



SAM CARTER

SENIOR BRAND AMBASSADOR

INTRODUCTION

This year, Bombay Sapphire has collaborated with Urban Junkies, which has its finger on the pulse of the latest trends in food & drink, lifestyle, nightlife, and the arts, to create The Ultimate Gin & Tonic Project. They've partnered with 10 of the UK's finest thought leaders to create personalised, imaginative twists on the classic drink. These carefully hand-picked 'Imagineers', all trailblazers in their respective fields, reflect different aspects of the Bombay Sapphire brand. Some of the twists include complementing, innovative garnishes and others use infused Bombay Sapphire combined with interesting ingredients that enhance different botanical flavours, to create a whole new Gin & Tonic experience. The wide range of ingredients have allowed us to provide something for all gin lovers – from those keen on spicy, fragrant flavours to fans of fresh, bright and clean tastes.

Bombay Sapphire is so dedicated to creating the Ultimate Gin & Tonic that we have designed and created our own glassware to provide the best possible tasting experience. Our cleverly designed balloon glass allows the Gin & Tonic to be served with plenty of ice (more ice will keep the drink colder for longer and generate less dilution, contrary to popular belief); the design also captures the aroma of the 10 botanicals within Bombay Sapphire allowing the nose to enjoy them to their full potential.

The balance between the right gin, the right tonic and the right garnish is essential. Ratio wise, I prefer 1:2, that's a perfect balance of 50ml Bombay Sapphire to 100ml premium chilled tonic water. Be inspired discovering new flavours but remember, always drink responsibly.

Sam

**Sam Carter, Senior Brand Ambassador,
Bombay Sapphire Distillery at Laverstoke Mill, Hampshire, UK**

A photograph of Chris Bracey, a man with a beard and a black jacket, sitting on a stool in a neon-lit bar. He is leaning forward with his chin resting on his hand. The background is filled with colorful neon signs, including one that says 'Walthamstow' and another that says 'The Truth'. There are also some Christmas decorations, like a star-shaped light fixture.

CHRIS BRACEY

NEON ARTIST

WALTHAMSTOW GEEZER GIN & TONIC TWIST

Ingredients

50ml Bombay Sapphire
100ml Fever-Tree Bitter Lemon
1 large scoop honeycomb ice cream

Garnish

Fresh mint leaves and sprigs
A scattering of almonds
A few cubes of Cadbury's Fruit & Nut chocolate served on the side

Method

Take a clean Bombay Sapphire balloon glass from the freezer. Add one scoop of honeycomb ice cream to the bottom and arrange the mint leaves and sprigs around it. Fill the glass with good quality cubed ice. Gently pour in 100ml Fever-Tree Bitter Lemon. Using a long spoon, float 50ml Bombay Sapphire to the top of the tonic water. Finally, add a few almonds to the drink and serve with an opened bar of Cadbury's Fruit & Nut on the side.





HOLLY FULTON

DESIGNER

QUIETLY CONFIDENT PINK LADY GIN & TONIC TWIST

Ingredients

50ml Bombay Sapphire (infused with Pink Lady apple and cucumber peel)
100ml Fever-Tree Elderflower tonic water
2 lime wedges, squeezed
1/2 Pink Lady apple (finely chopped)
2 long cucumber peels

Garnish

A few lime peel discs
Some lambs lettuce leaves
Julienned Pink Lady apple and cucumber

