



RECIPE BOOK – NOVEMBER 2022

THE CLASSIC AMIS

50 ml GINAMIS

125 ml Premium Tonic

Orange

Cinnamon stick

Always fill the glass with ice-cubes. Yes, until the rim! Carefully, pour the tonic on the inside of the glass to preserve the carbonation. And... make sure the glass is large enough, and looks good!

Add a slice of orange, and garnish with a cinnamon stick





THE REFRESCO

50ml GINAMIS
40ml Grapefruit juice
15ml Lime juice
15ml Triple sec syrup
2 Teaspoons of honey
1 Rosemary sprig & salt

Pour & put all the ingredients in a shaker. Add a few ice cubes. Shake & strain in a margarita glass with a salted rim.

To prepare the rim: mix salt and rosemary in a blender, use lime juice on the glass and dip the glass.

THE TRIPLE CCC

50 ml GINAMIS
100 ml Orange tea
25 ml Orange syrup
20 ml Orange juice
Slices of orange
Kiwi
Mint leaves

Add all ingredients in a long-drink glass with plenty of ice. Stir gently to mix well. Garnish with slices of orange and kiwi.

For a pitcher multiply all measures by 5

Alternatively, for a low-alcohol version add 25 ml of your favourite white rum.



THE ALT-CLASSIC AMIS

50 ml GINAMIS

125 ml Premium Tonic

Orange

Dried Juniper Berries

Always fill the glass with ice-cubes. Yes, until the rim! Carefully, pour the tonic on the inside of the glass to preserve the carbonation.

And... make sure the glass is large enough, and looks good!

Add a slice of orange, and garnish with dried juniper berries



THE GINGER-AMIS

50ml GINAMIS

100ml Ginger Ale

Lime

Basil leaves

Always fill the glass with ice-cubes. Yes, until the rim! Carefully, pour the ginger ale on the inside of the glass to preserve the carbonation.

Add a slice of lime and a leaf of basil



THE SUNDAY BREEZE

(BLOODY MARY STYLE)

50 ml GINAMIS

100 ml Big Tom spiced tomato juice

1 Lime wedge

Tabasco

Sellery stick

Add GINAMIS to the tomato juice in a long-drink glass with ice, followed by a lime wedge & squeeze.

Finally add a dash of tabasco to your liking.
Garnish with a sellery stick.



THE GREEN MADNESS

60ml GINAMIS

50ml Jasmin tea

10-12 Mint leaves

50ml London Essence white peach and jasmin soda

Chunks of white peach

Put in the mint leaves, the tea and muddle. Fill the long-drink glass or highball with plenty of crushed ice. Add all the other ingredients and stir gently.

Finally garnish with a mint leaf and chunks of white peach.



THE SKINNY AMIS

50 ml GINAMIS

100 ml Premium Low Calorie Tonic (e.g. Lobsters or London Essence)

Always fill the glass with ice-cubes. Yes, until the rim! Carefully, pour the tonic on the inside of the glass to preserve the carbonation.

Slice a strawberry in half and add to drink, as well as a leaf of mint

(P.S. do not use a 'zero' tonic... you will regret it)



THE ITALIAN KISS

(Low Alcoholic)

50 ml GINAMIS,

20 ml Dry Gin

75ml Premium Tonic

20ml Ginger Liqueur – Domaine de Canton

5 Raspberries

2-4 Basil Leaves

Add 3 raspberries & 2 basil leaves in a shaker, add ginger liqueur, dry gin, and ice-cubes. Shake for 10secs. Strain in long-drink glass filled with ice-cubes.

Top with tonic and garnish with 1 basil leaf and 2 raspberries





THE GINGER-AMIS KUMQUAT

50ml GINAMIS
100ml Ginger Ale
Kumquat

Always fill the glass with ice-cubes. Yes, until the rim! Carefully, pour the ginger ale on the inside of the glass to preserve the carbonation.

Add slices of kumquat



THE ELDERBERRY

60 ml GINAMIS
20 ml Elderflower syrup
25 ml Lemon juice
70 ml Bitter Lemon
10-12 mint leaves

Fill a long-drink glass or tumbler with plenty of ice. Add all the ingredients and stir gently.

