

The Chill-Out Cocktail

You can't travel all of the time. One of the most effective ways to chill-out is at home, relaxing with a novel, a fiendishly provoking crossword, or in front of some televisual stimulation with a friend or loved one. Red wine generally goes rather well with a cosy movie night, but to move up to the next level of self-indulgence, spoil yourself and your lover with a concoction of fresh grapes - which can make either a smooch or an addictive cocktail - and, Cleopatra's favourite fruit's anti-oxidant properties will give you a bonus health kick.

Premium Vodka	40	ml
Cointreau	20	ml
Hazelnut Syrup	5	ml
Fresh grape juice	40	ml
Fresh lime juice	1	dash

Muddle five ripe green grapes in a shaker and gradually add all of the above ingredients. Shake well with ice. Strain into a martini glass. Finally, garnish with three green grapes on a stick, adding them to the rim of the glass.

*Bottom: The Chill-Out Cocktail.
Below, from left to right: The cocktail's
creators, Bangkok-based Swedes Ben-David Sorum,
Dannie Sorum, and Johan Davidsson.*



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Photography: Surasak Kongkhuan
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