



Exotic Cocktailing: Bambuddha-style

In case of emergency, break out a glass. Since there will be times when you just can't make it to Bambuddha for your favorite cocktail, the following recipes will help you cocktail in the Bambuddha-style to which you've become accustomed.

Bambuddha Ginger-Peach Punch

2 1/2 oz Skyy Citrus Vodka

2 oz Lemongrass Syrup

To make Lemongrass Syrup: 4 stalks fresh lemongrass, 2 cups sugar, 2 quarts water, 1 cup fresh mint leaves, juice of half an orange. Bring to boil and simmer until liquid reduces by one-third. Refrigerate. Once chilled, it is ready to use. Garnish with Lemongrass stalk or freshly sliced kumquat. Served up.

Guavapolitan

1 oz Skyy Vodka

1 oz Cointreau

1 oz Guava juice

Squeeze of lime

Shake in cocktail shaker and serve up in a chilled glass.

Pimm's with Ginger Syrup

2 oz Pimm's

1 oz ginger syrup

3 oz dry ginger ale

A squeeze of lime

Combine all ingredients and serve in a tall glass with cubed ice. Garnish with strips of sliced cucumber.

To make ginger syrup: 1 cup fresh grated ginger, 1 cup sugar, 2 cups water. Bring to boil, simmer until liquid is reduced by one-fourth. Refrigerate and served once chilled.

Guava Cocktail

1 oz guava juice

Fill with sparkling wine or champagne. Serve in champagne glass with a lemon twist.

Bambuddha Lounge, www.bambuddhalounge.com, is located poolside at the legendary Phoenix Hotel in San Francisco on 601 Eddy Street. Dinner is served nightly, both poolside and indoors from 5 p.m. to 11 p.m. The Lounge, serving exotic cocktails and featuring rotating DJs is open until 2 a.m. Reservations are suggested and can be made by calling phone 415.885.5088.