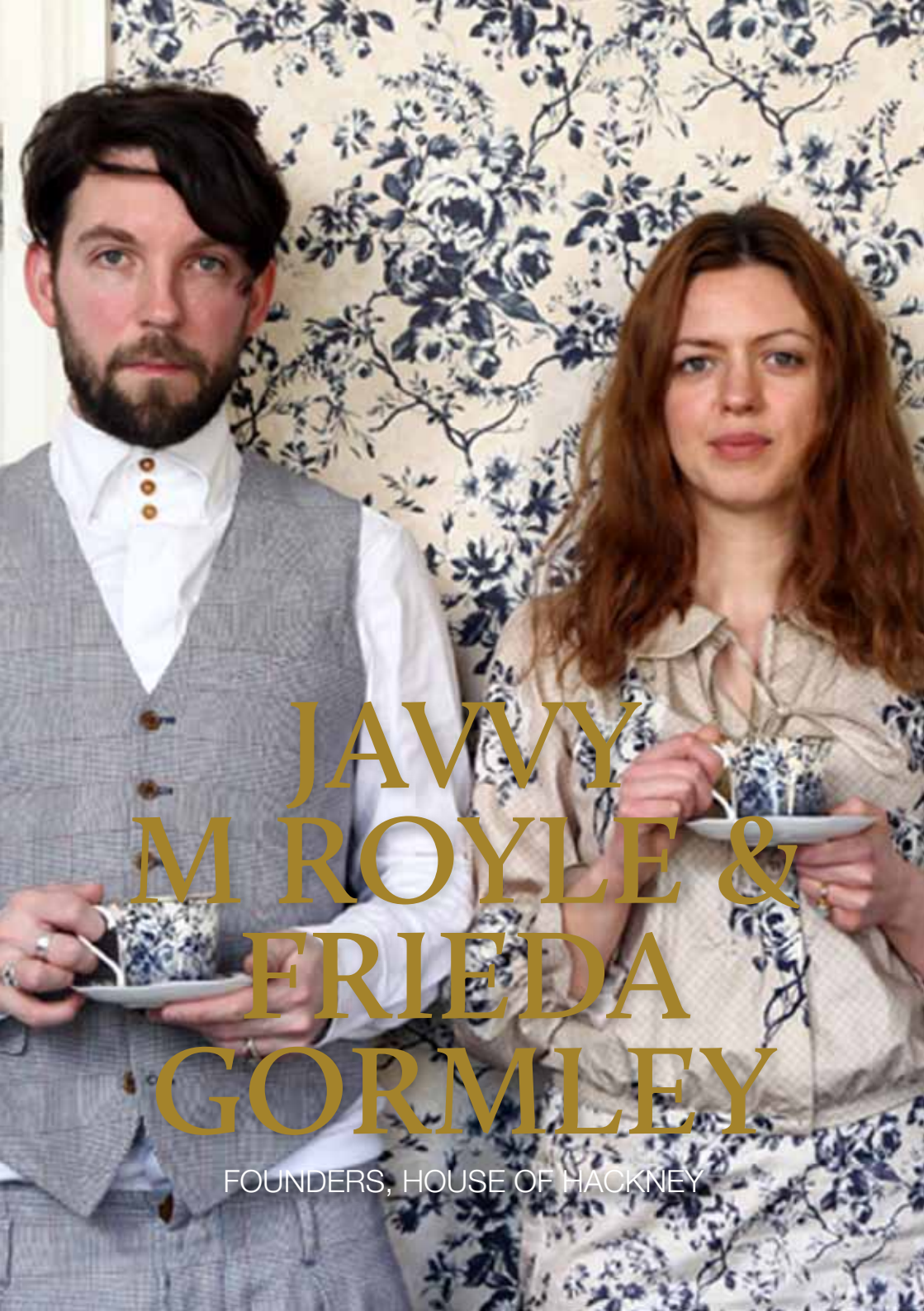
Method for Infusion

Take a bottle of Bombay Sapphire and pour out 50ml, replace with a small handful of finely chopped Pink Lady apples and a couple of long cucumber peels. Replace the cap, shake well and place in the fridge for 24 hours to infuse.

Method for Drink

Take a chilled Bombay Sapphire balloon glass and fill with good quality cubed ice. Squeeze in the juice of 2 lime wedges. Pour in the Pink Lady apple and cucumber-infused Bombay Sapphire, and stir to chill and mix. Gently pour in half a bottle Fever-Tree Elderflower tonic water and stir briefly. Finally, carefully arrange some julienned Pink Lady apple and cucumber, a few lime peel discs and some freshly picked lamb's lettuce leaves on top for aroma.





JAVVY M ROYLE & FRIEDA GORMLEY

FOUNDERS, HOUSE OF HACKNEY

PALMERAL GIN & TONIC TWIST

Ingredients

50ml Bombay Sapphire
100ml premium tonic water (chilled)

Garnish

5 segments fresh pineapple
5 slices celery
3 pineapple leaves

Method

Add the pineapple and celery pieces plus 50ml of Bombay Sapphire to a Bombay Sapphire Ultimate Gin & Tonic balloon glass. Gentle stir to quickly infuse. Fill the glass of good quality cubed ice and stir again. Top with 100ml of chilled premium tonic water and gently stir for a final time. Garnish with 3 arranged pineapple leaves and serve straight away.





