

THE E&D SPECIAL

Spring is a time for experimenting with cocktails and at E&D we wanted our very own signature concoction. **Shaun Spiteri**, cocktail guru at The Phoenicia's Club Bar, does the honours.

PHOTOGRAPHY BY **JASON BORG**

WHO The creator of the cocktail, Shaun Spiteri, joined the Phoenicia in April 2009 as a fresh addition to the Club Bar team. He set about modernising the service whilst staying true to the traditional values that the Phoenicia is known for. After completing his training with ITS, Shaun worked with Hilton, both in Malta and London, and continued building his knowledge with various bar and wine courses, including WSET and a stint at the Hilton University while working in London. He joined the Phoenicia after working at the Radisson Blu at Golden Sands following his return from the UK.

WHY As temperatures will soon be soaring, Shaun wanted to create something light and refreshing, something that would be enjoyed by all, just like E&D magazine. Shaun also wanted

something that the Maltese could identify with, and given the abundance of citrus fruits, the choice was an obvious one. The limes and the mint were picked fresh from the garden of the Phoenicia and form the backbone of the cocktail's refreshing qualities. The cucumber added a different twist and the gin and ginger ale lengthen the enjoyment.

WHERE Originally christened the Blue Bar, the Club Bar was inspired by Malta's colonial past, with Malta's history adorning its every wall. This unique cocktail bar has been described many a time as the Phoenicia's best kept secret. In addition to almost every alcoholic and non-alcoholic concoction imaginable, the bar also serves a selection of favourite light meals and snacks – perfect for both intimate conversations and livelier gatherings.



YOU NEED

GLASS Large Hi Ball (14oz).

INGREDIENTS 3 large slices of cucumber, diced • 3-4 stalks of fresh mint • 1 lime, quartered • 50ml Bombay Sapphire gin • 10ml sugar syrup • Top up with ginger ale.

GARNISH Crushed ice and a cucumber slice.

METHOD Place the diced cucumber, fresh mint, three lime wedges and sugar syrup in the glass and crush to release the flavours. Add a generous amount of crushed ice. Pour in the gin. Mix thoroughly with a bar spoon (or any long-handled spoon). Top up with ginger ale. Relax and enjoy. •

