

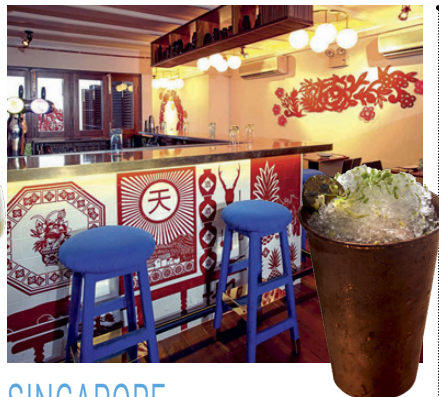
CRAFT COCKTAILS

Cocktails can tell you as much about a culture as the cuisine. **Stephanie Zubiri** turns alcoholic anthropologist, testing potent concoctions that brim with local flavor.



HONG KONG

Set within warm, inviting wooden interiors, **Catalunya** has garnered just as many accolades for its bar as its kitchens, with award winning mixologist Dario Nocentini at the helm, moving beyond the Mediterranean in flavor and inspiration. **T+L TIP** In honor of its city of residence, indulge yourself in a **Hong Kong Star**—a frothy sweet and sour splendor of pineapple, Frangelico, Belvedere vodka, lime, honey and the ubiquitous star anise. *GF Guardian House, Morrison Hill, 32 Oi Kwan Rd., Wan Chai; 852/2866-7900; catalunya.hk; HK\$170.*



SINGAPORE

Ryan Clift of the Tippling Club transforms familiar local Southeast Asian flavors with his signature modernist flare and imagination at **Ding Dong**, where he packs his cocktails with bold spices and herbs normally reserved for the wok—like galangal. **T+L TIP** Ask for the **Pirates of Malacca**, an icy rum-based cocktail with a refreshing blend of calamansi, pineapple, falernum sweet syrup and *gula melaka*, the local palm sugar. *23 Ann Siang Rd.; 65/6557-0189; dingdong.com.sg; S\$32.*



BANGKOK

Mood lighting, wooden paneling and arched ceilings at Spasso set the perfect loungey atmosphere for nursing a well-earned after-work drink. The cocktail menu is peppered with local spices like Thai holy basil and lemon grass, and even the dangerous Mekong whisky makes a few appearances. **T+L TIP** Sip the **Siam Sunray** to enjoy the zesty bite of fresh ginger, lemon juice and kaffir lime leaves, offset by sweet Malibu rum and charged with a shot of Smirnoff vodka. *1F Grand Hyatt Erawan, 494 Rajdamri Rd.; 66-2/254-1234; Bt600.*

CLOCKWISE FROM TOP LEFT: COURTESY OF CATALUNYA (2); COURTESY OF DING DONG (2); COURTESY OF HYATT; KORWIT KRAJAPHOT; COURTESY OF FINDERS KEEPERS (2); COURTESY OF WATERCRESS MALAM

BALI

The brainchild of Pablo Fourcard and Josh Davies, **Watercress Malam** is a welcome addition to Bali's nightlife. Opened just this January, the cocktail menu is inspired by the lush tropical climate and fertile volcanic soil of the island. **T+L TIP** Order the **After Dark Iced Tea**, a large glass filled with mango, pineapple and dragonfruit, mixed with Tanqueray gin, bitter Campari and Cointreau, and topped with a tea infusion and lots of crushed ice. This sultry libation will keep you cool as you melt languidly into the evening. *21a Jl. Batubelig; watercressbali.com; US\$20.*



MANILA

Tucked away in a quiet non-descript area of Makati City, **Finders Keepers** is a hard-to-find hipster bar often packed with the young, the beautiful and the edgy bobbing about to some rock or electro beats. The mohawked barmen whip up a selection of cocktails using local Don Papa Rum from the Philippines's historic sugar producing region. **T+L TIP** Try the **Strawberry Don**, a mix of fresh strawberries, Don Papa rum and limes, the perfect taste of Manila—a little bit of west, a little bit of east. *Warehouse 5, La Fuerza Plaza, 2241 Don Chino Roces Ave., Makati; 63-917/821-9761; P\$50.*