



THE ASIAN SPIKED MAI TAI AT ZUMA MIAMI

By Casey Brennan
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Everyone loves a tropical cocktail and at Zuma Miami, the Asian Spiked Mai Tai puts a contemporary Japanese twist on this favorite. Spiked with plum sake, the Zuma Mai Tai is a blend of a house-made rum grog, fresh pineapple juice, blood orange, lime juice and almond syrup.

“The Zuma Mai Tai is one of the Zuma classic cocktails that we serve in all our locations around the world,” explains Zuma Miami Bar Manager Karol Ansaldi. “[It’s] built from a blend of three different rums: we use Plantation 3 Stars Silver Rum as a base, Diplomatico Reserva to give sweetness and body and finish the base with Plantation Over Proof for the boozy kick.”



These three rums are mixed with plum wine to add complexity to the flavor profile, Ansaldi continues.

“Once the alcoholic base is ready our take on the Mai Tai gets shaken with fresh pineapple, lime, blood orange and almond to create an outstanding mix of tropical flavors. Sweet and tropical with the kick of the rum, only for real pirates!

Aye, aye!

ASIAN SPIKED MAI TAI AT ZUMA RECIPE AND PREPARATION

- 2 oz. Zuma Rum Grog
- 10ml almond syrup
- 2 oz. pineapple juice
- .5 oz. Blood Orange juice
- .5 oz. Lime Juice
- 1 dash simple syrup
- 2 dashes bitters
- 2 dashes orange bitters

Garnishes

- 1 Piece Dry Pineapple
- 1 Cherry Skewer
- 1 Fresh Mint Sprig

Instructions: Shake ingredients to mix well. Strain mix into a kimono glass over fresh cubed ice. Top with fresh crushed ice and garnishes.

ZUMA MIAMI DETAILS

270 Biscayne Blvd., 305-577-0277, [@zuma_restaurant](http://www.zumarestaurant.com/zuma-landing/miami/en/welcome)

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