

SILVERSEA®

.S.A.L.T.

Bar



Punch à la Romainé

Aerated / Light / Refreshing

Lavish 10 course meals were the norm for first-class passengers aboard the transoceanic voyages of yesteryear. Drinks were meticulously paired including this shaved-ice concoction popularized by a famed French chef Georges Auguste Escoffier.

THE INGREDIENTS

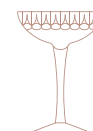
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- 1/2 oz. Egg White
- 1/2 oz. Sugar Syrup
- 1/2 oz. Fresh Lemon Juice
- 1/2 oz. Pierre Ferrand Dry Curacao
- 1/2 oz. Jawbox Dry Gin
- 1/2 oz. Heidsieck Monopole Champagne
- 1/2 scoop Cubed Ice

HOW TO PREPARE

Prepare a lemon twist garnish. Chill a coupe & put to one side. Add all of the ingredients into a blender cup and blend for 30 seconds or until smooth. Discard ice from the coupe, pour and express lemon zest over the top of the cocktail.

GLASS TYPE



Coupe

Best hour to serve: Evening