KAZ JAMES

DJ AND PRODUCER

ULTIMATE DIRTY MARTINI GIN & TONIC TWIST

Ingredients

35ml Bombay Sapphire
15ml Martini Bianco Vermouth
5ml olive brine (from the jar of olives)
50ml Fever-Tree Mediterranean tonic water
50ml soda water

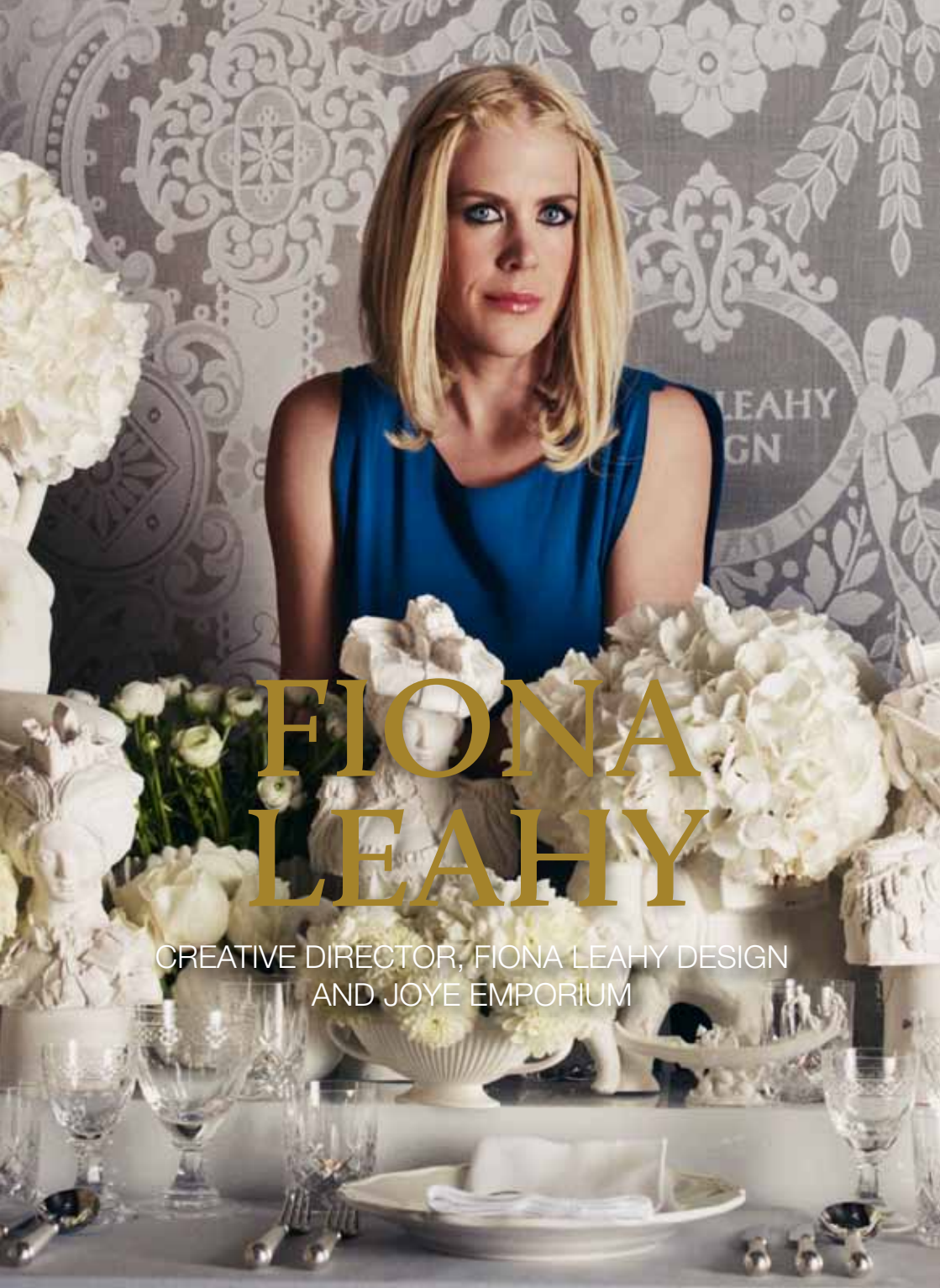
Garnish

3 juicy green olives on a sprig of rosemary
Lemon & orange peel twist

Method

Fill a Bombay Sapphire balloon glass 4/5ths full of good quality cubed ice. Stir with a long spoon to chill the glass then strain off the water. Pour in the Martini Bianco Vermouth, olive brine and Bombay Sapphire, then stir to mix. Top with equal parts of Fever-Tree Mediterranean tonic water and soda water, and stir gently again. Garnish with a lemon and orange peel twist spritzed over the drink and finish with 3 juicy green olives spiked by a sprig of rosemary.





