

SILVERSEA®

.S.A.L.T.

Bar



Damask & Dallah

Floral / Earthy / Pick-me-up

Omani coffee is far removed from your regular morning brew, it is lightly roasted and ground with cardamom. Served from a traditional 'dallah' with their prized damask rose water and plump dates.

THE INGREDIENTS

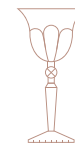
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- 1 bsp. Date syrup
- 1/2 oz. Beetroot juice
- 1 oz. Fresh espresso
- 1/2 oz. Dolin Rouge
- 1 oz. Mr Black Cold Press Coffee Liqueur

HOW TO PREPARE

Prepare the a rose bud garnish. Chill a nick & nora glass and put to one side. Add all the ingredients into a cocktail shaker, top with cubed ice & hard shake for 10 seconds. Discard ice from nick & nora glass. Fine strain & carefully place the rose bud on top of the cocktail. Finish with a mist of cardamom & rose water.

GLASS TYPE



Nick & Nora

Best hour to serve: Evening