SOUTH

Bacardi Carta Blanca, Casa Mariol Vermut, Almond, Pomegranate, Lemon

THE GOLDEN COAST

Gin Mare, Luxardo Maraschino, Tarragon, Fentiman's Pink Grapefruit Tonic

LABEL ROUGE

Grey Goose, Abricot du Roussillon Liqueur, Lillet Blanc, Morello Cherry, Orange Bitters

CASINO SQUARE

Martell Cordon Bleu, L'Orange Liqueur de Monaco, Lemon, Champagne

FIVE EARTHS

Grappa, Essentiae Liquore di Pruni, Lemon, Rosé, Fentiman's Rose Lemonade, EW

MIRTO-MORO SPRITZ

Aperol, Mirto Piloni, Blood Orange, Prosecco

BLACK SPOT

Metaxa 12 Stars, Mastiha, Cucumber, Mint, Lemon, Celery Bitters, Fever-Tree Soda, Ouzo

S.A.L.T. Signature Cocktails

THE QUEEN

*Bacardi Carta Blanca, Fig, Strawberry, Lime,
Cacao Bitters*

Fruity ~ Easy-Drinking ~ All-Day

GLASS: Coupe
ICE: No
METHOD: Blend or Shake / Fine Strain
GARNISH: Sliced Strawberry

The queen conch (*Strombus gigas*) is one of Caribbean's most iconic marine species. The sea snail is a bottom-grazing herbivore feeding mainly on algae whose shiny orange shell radiates when diving over the seagrass beds.

It is a symbol of peace, joy, and life. In olden Caribbean days, sailing vessels used to hoist a conch shell up their mast to show the locals that they had a peaceful intent. Also, at sunset, fishermen used conchs by making them into horns and blowing them to let the town know there was fish for sale.

We have chosen ingredients inspired by the lambis's (Creole for conch) aphrodisiac properties in a Daiquiri that is certain to get your heart racing.



TAKE BY STORM

*Goslings Black Seal, Smith & Cross Rum, King's Ginger,
Lime, Soda, Angostura Bitters*

Complex ~ Refreshing ~ Sour

GLASS: Collins
ICE: Cubed
METHOD: Build / Stir
GARNISH: Lime Wheel

Most Caribbean storms form over the Atlantic, some as far away as the coast of West Africa. They are charged by warm water and moist air, something the Caribbean has plenty of in the soggy summer months.

The tropical storms grow in intensity, and as the warm air rises, thunderstorms occur. The hurricanes are, in effect, a huge cluster of thunderstorms. The faster the warm air rises, the more it churns the surface, causing huge waves at sea and powerful winds. The winds and the subsequent waves and flooding can be devastating to coastal communities. Hurricanes are fuelled by warm water, which is why they ease off when travelling over land.

Our signature twist on the classic Dark 'n' Stormy.



S.A.L.T. Signature Cocktails

7000 ISLES PUNCH

Caribbean Rum Blend, Lime, Angostura Bitters, Nutmeg

Complex ~ Easy-Drinking ~ Sipper

GLASS: Old Fashioned
ICE: Cubed
METHOD: Stir
GARNISH: Nutmeg

The Caribbean archipelago encompasses more than 7,000 individual islands in a region of approximately 1 million square miles. There are 13 sovereign island nations and 12 dependent territories, with close political ties throughout the region to Europe and the United States.

However, there is one thing that bartenders the length and breadth of the region will never agree upon... who has the best tasting Rum Punch! Each has their own secret recipe which they will be more than happy to explain to you!

We thought that it would only be right that we created our own too.



LITTLE DINOSAUR

Ocho Blanco Tequila, Wray & Nephew Overproof Rum, Thyme Liqueur, Fresh Basil, Lemon

Herbal ~ Sharp ~ Sour

GLASS: Nick & Nora
ICE: No
METHOD: Shake / Fine Strain
GARNISH: Lime Twist

Aside from the vibrant music, food, beaches and warm weather the Caribbean is also home to some of the world's most interesting animals. With more than 520 native species these tropical islands are awash with reptiles, the vast majority of which (95 percent) are endemic to the region.

