

Taj Mahal Palace Mumbai: From the Harbour Since 1933

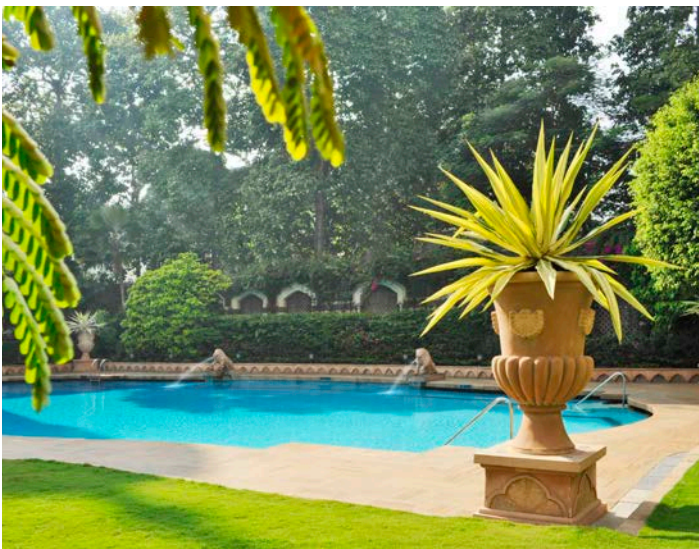
The Harbour Bar at The Taj Mahal Palace, Mumbai is the first licensed bar in India. The story of its signature cocktail goes thus: Two American gentlemen were crossing the Indian Ocean in 1933 aboard a private yacht and received a radio communication from one of their wives. She relayed the message: “Mike, the 1920 Prohibition has finally ended!” This called for celebration. The gentlemen docked their yacht at The Gateway of India and made their way to the elegant Harbour Bar of The Taj Mahal Palace. They asked the bartender to make them a cocktail that would quench their 13-year thirst. The bartender concocted a drink that sent shivers through the gentlemen with just the first sip. When asked what the name of the masterpiece was, the bartender said, “Sir, it would be an honour if you would name it, as it has been made today especially for you.” Mike raised his glass and announced: “From the Harbour Since 1933.”

INGREDIENTS (serves one)

- 30 ml. Chârtreuse
- 10 ml. Gin
- 50 ml. Crème de pêche
- 60 ml. Cranberry juice
- 120 ml. Pineapple juice
- Seasonal fresh fruits
- Glass: Hurricane glass

PREPARATION

- Slice and soak the fresh fruits in chartreuse in a brandy snifter. Mix a separate batch of sliced fresh fruits with gin, crème de pêche, cranberry juice & pineapple juice in a Boston shaker. Place the brandy snifter comprising of the chartreuse and the fresh fruits on a snifter holder below a slow flame. Shake the other ingredients with 5 cubes of ice and pour into a hurricane glass. Ignite the chartreuse and pour into the Hurricane glass.



Photos courtesy Taj Mahal Palace