



**WILD
HIBISCUS**
Flowers in syrup



STORE LOCATOR

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:: COCKTAILS

Here you will find our range of original cocktails for your tasting pleasure. Those with harbour bridge backgrounds are from our original series also found in the cocktail guides on the lid of your jar.

Those without the bridge background have been developed by our extremely talented Mixologist and Global Brand Ambassador Ms Danielle Tatarin who also distributes our flowers in Canada.

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:: WILD HIBISCUS ROYALE

This drink was first served at the legendary Dorchester Hotel, London in 2006; a Swanky hang out for the rich & famous where it remains the most popular Champagne cocktail on the menu.

Wild Hibiscus Flower Garnish
¼ oz natural rose water
2/3 oz Wild Hibiscus Syrup
Mint
Champagne

Muddle mint in the champagne flute & discard (squash some leaves around inside the glass)
Place Wild Hibiscus Flower in bottom of glass & stand upright
Add rose water & some bruised torn mint pieces
Top with Champagne
Lastly, pour in the Hibiscus syrup which will graduate from crimson at the bottom to light pink at the top
Tip: pour syrup in first for a layered effect

The flower will sit in the bottom of the champagne flute and slowly open up over 3-4 minutes.
Decadent, divine & oh so classy, a new classic is born!



To view our current cocktail selection
Click photo above or simply scroll down

Please feel free to submit your creations to us for display to
bubbles@wildhibiscus.com



WILD HIBISCUS DAIQUIRI

A deliciously smooth sweet & sour blend the Cubans would be proud of! One of company founder lee's favorites.

- 3 oz white rum
- 1 oz fresh lime juice
- 1 oz wild hibiscus syrup
- Wild Hibiscus Flower garnish

Place flower in martini glass & stand upright
 Pour ingredients into cocktail shaker with ice
 Shake vigorously for 10 seconds
 Strain into glass, garnish with lime wheel

Simple, strong & rich, just the way we like it!



WILD HIBISCUS DAIQUIRI

INAUGURAL CHEER! A SPECIAL COCKTAIL FOR PRESIDENT-ELECT BARACK OBAMA!

- 1/2 cup crushed ice
- 1/2 oz wild hibiscus syrup
- 1/4 oz fresh lemon juice
- 2 oz Hpnotiq liquor
- 2 oz dry sparkling wine or Champagne

Separate the Flowers from the Wild Hibiscus Syrup.
 Place 1 Wild Hibiscus Flower standing upright in the bottom of the champagne flute. Mix lemon juice and hibiscus syrup together & pour over the flower in the glass. Add crushed ice on top of the flower and syrup.
 Slowly pour in Hpnotiq Liquor over the ice.
 Slowly top with Dry sparkling wine or Champagne! CHEERS!

Created by Danielle Tatarin, Designer Cocktail Company www.designercocktail.com

SUGAR DADDY



INAUGURAL CHEER

Looks sweet, smells divine but with a sting in its tail! This one is a bit tricky but worth the effort, first mixed by lee.

2.5 oz Gin
1 oz fresh lime juice
1 oz Frambois (French for raspberry) liquor
1/3 oz wild hibiscus syrup
Fresh mint tip, cherry & Wild Hibiscus
Flower for garnish

Muddle (squash around inside the empty glass) mint leaves in margarita glass & discard. Rim glass with hibiscus syrup & fine sugar

Shake liquid ingredients over ice & strain into glass. Stuff a Wild Hibiscus Flower with a cherry & stick a mint tip in the cherry's stem hole & skewer the flower from the bottom up on a short swizzle stick.

Tear some fresh mint into the glass

❖ WILD HIBISCUS MOJITO

The best cocktail for hot summer afternoons. Originally conceived by Jocelyn Etherington 2007

3 oz white rum
1 oz fresh lime juice
1 ½ oz Wild Hibiscus Syrup
2 chopped Wild Hibiscus Flowers
2 halved lime wheels
2 Stems mint
Soda water

fill a high ball glass with crushed ice
Muddle in 1-2 stems of mint, lime wheels and chopped Hibiscus
Add Rum, syrup & lime juice to shaker with ice shake for 10 seconds & strain ½ into the glass
Top with soda water
Garnish with mint tip, makes 2 Mojito's

Decadently refreshing

❖ ADAM & EVE MARTINI

Our Wild pink version of the apple-tini - playful



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❖ WILD HIBISCUS MOJITO

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& super smooth! Whilst lee would like to take credit for this one it was first mixed by his wife Jocelyn using some left over apple puree commissioned from 6 month old daughter Lily... Subsequent testing with normal apple puree proved that baby food gives a much smoother result on the palate for this cocktail.

2 oz vodka

3 oz apple puree (baby food is smoothest!)

1 oz wild hibiscus flower syrup

Wild Hibiscus Flower, cherry & chopstick for garnish

Stuff Wild Hibiscus Flower with cherry, skewer from side with chopstick for garnish

Shake together ingredients on ice

Strain into glass

Lay chopstick over the glass

The Forbidden fruit... the Wild Flower...

(& the skewered cherry! LOL) from the Garden of Eden - Enjoy.

❖ RED BERET

❖ WILD HIBISCUS FRENCH 75



❖ ADAM & EVE MARTINI

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How could we do Champagne cocktails without paying homage to that fantastic French body warmer... Cognac! (no, not the Berét) This cocktail courtesy of The (fabulous!) West Coast Garnish Girls in Vancouver, Canada.

¼ oz Cognac

¼ oz raspberry vodka

½ oz Wild Hibiscus Syrup

Champagne

In a champagne flute

Place wild hibiscus flower in bottom of glass and stand upright

Pour in the cognac & raspberry vodka

Fill with champagne

Add wild hibiscus syrup last for graduating effect or first for layer

This one has our Wild Hibiscus Flower standing up in the bottom of the glass like a miniature Eiffel Tower of Paris with all the bubbles streaming off it.

Crushed Ice

1 part fresh lime juice

2 part gin

❖❖ WILD HIBISCUS ROSÉ

½ part wild hibiscus syrup
Wild Hibiscus Flower garnish
Champagne

Place wild hibiscus in bottom of the glass & half fill with crushed ice
In shaker combine the lime, gin & syrup & shake vigorously
Pour in & top with champagne
The flower should stand up under the ice like the Eiffel tower of Paris.

This recipe was first presented by Chef Tim Raue in Berlin, Germany 2007
& is a deliciously balanced sparkling cocktail.

1 tsp fresh lime juice
4 tsp Wild Hibiscus Flower syrup
Sparkling Rosé
Wild Hibiscus Flower for garnish

Place the Wild Hibiscus Flower in the bottom of a champagne flute &
stand upright
Add the lime juice and the Hibiscus Syrup and fill it up with sparkling
Rosé

❖❖ NOT YET

This recipe was entered into the national cocktail competition at the
Barshow London 2007

2 oz Campari
2.5 oz PAMA Grenadine liquor
2.5 oz freshly squeezed pomegranate juice
1 splash of Tanaquary Gin
1 drop of Angostura Bitter
For garnish on crystal stick; 1 Wild Hibiscus Flower stuffed with
Maraschino cherry with mint head.