OBJECTS OF DESIRE

MIXOLOGY

GOLDEN HOUR

A fresh take on summer whisky cocktails

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Whisky in summer? At first glance, it might sound like a one night stand, but it's turning out to be an affair to remember. Step into any bar this season, and you'll find that the rules have changed. No longer confined to the clink of winter ice or the comfort of leather armchairs, whisky is being shaken, stirred, and crafted into something brighter, bolder, and undeniably summery.

This season's summer cocktail menu is an ode to reinvention. Crafted with care, intuition, and a dash of playful rebellion, each cocktail on this list embraces whisky's rich soul while giving it space to breathe and surprise. Think tropical fruits, garden herbs, crisp citrus, and even savoury twists—all curated to complement the whisky's character.

At ITC Maurya, whisky takes a fresh turn—creative, unexpected, and still rooted in solid craft. The Throughway is a fine example—bold yet balanced, it layers whisky with orange marmalade, citrus, falernum, and a hint of spice. It is rich in flavour like a well-told story.

Then there's Oliviya, the kind of drink that makes you do a double-take. Bourbon meets olive brine, sweet and sour, and ginger ale—an unlikely mix that somehow works beautifully. It's savory, intriguing and just the right amount of offbeat.

Bay of Kaffir

Whisky Orchard Cocktail

Raspberry Sour

The Throughaway

Passion Blossom

For those who like their cocktails with a bit of fire, The Bout goes all in. Smoky whisky, honey, and grapefruit come together in a drink that's unapologetically bold and full of character. And if you're after something vibrant and layered. Summer Ember is your glass of sunshine—whisky meets passion fruit, lime, orange, and a surprising note of bell pepper. It's juicy, zesty, and just unpredictable enough to keep things interesting.

Sample the Eastern Breeze served at The Leela Palace Hotel, which has bourbon whisky as its base. This drink adds peach syrup, lime juice, and a generous splash of champagne. Served in a tulip glass with a twist of orange, it's everything you want on a languid summer afternoon—light, sparkling, and just a little indulgent.

Then there's Bay of Kaffir, where Scotch whisky is paired with pineapple juice and passion fruit syrup, shaken with lime, and finished with a fragrant kaffir lime leaf. It's tropical, textured, and beautifully balanced—a sip of seaside in a glass.

Raspberry Sour leans into classic cocktail craftsmanship but with a juicy, berry-forward twist. With fresh lemon juice, raspberry syrup, and a silky egg white foam, this is one of those cocktails that feels both familiar and completely new.

If you prefer your whisky with a little more depth, Passion Blossom is your go-to cocktail. It mixes pomegranate juice and passion fruit syrup with a whisky base, delivering a sweet-tart profile that plays beautifully against the warmth of the spirit. The garnish of fresh pomegranate seeds adds a visual sparkle and a burst of freshness.

Of course, no whisky-forward menu feels complete without a nod to the modern icons. The Laphroaig Penicillin has a smoky, honeyed appearance. Ginger-honey syrup and lemon juice balance the bold peat of Laphroaig for

WHISKY'S SUMMER AVATAR BRINGS **TROPICAL FRUITS, GARDEN HERBS, CRISP CITRUS, AND EVEN SAVOURY TWISTS TO THE GLASS.** THIS SUMMER'S COCKTAIL MENU CELEBRATES REINVENTION.

The Bout

Crafted with care, intuition, and a dash of playful rebellion, each cocktail on this list (Above) embraces whisky's rich soul while giving it space to breathe, surprise and delight—shaken, stirred and crafted into something brighter, bolder, and undeniably summery.

a drink that feels both restorative and refreshing. And then there's the Whisky Paloma, reimagined from its agave roots. Grapefruit soda, lime, and a touch of agave bring whisky into bright, fizzy territory—surprising in the best way.

Joining this vibrant summer whisky renaissance is The Claridges, New Delhi, with cocktails that speak of craft, freshness, and elegant restraint. Their Sunlit Sour celebrates sunset in a glass—blending peaty whisky, Campari, citrus, and raspberries, shaken with egg white for a soft, velvety texture. It's tart, smoky, and just sweet enough, topped with a dehydrated strawberry that hints at its delicate finish.

Equally refreshing is Whisky Orchard, a garden-inspired cocktail that marries bourbon with citrus juice, cucumber, and honey cordial. Muddled with garden herbs and finished with bitters, it's shaken and served over clear ice in a rock glass.

Whether you're lounging in linen, chasing the sunset, or simply looking to elevate your evening, these cocktails offer a new way to meet an old friend. This summer, whisky doesn't smoulder—it sparkles.