FIONA LEAHY

CREATIVE DIRECTOR, FIONA LEAHY DESIGN
AND JOYE EMPORIUM

CLOVE KISS GIN & TONIC TWIST

Ingredients

50ml Bombay Sapphire (infused with blood orange and cloves)
100ml premium tonic water
2 teaspoons caster sugar
1 cardamom seed

Garnish

Whole blood orange wheel slice studded with 5 cloves
Cardamom-infused sugar glass rim

Method for Infusion

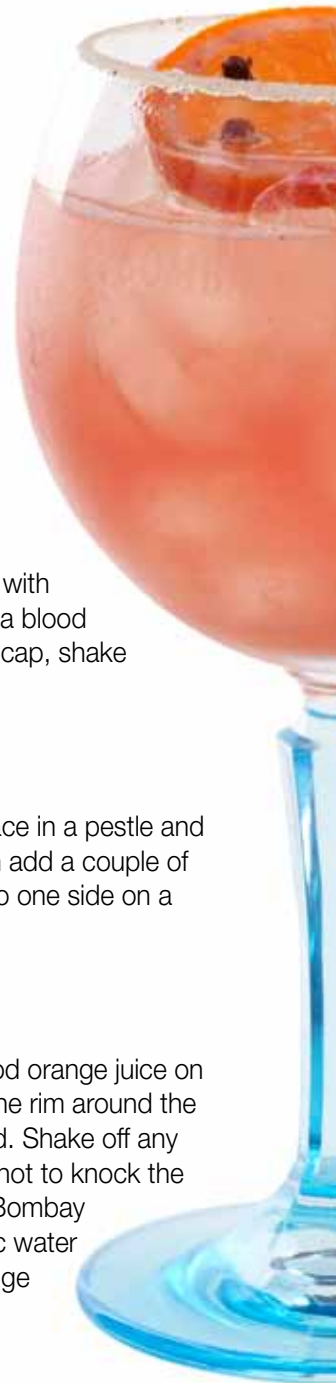
Take a bottle of Bombay Sapphire and pour out 50ml. Replace with 35ml of fresh blood orange juice, 8 large peels from the skin of a blood orange and 10 cloves (adjust to taste and quality). Replace the cap, shake well and place in the fridge for 24 hours to infuse.

