## THE HEDONIST

A journal of tastes and travels for those of us drawn to flavours and faraway places, every journey offers a new story to sip. I have wandered the world, seeking out rare ingredients, hiden corners and unforgettable moments, and found them captured in these glasses before you. I from sunfit markets to frozen skies, rain-drenched forests to elegant city bars - these are the moments I have tasted. As you turn these pages, let each sip take you somewhere new.

Perhaps we will meet again, somewhere around the world.



The search began, as it often does, in pursuit of warmth along the langued shores of Goa.



The My air hung heavy with saft and spice. Scoolers wore fazify through Fontainhas, past sun-faded Portuguese ( houses whispering stories of another time.

One afternoon, after wandering past pastef-hued windows and sun-warmed stones, a tiny bakery reseased itself.

Bekind the counter, an old Goan auntie watched over the pasters de nata



Brisp, golden shells giving Day to soft custard, fragrant with cinnamon.

fater that evening, seated on a quiet terrace as Jush Draped the coast in amber light, this was poured:

### BRIGHTER THAN SUNSHINE

Sayouring Pasties De Nata, Goa's beloved
golden yellow custand farts at a quaint
bakery in Dona Paula.



Tasting Notes 
A full-bodied, reliety, sweet creation Price: 1100 1
The perfect companion to a sunset that lingered long after the last sip.

**ESPAÑA** 

From India's coast to the bustling mercados of Bilbao. Descring in the city hummed with life: brimming of barrels of olives, aged jamon, gleaming almonds, the nutty warmth of aged cheese.

Sherry, poured generously, laced each conversation.



In a shadows tavern of burnished wood, a glass Fiftled the market's richness:

CELEBRAR LA VIDA

Spain's rich
culinary history
while strolling
through the
mercados of
Bilbao MD and

enjoying Decadent Spanish ham.

Tasting Notes: - Jull Bodied, - Velvety,

- Sweet

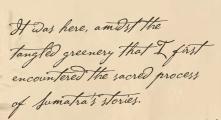


Afmond Whiskey, Gognac, Olorosso Sherry, Dates, Bitters, Extra Virgin Olive Oil

Price: 1,400 /-

Dist - bound, Sumatra beckoned next.

In those Drowsy, silver - lit hours before suntise, the highland air held a lamp hush and coffee cherries hung heavy on their branches the cloaked in a veil of fog.



KOPI LUWAK



fater, beneath the timbered ears of a guiet case, indulgence took liquid form:

#### KOPI CAT

Exploring how Hoopi Lowak, the world's most extravagant coffee, is harvested in the magical Indonesian Islands.

Angredients: Vodka, Chocotate Liqueur, Ropi Juwak, 85% Dark Chocotate

Tasking Notes: Rich, Nutty, Chocolatey
A Drink for those who savour the slow
reveal of flavour.

Price: 1,400 /-

From the propies, I sought the crisp chill of

SEOUL

In the heart of the old city, behind wooden

gates, I found a serene courtyard. Hearm

curled from porcelain cups of rare sencha.

Yet even here, tradition played with

modernity. The tea was reimagined with gin

and so ju, bright watermelon,

jalapeño heat and the softness

of vanilla honey.



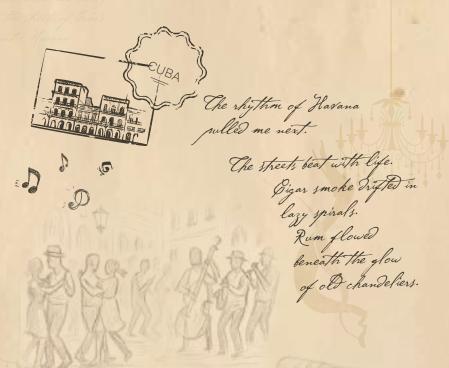


Gin, Watermelon, Sochu, Sencha Tea, Jalapeno, Sesame Oil, Vanilla-Honey

Tasting Notes: Spicy, Nutty, Fruity

of glass where old-world calm met playful invention.

Price: 1,400 /-



In a small cantina, a Trink was poured, Tark and Deep, as layered as the music that filled the night.

# SMOKE Andrefging in Decadent cigars, spirited of music and lively MIRRORS nights on the speets of Euba's

beating heart - Havana.

Angredients: Barbados Rum, Spiced Rum, Smoky Whiskey Chocolate Bitters, Molasses Casting Notes: - Smokey - Complex Spirit- Forward of Drink that lingered as long as ylavana's Sprice: 1,500/midnight hours.

The soft promise of spring

led north to Hokkado.

