

MAI TAI

As you navigate the azure waters on your luxurious yacht, there's no better way to toast the journey than with a classic Mai Tai in hand.

This timeless tiki cocktail, with its harmonious blend of light and dark rums, orange Curaçao, orgeat syrup, and fresh lime juice, is the perfect companion for your seafaring adventure.

Ingredients:

- 1 oz Light rum
- 1oz Dark rum
- 1/2 oz Orange Curaçao
- 1/2 oz Orgeat syrup (almond syrup)
- 1/2 oz Fresh lime juice
- 1/4 oz Simple syrup
- Crushed ice

Instructions:

1. Fill an old-fashioned glass or tiki mug with crushed ice.
2. In a cocktail shaker, combine the light rum, orange Curaçao, orgeat syrup, lime juice, and simple syrup.
3. Fill the shaker with ice and shake well until the outside of the shaker feels cold.
4. Strain the mixture into the prepared glass. Slowly pour the dark rum over the back of a spoon to float it on top of the drink.
5. Garnish with a lime wheel and a sprig of mint. You can also add a cherry or a pineapple slice for extra flair.