Two of the smallest lizards in the world can be found in the Caribbean: *Sphaerodactylus ariasae* from the Dominican Republic and *S. parthenopion* from the U.S. Virgin Islands. The world's smallest snake—*Leptotyphlops carlae*—was recently discovered in Barbados.

Natural green hues permeate through this delicious sour.



S.A.L.T. Signature Cocktails

SALT MOUNTAIN

*La Gitana Manzanilla Sherry, Bols Genever, Pierre Ferrand Dry
Orange Curaçao, Caper Brine*
Salty ~ Aromatic ~ Low ABV

GLASS: Coupe
ICE: None
METHOD: Stir
GARNISH: Caper Berry

The Caribbean contains many suitable places for salt production, such as the Cayman Islands, St. Martin and Venezuela's Araya Province. The most iconic of all the salt producing regions, however, has to be Bonaire.

Bonaire is an island in the Leeward Antilles of the Caribbean Sea. One of the most notable features that greets arriving visitors, both by sea and by air, is a distinctive line of white salt pyramids that line the southeastern coastline. Each pyramid, roughly 50 feet high, contains approximately 10,000 metric tons of pure salt.

What is even more remarkable is that the salt facility that produces these enormous salt mountains also houses the largest pink flamingo sanctuary in the Caribbean.



KOOL JERK

*Rum Blend, Del Maguey Mezcal, Falernum, Pimento Dram,
Mango, Orange, Lime, Jerk Bitters*
Smoky ~ Spiced ~ Fruity

GLASS: Collins
ICE: Crushed
METHOD: Shake / Single Strain
GARNISH: Dried Chilli / Orange Slice

From Barbados to Jamaica, the Caribbean islands boast a unique, multi-ethnic cuisine like no other. The style can only be described as 'fusion'.

One of the biggest culinary traditions in the Caribbean is, of course, barbecue. Thanks to native Caribbean people, the Arawak and Taino people, barbacoa was born - a technique of slowly smoking meats with redolent spices over wood coals.

Another well-known Caribbean taste that originated from the indigenous population is 'jerk'. The smoky taste of 'jerked' meats comes from the cooking technique outlined above, however, the meats will be marinated in seasonings that the Arawak and Taino people had at hand - scotch bonnet chilli peppers and allspice.



S.A.L.T. Signature Cocktails

FOOD FOR THOUGHT

Clément Créole Shrub, Tio Pepe Fino Sherry, Indian Tonic Water

Dry ~ Fruity ~ Refreshing

GLASS: Large Wine
ICE: Cubed
METHOD: Build
GARNISH: Red Pepper Wheel

Popular dishes in the Caribbean always reflect the many cultures that have influenced that region, be it indigenous, African, European, Indian or Chinese.

The ingredients that are most common in most islands' cuisines are rice, plantain, coconut and cilantro; along with many others. Traditional dishes are so important to regional culture that, for example, the local version of Caribbean goat stew has been chosen as the official national dish of Montserrat. Likewise, 'Cook Up' (Pelau) in the French West Indies; ackee & saltfish in Jamaica; 'Callaloo' in many Caribbean islands.

Over time, food in the Caribbean has evolved and is often the narrative technique through which their culture has been conveyed and promoted.



SMOKE SHOP

Brugal Extra Viejo Rum, Diplomático Reserva Exclusiva Rum, Pedro Ximénez Sherry, Peychaud's Bitters

Aromatic ~ Strong ~ Digestif

GLASS: Old Fashioned
ICE: Cubed
METHOD: Build Stir
GARNISH: Orange Twist / Islay Whisky Spray

The works of most early Caribbean painters often followed European trends. It was not until the mid-1800's that Caribbean artists began to develop a wide range of highly individual styles.