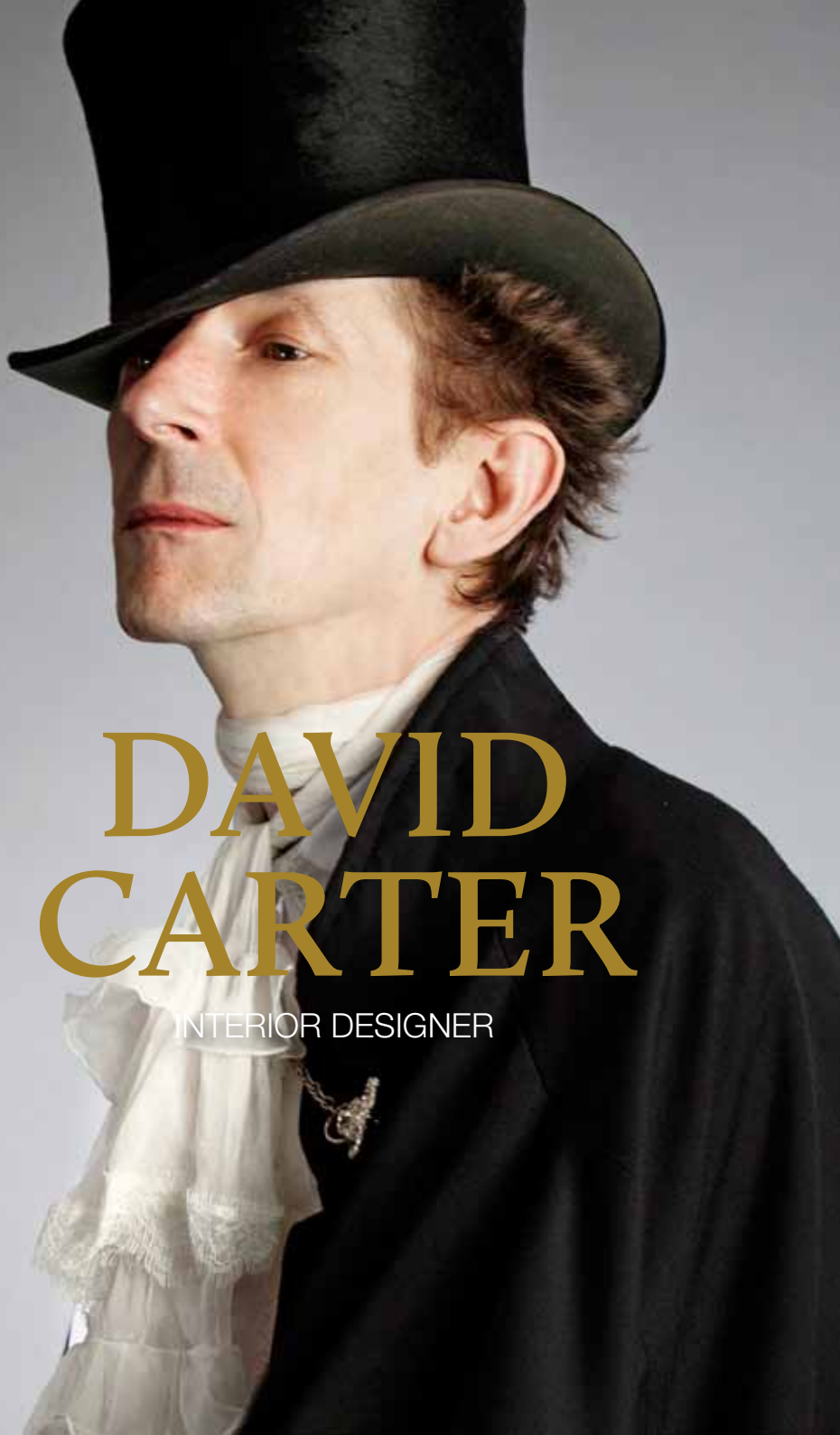
Method for Flavoured Sugar

Take the seeds from one green cardamom-infused pod and place in a pestle and mortar. Crush well with the pestle until a powder is formed then add a couple of teaspoons of caster sugar. Mix well with a teaspoon. Reserve to one side on a saucer.

Method for Drink

Take a chilled Bombay Sapphire balloon glass. Wipe some blood orange juice on the rim of the glass. Then turn the glass upside down and roll the rim around the saucer of cardamom-infused caster sugar until it is fully covered. Shake off any excess. Fill the glass with good quality cubed ice being careful not to knock the sugar off. Pour in 50ml of the blood orange and clove-infused Bombay Sapphire. Stir briefly. Top the glass with 100ml of premium tonic water and stir briefly. Finally, add your whole wheel slice of blood orange studded with 5 cloves to the top of the glass.





DAVID CARTER

INTERIOR DESIGNER

LAST RASP GIN & TONIC TWIST

Ingredients

50ml Bombay Sapphire
100ml premium tonic water
3 fresh whole raspberries
3 fresh basil leaves
1 fresh basil sprig

Garnish

3 raspberries
Large basil sprig

Method

Place 3 raspberries in the bottom of a Bombay Sapphire balloon glass and gently muddle. Add Bombay Sapphire and stir to mix fully then add plenty of good quality cubed ice. Add the 3 basil leaves and top with the premium tonic water. Stir once again to combine all of the flavours. Finish by garnishing the top of the drink with 2 fresh raspberries and a large flamboyant basil sprig.