AT Jawn, The famed Yubari melon auction unfolded. Perfect orbs, each gleaming with ripeness, where passed from eager hands. Their sweetness linguised long after the stalls were cleared.

WAKING UP IN HOKKAIDO

Ingredients

Vodka, Sake,

Juelon Liqueur,

Goconal Water,

Go2

Tasting Notes

Fresh, Fruity, Refreshing

Il A six of crisp morning light.

Price: 1,500 /-



In Marrakech, the air thickened with spice, worken through the sounds of the south.

Beneath woven canopies, shadows Danced across mounds of ochre and rust.

Try footsteps slowed.

Trawn by

The scent trait.

## SOUKS OF MARRAKECH

A sip steeped in the spirit of the souk.



Ingredients:

Spiced Whiskey,

Orange Bitter Liqueur, Sweet Vermouth,

Price: 1,100 |-



Enjoying the local cantinas and mariachi performances in the heart of the Mexico's vibrant Guadafajara.

MOOD FOR MARIACHI

Lugredients

Teguifa, Mezcal, Chilli Jigueur, Grapefruit Cordial, Orange Juice, Col

Tasking Notes:

Tasking Notes:

Refreshing

Sitrusy

Spicy



Price: 1,200/-

Then, a moment of stillness by the Gaspian Sea.

The Day slowed to a hush, as if time itself had paused to exhale. A gentle breeze curled in from the water, salt-tinged and soft. Before me, the sea stretched out - vast, glassy and unbothered by by the world beyond.

Silver spoons, capiar pearls, crisp linen — all set against a sea that stretched calm and endless.

Gasiar pearls - glossy, black and bring crowned deficate ofinis with guiet opulence. The drink that followed was just as refined: cool, clean, and restrained.

### PEARLS OF WISDOM

Indusquing in a Decadent cariar pairing

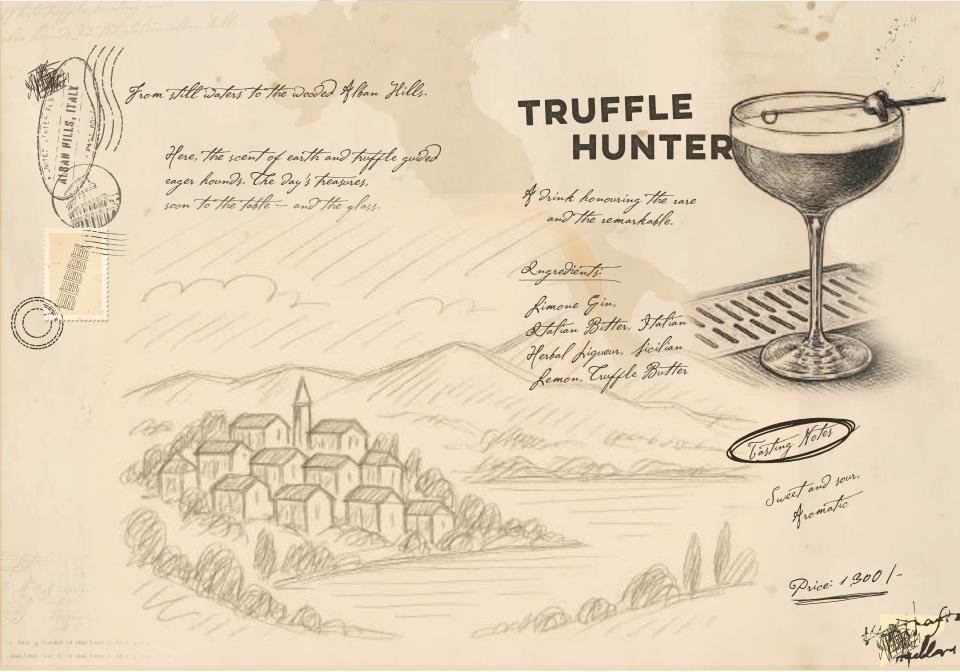
by the caspian sea.

Lugredients:
Fortified Gin,
Fromatized Wine,
Sherry, Greme Fraiche,
Dill, Orange Bitters

Casting Notes:
- Complex
- Herbal
- Spirit Forward

Price: 1,200 /-





#### Finally, the emerald depths of the Amazon.

The air hung heavy, with most ture and mystery, a givet hum of life beneath every leaf.



The rainforest resealed thely in layers, dense, gragiant, alive. To did the drink.

A slow unsaveling. A Teep exhale.

## RENDEZVOUS IN THE RAINFOREST



- · Pisco
- · Sweet Vermouth
- · Lychee is Guara
- · Palo Santo
- " Frish & Cacao

Casting Notes: Complex, Fruity, Easty

Price: 1,300 /-





