

THE HERBALIST

Recipe Book

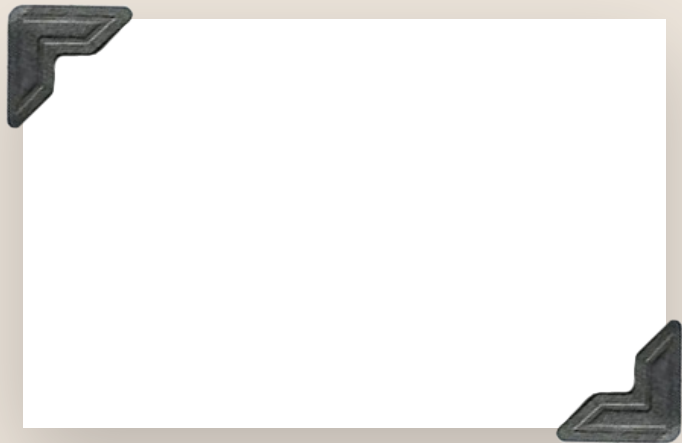
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A MOMENT FROM YOUR MIXOLOGY EXPERIENCE



DEAR GUEST,

Thank you for joining The Herbalist Mixology Class
at Maya Ubud Resort & Spa.

Here is the recipe of your creation.
A reflection of time well spent, of flavors discovered,
and of Bali's quiet charm.

Wherever life takes you, may this serve as a gentle reminder
of the taste, the atmosphere, and the feeling of being here.

PANCA MAHA BHUTA

Elixir Tasting Experience

Before discovering our signature cocktails, we invite you to explore the essence of Panca Maha Bhuta, the Balinese philosophy that all life is shaped by five sacred elements: Earth (Pertiwi), Water (Apah), Fire (Teja), Air (Bayu), and Ether (Akasa).

Thoughtfully crafted with Indonesian botanicals, each elixir embodies the spirit of an element and the balance it brings. Earth grounds and restores calm, Water cleanses and soothes, Fire energizes and transforms, Air refreshes and clarifies, while Ether invites stillness and presence.

A curated experience designed to bring you back to balance naturally.



PASSION MOJITO

Set against the spirit of an aperitif and the ease of a tropical holiday, the Mojito stands as one of the most iconic and deceptively intricate cocktails to craft.

In this experience, we explored the techniques behind its balance, elevating the classic into a fruity tropical interpretation with passion fruit, while still honoring the refreshing character of the traditional Mojito.

INGREDIENTS:

Light rum	: 45 ml
Passion fruit	: 30 gr
lime wedges	: 10 gr
Mint leaves	: 2 gr
Lime juice	: 45 ml
White sugar	: 1 tsp

MIXING TECHNIQUE:

Muddle & pour



MESOYI NEGRONI

As the main cocktail unfolds, we step into the world of bold, full-bodied flavors, drinks that linger on the palate and leave a lasting impression. The Negroni, timeless and endlessly celebrated, takes center stage.

In this session, we explored the art of stirring, refining its structure and balance, before reimagining it with a distinctive twist a subtle, secret spice inspired by the essence of Bali.

INGREDIENTS:

Dry gin pomelo	: 20 ml
Mesoyi vermouth	: 20 ml
Campari bitter	: 20 ml
Orange twist	: twist

MIXING TECHNIQUE:

Stirring



JACKPRESSO MARTINI

As the experience draws to a close, the digestive cocktail lingers as a final impression crafted to leave a lasting memory on the palate.

Here, sweetness meets dryness and aromatic depth in the form of an Espresso Martini. We explored the art of shaking through two distinct techniques, the dry shake and the hard shake, to achieve its signature silky texture and velvety foam.

INGREDIENTS:

Jackfruit infused vodka	: 45 ml
Pandan coffee liqueur	: 30 ml
Arabica cold brew	: 60 ml
Palm sugar syrup	: 2 tsp

MIXING TECHNIQUE:

Dry shake & shaking