Finally garnish with a mint leaf and lemon wedge.



SWEETS FOR MY SWEET

50 ml GINAMIS,
15 ml Orange Syrup
100 ml Premium Tonic
Blackberries
Raspberries

Add the ingredients in a champagne flute.
Carefully pour the premium tonic into the
glass...

Garnish with blackberries and raspberries.



THE PINK AMIS

50 ml GINAMIS

100 ml A pink Premium Tonic

Always fill the glass with ice-cubes. Yes, until the rim! Carefully, pour the tonic on the inside of the glass to preserve the carbonation.

And... make sure the glass is large enough and looks good!

Add a slice of orange and a couple of dried juniper berries





ON QUE

(Low-alcoholic)

GINAMIS – 60ml

Vodka – 20ml

Cucumber peels – 3 (or cucumber balls)

Lemon juice – 20ml

Cucumber syrup – 15ml

Add the GINAMIS, the vodka, the lemon juice, and the syrup to a shaker. Fill up with ice cubes. Shake, and strain in a glass.

Garnish:

Cucumber Peels or Cucumber Balls

WATERMELON COOLER

60 ml GINAMIS

50 ml Fentimans Rose lemonade

6-8 Watermelon chunks

1 Lime

2-3 Mint leaves

A couple of cloves

Fill a tumbler with plenty of ice and add all the ingredients. Squeeze a lime wedge. Garnish with mint and watermelon with cloves.



ALOHA

(Low-alcoholic)

50 ml GINAMIS

100 ml Hibiscus tea

3 Raspberries(muddled)

15 ml Raspberry syrup

20 ml Limoncello

6 Thai basil leafs

Ice cubes

Shake all ingredients, strain into long drink glass. Fill with ice-cubes.

Garnish:

Thai Basil Leafs, raspberry & hibiscus flower



COFFEE COMPANION

by Flying Dutchmen Cocktails / Dutch Courage

GINAMIS

Everleaf Forest

Lemon Juice

JaBIMO Gappion Caffè Coffee Syrup

Droplets Tonka Bean Bitters

Inspired by the Espresso Martini; Timo, Tess and the team created this tantalizing alcohol-free cocktail.



THE SWAYING DANDELION

by Flying Dutchmen Cocktails/Dutch Courage

GINAMIS

London Essence Pomelo and Pink Pepper

Verjus

Lime-Lemongrass cordial

Created by Timo, Tess and their team. A Dry January 2021 special..





BASIL AMIS

by Ultramarijn @ the VOCO Hotel

GINAMIS

Cardamom prune syrup

Lime Juice

Fresh Basil

Egg-white

Created by Nick Vrielinck and the team at
Ultramarijn @ VOCO Hotel Den Haag



VIRGIN GIN & TONIC

by Franky's Bar @ Villa Coucou

GINAMIS

Verbana syrup

Lime

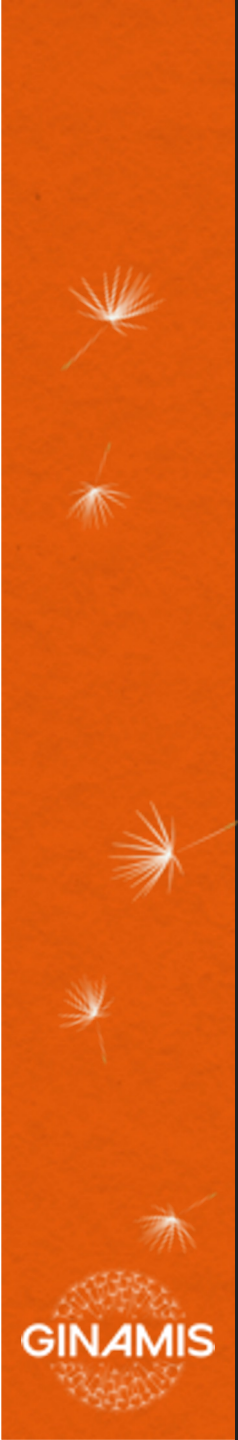
Jamaican pepper

Egg-white

Premium Tonic water

Pure art! Great to see, even better to taste!