Women artists have always been successful in Caribbean art. Celeste Woss Y Gil (1890-1985) was a painter from the Dominican Republic who was known primarily for her female portraits and nudes. She was the daughter of the president of the Dominican Republic and travelled from her home country to France and then Cuba beginning her formal art studies. One of her most famous works was 'El Vendedor de Andullo' (The Tobacco Vendor) which is showcased as part of the largest and oldest collection of Caribbean art.



S.A.L.T. Signature Cocktails

THE GATEWAY

*Stranger & Sons Gin, Graham's Fine White Port, Falernum, Lemon,
Honey, Soda*

Spice ~ Herbaceous ~ Refreshing

GLASS: Collins or Terracotta Cup
ICE: Cubed
METHOD: Shake / Fine Strain / Top
GARNISH: Cinnamon Stick / Mint Sprig / Orange Triangle

For centuries The Strait of Gibraltar has had great strategic and economic importance. Used by many early Atlantic voyagers, and not only does the strait act as a passageway from the Mediterranean to the Atlantic Ocean, but its close proximity to Africa only magnifies the 9 miles of water in between.

At its eastern end it has two promontories. The northern pillar is the Rock of Gibraltar and the southern pillar is either the peak of Jebel Moussa (Musa), in Morocco, or Mount Hacho (held by Spain), near the city of Ceuta. These are fabled to have been set there by Hercules as a memorial to his labour of seizing the cattle of the three-bodied giant Geryon. The Pillars of Heracles marked the western end of the Classical world.

A spiced Tom Collins with hints of the Mediterranean and far distant lands.



NORTH & SOUTH

*Bacardi Carta Blanca, Casa Mariol Vermut, Almond,
Pomegranate, Lemon*

Crisp ~ Nutty ~ Sour

GLASS: Coupe
ICE: No
METHOD: Shake / Fine Strain
GARNISH: Olive Oil

The Alboran Sea is located at the western end of the Mediterranean Sea, and lies between North Africa and the Iberian Peninsula; bordering Morocco and Algeria to the south, Spain to the north, and Gibraltar to the west.

Archaeobotanical analysis in the city of Huelva and vine fields in the same area suggests that grapevine, olive, almond and pomegranate tree were introduced into the Iberian peninsula in 8 to 9th century.

Olive's history in Morocco can be traced to Greek colonizers on Sicily. They brought the olive to the island and took trees across on to the mainland and as trade routes developed, the olive was brought west.

A Rum Sour that unites these fascinating cultures.



S.A.L.T. Signature Cocktails

THE GOLDEN COAST

*Gin Mare, Luxardo Maraschino, Tarragon,
Fentiman's Pink Grapefruit Tonic*
Aromatic ~ Fruity ~ Easy-Drinking

GLASS: Gin Goblet
ICE: Cubed
METHOD: Build
GARNISH: Peach / Pink Grapefruit / Orange Blossom

The Golden Coast or Costa Dorada extends southwest from Barcelona to the border with Valencia region.

The Giró family distillery began producing gin in the region in the 1940s. In 2008 they launched Gin Mare that unlike traditional juniper-forward gins paved the way for a whole new category of gins. In addition to the more typical botanicals such as juniper berries, lemon peels, Seville orange peels, cardamom and coriander seeds, the most distinguishing element of Gin Mare is its use of hand-picked Arbequina olives, prized for their Denominación de Origen (DO).

S.A.L.T. Mediterrean's signature G&T.



LABEL ROUGE

*Grey Goose, Abricot du Roussulon Liqueur, Lillet Blanc,
Morello Cherry, Orange Bitters*
Strong ~ Stone Fruit ~ Aperitif

GLASS: Nick & Nora
ICE: No
METHOD: Sha
GARNISH: Morello Cherry / Lemon Twist - discard

The Rouge du Roussillon apricot is one of France's most famed fruits. The most striking thing about them is that they have gained their own equivalent of AOC (Appellation d'Origine Controllee) – the Label Rouge, a sign of quality food production throughout France. Along with the cherries from the Mont Ventoux, these fruit set the standard for taste and quality anywhere on the continent.

Originally from China, the humble apricot came to Provence from Armenia along the silk route. But it's the region just north of Montpellier and Marseille, in the Haut Vaucluse and the Drome that the tree and its fabulous fruit have truly flourished.