OLIVIA STEELE & KP KOFLER

FOUNDERS AND DIRECTORS,
PRET A DINER

ULTIMATE VANILLA & BLACKBERRY GIN & TONIC TWIST

Ingredients

50ml Bombay Sapphire infused with a freshly slit vanilla pod for 24 hours
75ml premium tonic water
25ml ginger ale
1 blackberry

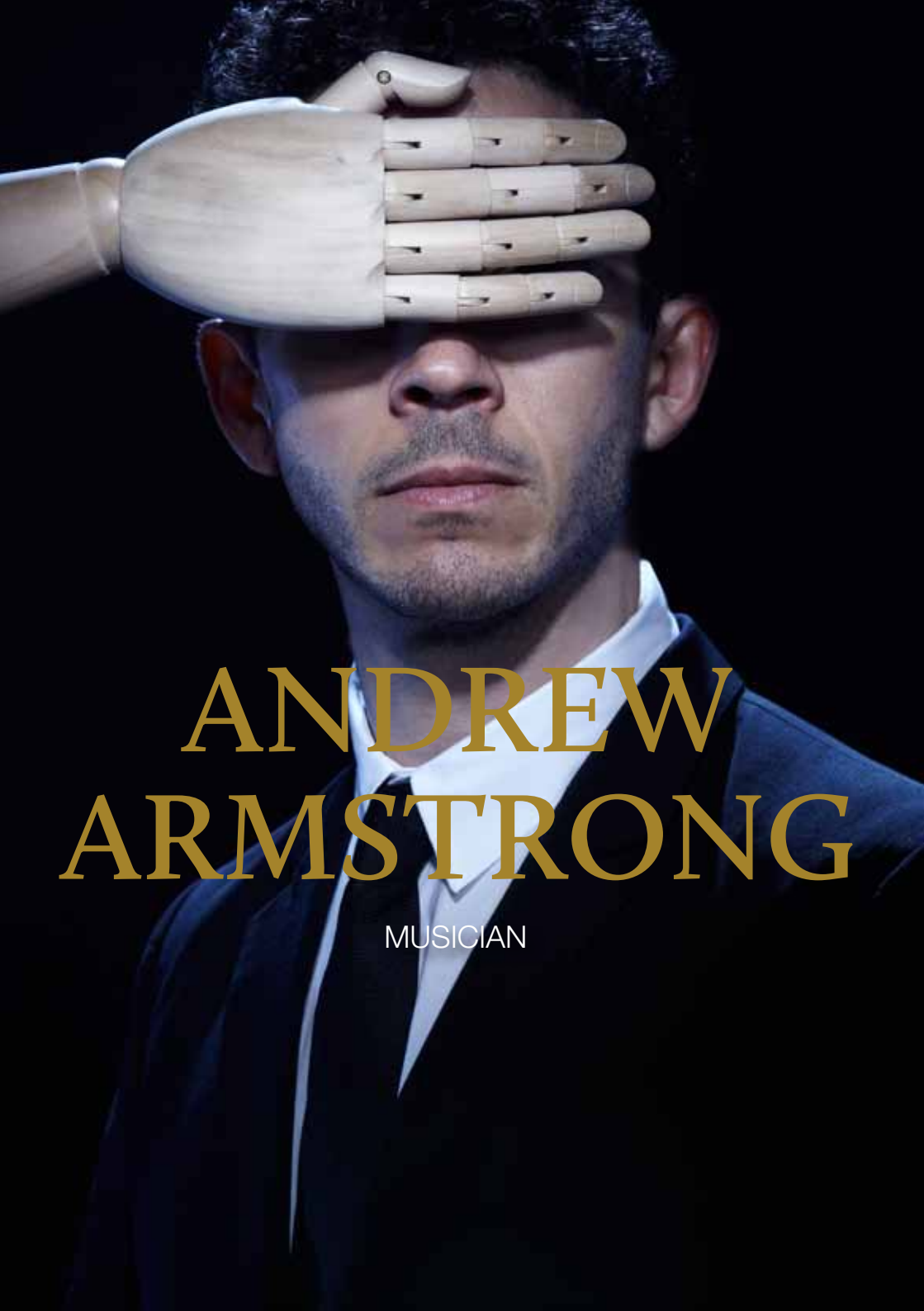
Garnish

2 lime wheels (gently squeezed)
3 blackberries
Large sprig of basil leaves

Method

Squash a blackberry in the bottom of a chilled Bombay Sapphire balloon glass and then add the vanilla-infused Bombay Sapphire. Stir to mix. Fill 4/5ths of the glass full of good quality cubed ice and stir again. Top with 75ml premium tonic water and 25ml ginger ale then stir gently for a final time. Garnish with a couple of lime wheels, 3 blackberries and a large sprig of basil.





ANDREW ARMSTRONG

MUSICIAN

SOUNDS OF THE MEDITERRANEAN SILENCE GIN & TONIC TWIST

Ingredients

50ml Bombay Sapphire (infused with sweet bell peppers and basil)
100ml Fever-Tree Mediterranean tonic water
1 lemon wedge, squeezed
2 red bell Italian peppers from a jar including olive oil
2 stalks and leaves of fresh green basil

Garnish

1 large red bell pepper from the jar
