

COCKTAILS

the drink's the thing

FARHAD HEYDARI asks an expert about some of the world's most iconic drinks and recommends the best places to down them. >>

Cocktail fads come and go, but iconic drinks remain. Simon Difford, author of *Diffordsguide to Cocktails*, suggests some perfect drink-locale pairings.

Bellini – Venice

Served in a flute, this drink remains a favourite some 50 years after it was conceived. Named after the 15th-century Venetian painter Giovanni Bellini, it's been enjoyed by everyone from Hemingway to F. Scott Fitzgerald. Today, Harry's Bar (Tel: 39 41 528 5777), where fresh peach juice and sparkling wine first met, lures visiting celebs du jour.

Negroni – Sydney

The classic Italian cocktail mixes equal parts Campari, sweet vermouth and gin, with an optional garnish of burnt orange peel. Bayswater Brasserie (Tel: 61 2 9357 2177), a hip drinking joint in Sydney for 30 years, is the place for it.

Vodka-infused iced tea – Bangkok

Trendy urbanites in Thailand's capital wet their whistles on these. And no bar does it better than the fashionable Q Bar (Tel: 66 2 252 3274). Likely inspired by the Long Island Iced Tea, this version uses real tea.

Manhattan Perfect – New York

Created in the Big Apple in the 1860s, this fusion of Bourbon or rye

whiskey, sweet vermouth and Angostura bitters remains a stalwart, especially with the throwback crowd. Enjoy it at The Campbell Apartment (Tel: 1 212 953 0409), located in Grand Central Terminal.

Sidecar – Paris

Named for the motorcycle sidecar of a Parisian who popularised it during WW1, this tasty cocktail is a bestseller at The Ritz (Tel: 33 1 4316 3030), where it was created. Equal parts Remy Martin cognac and Cointreau triple sec together with lemon juice, it's much-loved.

Gin & Tonic – London

This rousing blend of London dry gin and tonic water is still a favourite, even with the city's upwardly mobile clique. Enjoy it at the mod Kingly Club (Tel: 44 20 7287 9100), where in the 1960s, the likes of Marilyn Monroe and Tony Curtis used to enjoy the tippie.

Daiquiri – Havana

This sublime melange of aged rum, lime juice and sugar syrup goes back to 1896 and an American engineer working at a copper mine near Santiago, Cuba. Hemingway is said to have downed his share at his regular haunt El Floridita (Tel: 53 7 867 1299). ■



CLOCKWISE FROM LEFT: A toast to the Bellini, the Daiquiri, and the Negroni.

ADDITIONAL REPORTING BY PETER THOMSON / PHOTOGRAPHY: PHOTOLIBRARY