

Unusual bloody mary experiences in Singapore

Ah yes, the Bloody Mary. Everyone's favourite post-#lastnightsparty drink; a great Bloody Mary is the perfect cure for hangovers and pre-brunch thirst. This yummy savoury cocktail is a timeless classic. Here's a look at some compelling re-inventions that will get your mouth watering after a hard night.

1. L'Aiglon's Screaming Tomatoes



A mix of vodka, fresh lemon juice, herbs, black pepper and more interestingly, french cherry tomatoes instead of regular tomatoes. The blend of cherry tomatoes gives this Bloody Mary concoction a particularly refreshing twist. And just like how cherry tomatoes are slightly sweeter than average tomatoes with that delicious umami tang, this drink takes after that flavour profile.

L'Aiglon is located at 13 Duxton Road, Singapore 088899.

2. St Regis Astor Bar's Chilli Padi Mary



The original Bloody Mary is claimed to be invented by St Regis's New York's King Cole bar by bartender Fernand Petiot in 1921. So you can be sure you can't go wrong with trying out the variety of Bloodies at Singapore's St Regis's Astor Bar. One of its notable local takes on the drink

is the Chilli Padi Mary. A blend of lemongrass, chilli padi, ginger, and St Regis's secret Bloody Mary mix, this appetising drink is a spicy treat for chilli lovers.

Another memorable fiery beverage is the Harry's Texas Bloody Mary, a blend of Cajun seasoning, tequila, vodka, bloody mary mix and jalapeño. Or if you're not one for spice, you can try the Bora Mary which mixes together vodka, lime juice, bloody mary mix and watermelon juice, for that tropical punch.

Astor Bar is located at 29 Tanglin Road, Lobby Level, St Regis Singapore, 247911.

3. Bochinche's Chimichurri Bloody Mary



Bochinche goes the extra mile by infusing their vodka with chimichurri, adding a taste of Argentina to their version of the cocktail. In Argentina, chimichurri is a sauce used for grilled meat, its ingredients usually include finely-chopped parsley, minced garlic, and oregano. It's speculated that the word chimichurri is a corruption of English words, most frequently the name 'Jimmy Curry' or 'Jimmy McCurry'. At Bochinche, the drink is delivered with a jar of this delicious stuff, and you can mix in as little or as much as you want.

Bochinche is located at 22 Martin Road, 239058.

4. Regent Hotel's Manhattan Bar's Bloody Mary Cart



Walk into Manhattan on a Sunday afternoon and you'll hear the unmistakable chatter of fresh bloodies being mixed. Saunter up to the cart to your build your own bespoke Bloody Mary; choose from your own liquor base, with choices of gin, tequila or vodka and go crazy with the different hot sauces and garnishing available. They've got everything from the familiar celery to more adventurous items like asparagus, leeks and even bak kwa. The array of hot sauces are imported from South America, one or two drops takes your drink to next level spiciness. Head bartender Ricky even has an off-the-cart super secret hot sauce concoction in an unnamed bottle which he offers only to the brave. Be careful, the sauce packs a serious punch!

The Bloody Mary Cart is available every Sunday from 11.30am - 3.30pm, at Manhattan Bar, Level 2, Regent Hotel, 1 Cuscaden Rd, 249715.