A trio of France's finest celebrate this fruit in our spirit-forward sipper.



S.A.L.T. Signature Cocktails

CASINO SQUARE

Martell Cordon Bleu, L'Orange Liqueur de Monaco, Lemon, Champagne

Aromatic ~ Crisp ~ Effervescent

GLASS: Flute
ICE: No
METHOD: Shake / Fine Strain / Top
GARNISH: Lemon Twist

The majestic Hôtel de Paris Monte-Carlo is set like a breath-taking tableau on the Casino Square, with the scenic Prince's Palace and Mediterranean as a backdrop. It was here in 1912 that Martell established itself as a luxury product in the 20th century after it officially launched Martell Cordon Bleu Cognac.

The hotel has a wine collection of a mind-boggling 600,000 bottles, stored in the enormous wine cellar that has been hollowed out of rock beneath it, and measures 1,500m² with a full kilometre of wine racks.

We have united Martell Cordon Bleu & our finest champagne with Monaco's first premium liqueur, L'Orangerie Liqueur de Monaco in this elegant & refined aperitif.



FIVE EARTHS

Grappa, Essentiae Liquore di Pruni, Lemon, Rosé, Fentiman's Rose Lemonade, Egg White

Velvety ~ Fruit ~ Spice

GLASS: Collins
ICE: Cubed
METHOD: Reverse Dry Shake / Top
GARNISH: Dehydrated Strawberry Dust / Rose Bud

The Ligurian Sea is an arm of the Mediterranean Sea between the Italian Riviera (Liguria) and the island of Corsica. The sea is theorized to be named after the ancient Ligures people.

Liguria is Italy's famed crescent of Mediterranean coast, where the Alps and the Apennines cascade into the sea, is defined by its sinuous, giddy landscapes. The region of Liguria is shaped by its extreme topography – its daily life is one of ascents and descents, always in the presence of a watery horizon. It is home to the legendary Cinque Terre or Five Earths which are a set of five hamlets etched into the cliffs over the Ligurian Sea in the heart of Italy.

An vibrant Italian-inspired Sour bursting with regional flavours.



S.A.L.T. Signature Cocktails

MIRTO-MORO SPRITZ

Aperol, Mirto Piloni, Blood Orange, Prosecco

Herbaceous ~ Refreshing ~ Easy-Drinking

GLASS: Collins / Wine
ICE: Cubed
METHOD: Build
GARNISH: Blood Orange Wheel

The Tyrrhenian Sea is part of the Mediterranean Sea off the western coast of Italy bordered by Sicily, Italian Peninsula & Sardinia.

Mirto is obtained from the myrtle plant through the alcoholic maceration of the berries or a compound of berries and leaves. Myrtle grows freely in Sardinia, where the liqueur is consumed as part of a local niche market.

The 'Moro' is the most colourful of the blood oranges, that has a deep red flesh, bright red blush rind that has a distinct, sweet flavour with a hint of raspberry, a slight bitterness and intense aromatics.

An Aperol Spritz with a twist.



BLACK SPOT

Metaxa 12 Stars, Mastiha, Cucumber, Mint, Lemon, Celery Bitters, Fever-Tree Soda, Ouzo

Herbaceous ~ Refreshing ~ Easy-Drinking

GLASS: Collins
ICE: Cubed
METHOD: Shake / Fine Strain / Top
GARNISH: Cucumber Slice / Feta / Greek Olive

In Greece, marine archaeologists have made an unprecedented discovery of 58 shipwrecks off a small archipelago in the Aegean Sea. It is the largest such find in the history of the Mediterranean including vessels from Ancient Greece right up to modern times. It is expected that the find could become one of the most important marine archaeological finds of the 20th century.

This black spot of wrecks were found around the small archipelago of Fournoi (200km SE of Rhodes). This is now a remote group of islands, but in the past they were located on major trade routes and was a haven for ships on long journeys.

A Greek-inspired riff on the classic Southside Fizz.