Created by Remy Bertolotti for The Hague Cocktail
Weekender 2022





STRAWBERRY DREAM

by the Marriott Hotel The Hague

GINAMIS

Strawberry puree

Lemon juice

Premium Tonic Water

Created by Gina, Sherrell, Michael & the team.
Perfect for the lazy summer evening



MARRIOTT
THE HAGUE

BILLY JINNY

by The Lobby @ Hotel V

GINAMIS

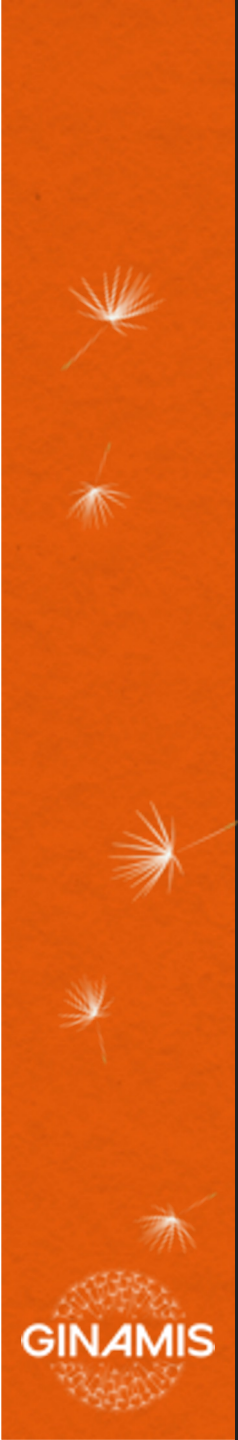
Fresh orange & lime juice

Homemade ginger syrup

Fee Brothers orange bitters

Egg white

Created by Monica Malika



HIGHWAY TO PROVENCE

by The Marriott Hotel The Hague

GINAMIS

Homemade lavender & blackberry cordial
Lemon juice

Garnish with lavender flowers

Gina & Team



THE VIRGIN PORNSTAR MARTINI

By Bar BAUT Amsterdam

GINAMIS

Fresh Lime juice

Passion-Fruit syrup

Pineapple juice

On the side:

Alcohol free cava with
passion-fruit garnish

Bar
BAUT



LAVENDER AMIS SOUR

By Franky's Bar @ Villa Coucou The Hague

GINAMIS

Lime juice

Lemon juice

???? TO FINALIZE ?????

Franky's
bar



THE CHERRY BUTTERFLY

By Milù The Hague

GINAMIS

Cherry syrup

Lime juice

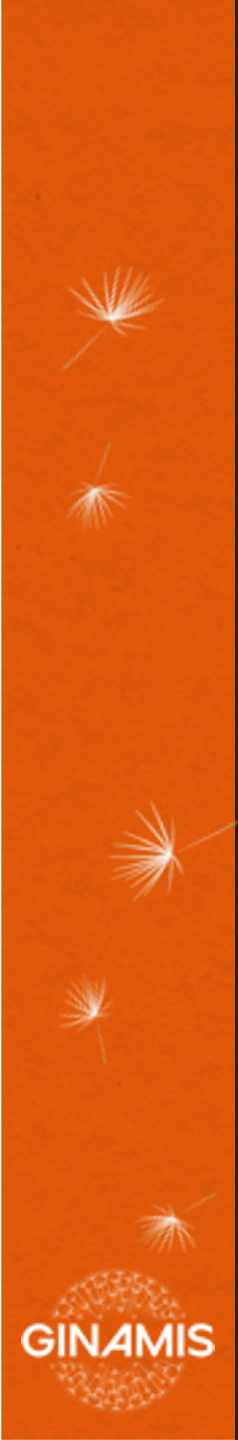
Elderflower syrup

Cinnamon syrup

Thomas Henry Cherry Blossom tonic

Kevin & Team

MILÚ
BAR & RESTAURANT





THE HONEST THIEF

by Gold bar @ The Indigo Hotel

GINAMIS

Blood orange juice

Ginger syrup

Thomas Henry botanical tonic

Garnish with mint leaves and dried orange

ZERO HERO

By De Kleine Prins The Hague

GINAMIS

Raspberry

Lime

Lemon Mint Lobsters

Garnish with lemon peel & cinnamon