A few basil leaves, finely shredded

Method for Infusion

Take a bottle of Bombay Sapphire and pour out 50ml. Replace with 2 red bell peppers and 2 stalks and leaves of fresh green basil. Replace the cap, shake well and place in a warm dark place for 24 hours to infuse.

Method for Drink

Take a chilled Bombay Sapphire balloon glass and add a red bell pepper to the bottom of it. Fill with good quality cubed ice. Squeeze in the juice of 1 lemon wedge. Pour in the red pepper and basil-infused Bombay Sapphire and stir to chill and mix. Gently pour in half a bottle of Fever-Tree Mediterranean tonic water and stir again briefly to combine. Finally, garnish the drink with a good scattering of finely shredded basil leaves.





CARL CLARKE

PUNK CHEF AND FOUNDER,
DISCO BISTRO / ROCK LOBSTA

CCC GIN & TONIC TWIST

Ingredients

50ml Bombay Sapphire (infused with lime leaves)
100ml premium tonic water
2 lime wedges, squeezed
5 lime leaves
2 lemongrass stalks
6 slices of red and green chillies
3 10p-sized slices of peeled, fresh ginger

Garnish

A scattering of green and red chilli rounds
A lime leaf
A few peeled ginger slices and a shortened
lemongrass stalk to use as a stirrer

