Quintessentially Vodka Easter Cocktail

Thursday 10 April, 2014

To celebrate Easter, Quintessentially Vodka has announced their latest cocktail, the Coconut & Marzipan Qlip exclusive to the Shochu Lounge at Roka, Charlotte Street.

Made with ultra-premium, luxury vodka, this delectable cocktail is wonderfully refreshing, the perfect Easter indulgence and a fabulous treat to enjoy with your friends and family, day or night.

Coconut & Marzipan Qlip
Ingredients:
25ml Marzipan liqueur
50ml Coconut Water
3 Dashes of Aztec Chocolate Bitters
1 Bar Spoon of Simple Syrup
Mint Sprig
Roka Chocolate Slabs

Method:
Pour ingredients into cocktail shaker with cubed ice. Shake, double strain, and pour into julep cup with shaved ice.
To finish, garnish with mint sprigs and chocolate squares.

Price: £11.90
Shochu Lounge
27 Charlotte Street, London, W1T 1RR
www.shochulounge.com

-ENDS-

For further information, images and samples please contact Harriet Reeve at Quintessentially Communications:
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Notes to Editor
Quintessentially Vodka is an ultra-premium British sipping vodka which redefines luxury spirits with a sleek design and a liquid of such discerning quality that is quite simply perfection over ice.
Quintessentially Vodka is produced in one of Britain's oldest working distilleries, crafted from the finest organic wheat and purest English water. Unparalleled luxury, ultra-premium credentials, British heritage and superior quality make Quintessentially Vodka the most desirable accessory amongst exclusive social enclaves as well as the preferred option for spirits connoisseurs. Quintessentially Vodka was recently awarded with a Gold Medal in 2013's Spirits Business Vodka Masters.

Quintessentially Vodka is available from Harvey Nichols, RRP £50, as well as selected bars, restaurants and exclusive nightclubs across the UK. www.quintessentiallyvodka.com

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