
SINGAPORE SLING



With Alcohol



Cold



Long drink



INGREDIENTS

- 4cl London dry gin
- 2cl cherry syrup 1883
- 2cl lemon juice
- 1cl Bénédictine liqueur
- 10cl soda water

Invented in 1913 by Ngiam Tong Boon at the Raffles Hotel in Singapore. Countless recipes exist, but this is the original. In the '30s, it was changed to give way to the Raffles Sling (a much fruitier recipe, provided by a hotel customer), which sadly is now the one most familiar among guests.

INSTRUCTIONS

Pour all the ingredients (except the soda water) into an ice-filled shaker. Shake vigorously and strain into a chilled tumbler without ice. Top up with soda and stir. Decorate with a lemon slice and brandied cherry.

ASSOCIATED SYRUP



CHERRY 1883