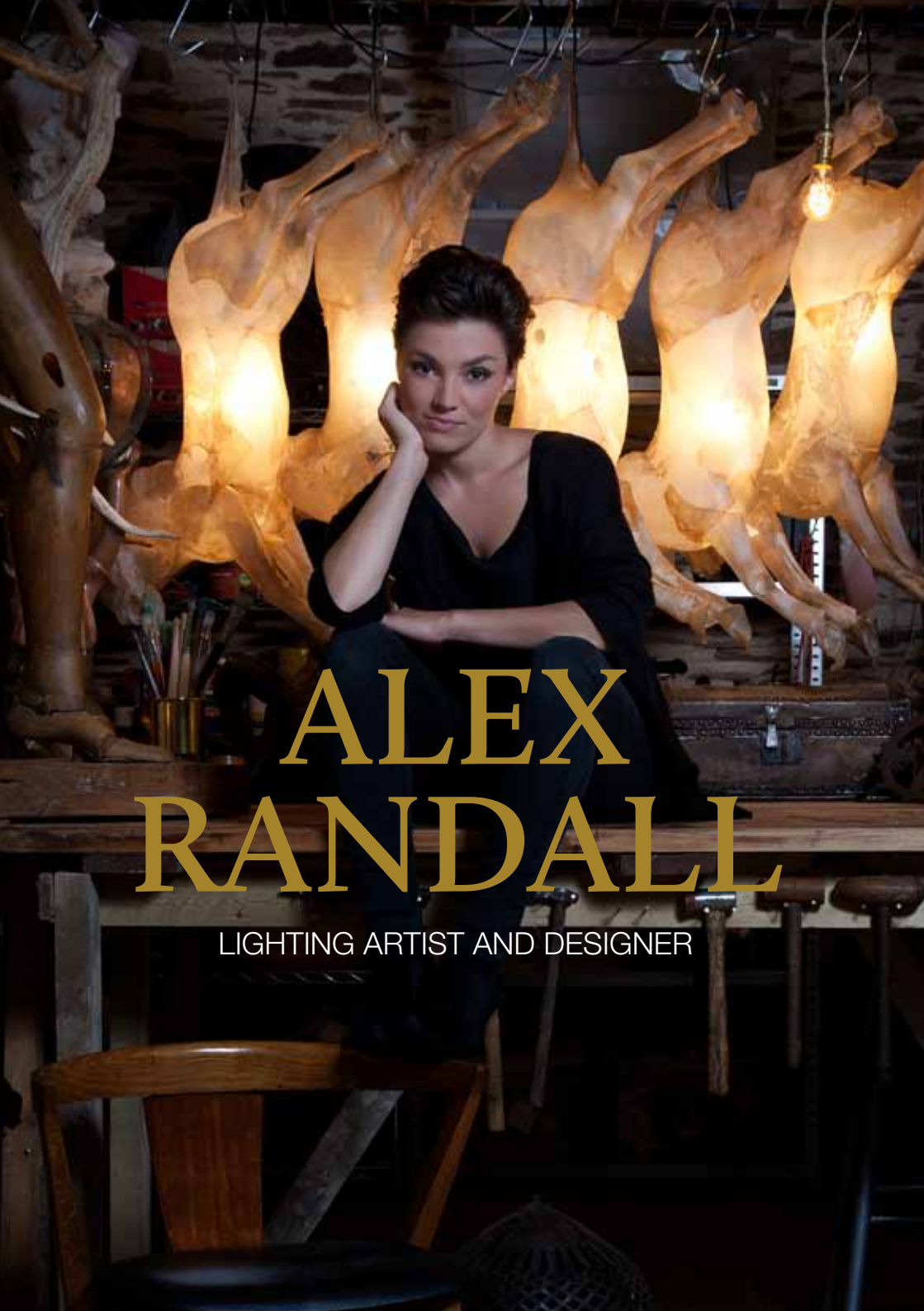
Method for Infusion

Take a bottle of Bombay Sapphire and pour out 50ml, replace with 4 lime leaves and one peeled, smashed lemongrass stalk. Replace the cap, shake well and place in a warm, dark place for 24 hours to infuse until ready.

Method for Drink

Take a chilled Bombay Sapphire balloon glass and fill to the top with good quality cubed ice. Squeeze in the juice of 2 lime wedges. Pour in your lime leaf and lemongrass-infused Bombay Sapphire and stir with a lemongrass stalk to chill and mix. Gently pour in half a bottle of premium tonic water and stir briefly. Finally, garnish the drink with a scattering of green and red chilli rounds, a lime leaf, a few peeled ginger slices and a shortened lemongrass stalk.





ALEX RANDALL

LIGHTING ARTIST AND DESIGNER

RANDALL'S RELAX THYME GIN & TONIC TWIST

Ingredients

50ml Bombay Sapphire
50ml Martini Prosecco
50ml premium tonic water
15ml pink grapefruit juice (approximately the fresh juice
from 1/6 of a whole fruit)
Large slice of an orange cantaloupe melon

Garnish

A few sprigs of lemon thyme
A large spritzed grapefruit peel twist
A scattering of a few pistachio nuts served around the base of the glass

Method

Take a Bombay Sapphire balloon glass and add a large slice of cantaloupe melon to it (the shape of it should follow the line of the glass perfectly). Pour in the Bombay Sapphire and gently stir to start the infusion process. Squeeze in the pink grapefruit juice and stir again. Fill the glass with good quality cubed ice and stir to chill. Gently pour in equal parts of the premium tonic water and Martini Prosecco. Gently stir. Finally, add a large spritzed grapefruit peel twist and a few sprigs of lemon thyme to the top of the drink for the aroma. Complement the drink with a scattering of a few pistachio nuts served around the base of the glass.

