



TASTE THAILAND AND RECREATE THE SAROJIN'S SIGNATURE SUMMER COCKTAILS FROM HOME



From L-R: The Sarojin's Edge Bar, Bar Manager Khun Ra and beach

June 2020 – Perfect for socially distanced garden gatherings and alfresco dining this summer, Thailand's luxurious boutique residence [The Sarojin](#) has shared some of its signature cocktail recipes for guests to enjoy from home. From aromatic Thai sweet basil to creamy coconut, mango and ginger, the recipes provide an authentic taste of the sunshine shores of Khao Lak and have been created by The Sarojin's expert Bar Manager Khun Ra at the resort's Edge Bar.

The SaroGin

A refreshing, aromatic summer cocktail that combines Thai sweet basil with cooling cucumber.



Ingredients:

- 45ml Hendricks Gin
- 30ml Triple Sec
- 1 sprig of Thai sweet basil plus extra for garnish
- 20g cucumber, sliced, plus extra for garnish
- Juice of 1 fresh lemon
- 30 ml sugar syrup
- ½ can Sprite

Method:

1. Add all ingredients except the Sprite in a boston shaker along with 1 scoop of ice.
2. Shake vigorously for 5-6 movements.
3. Strain into a cocktail glass and top with Sprite.
4. Garnish with cucumber and sweet basil.

The Sarojin Sabai Sabai

Iconic tastes of Thailand that scream summer on the beach meet in this fruity cocktail of coconut, mint and mango.



Ingredients:

- 45ml Havana Club Gold Rum
- 30ml Malibu coconut liqueur
- 20g fresh mango
- 1 bunch fresh mint
- Juice of 1 fresh lime
- 1g white sugar
- ½ can soda

Method:

1. Add all ingredients in a boston shaker along with 1 scoop of ice.
2. Shake vigorously for 5-6 movements.
3. Strain into a cocktail glass.
4. Garnish with mint.

-The Sarojin Sunset

With all the colours of a beach sunset, this is one to enjoy into the night with zingy lime, pineapple and ginger ale.



Ingredients:

- 45ml Johnnie Walker's Gold Label
- 30ml fresh pineapple juice
- 20 ml apple juice
- 1 bunch fresh mint, plus extra for garnish
- Juice of one fresh lime
- 1g white sugar
- 15ml Grenadine syrup
- ½ can ginger ale
- 1 cinnamon stick (to garnish)

Method:

1. Add all ingredients, apart from the garnish, in a boston shaker along with 1 scoop of ice.
2. Shake vigorously for 5-6 movements.
3. Strain into a cocktail glass.
4. Garnish with a cinnamon stick and fresh mint.

-Ends-

About The Sarojin

The Sarojin is beautifully set on an 11km stretch of secluded white sand beach in Khao Lak, just a 55-minute drive north of Phuket Airport, and is surrounded by five spectacular national parks and the world-famous dive sites of the Similan and Surin Islands. Designed in a contemporary Asian style,



the five-star resort's 56 deluxe residences are nestled within ten acres of tropical grounds leading directly onto the beachfront. Each guest room features its own private garden and "sala" sundeck, couples' baths with waterfall showers, and plunge and relaxation pools that blend into the natural habitat. Other facilities include an attentive "Imagineer" who can create tailor-made experiences for hotel guests and complimentary use of a fully equipped fitness centre, mountain bikes, sailing catamarans, sail boats, sea kayaks and windsurfing boards. Tranquility is guaranteed as no children under the age of 10 are permitted to stay at The Sarojin.

The Sarojin has been recognised for its fine dining offering by **The MICHELIN Guide Bangkok, Phuket, and Phang-nga 2020***. The highly-regarded restaurant guide honours those that consistently provide diners with high quality products, a 'mastery of flavour and cooking techniques' and value for money, as well as demonstrating the chef's personality within the cuisine.

For further information on The Sarojin, please visit: www.sarojin.com and [The Sarojin 360 Tour](#)

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