



### Introducing Om Nom's new signature cocktail collection



**Melbourne, XX February 2020:** With Dry January and FebFast behind us, both the virtuous and hedonists among us can head to Om Nom at the Adelphi Hotel to experience the latest cocktail concoctions from internationally award-winning maestro mixologist, Grant Collins.

This new cocktail collection features herbal infusions, fresh fruits and florals, boutique gins and mixers, and top shelf spirits – artfully blended and presented with Collins' trademark creative style and whimsy. Engaging all of your senses, some of the cocktails are an immersive experience of sight, taste, smells, and even sounds.

***Sounds of St Kilda***, for example, is a unique twist on a classic 'G&T'. Served in a Conch shell, and based around one of Australia's finest gins - Westwinds Broadside – imbibers listen to the iPod (served as part of the cocktail) to hear sounds of the sea, while smelling the sea salt and sipping a briny mix of Broadside-Mediterranean Fever Tree Tonic and sea salt emulsion.

According to Collins, "it's a transportive experience that feeds all of the senses and, hopefully, delights the soul".

Another new cocktail in the collection, **Make the Call**, blends Pimm's, framboise, and ginger-orange sherbet syrup and is served cheekily in a mini-British phone box with the whizz-bang extra of a bag of sherbet.

**Flight of Fancy** fuses a London Dry Gin with sake, framboise, orange bitters, and raspberry liquor and prosecco, served in a stunning hand blown 'lark' glass with flaming rosemary 'tail feathers'.

**Flower Power Sour** is a bloomin' lovely blast of raspberry liqueur, fruit jam, hibiscus and elderflower syrup, house-made spiced syrup, fresh-pressed apple juice and Absinthe, finished with a generous drizzle of spiced rum. Garnished with fresh berries, chocolate popping candy and electric daisy bitters, this a celebration of summer's bounty.

The signature collection also includes a Pimms-based cocktail poured from a nitro-charged watering can, **Purple Haze**, with an infusion of Indonesian butterfly pea that colour-changes to a deep purple, a **Mediterranean Margarita**, **Juniper and Rosehip Fizz**, **Blueberry and Rose Presse**, **Lemongrass & Vanilla Passion**, and **Peach & Rosemary Spritz**.

And, of course, previous fan favourites are still on the menu - **Salted Caramel Cracking Espresso**, **Girls Night Out**, **French Kiss**, **Smoking Marshmallow Colada**, and **Toasted Pecan Negroni**,

"I am very excited to share these new cocktail creations with Om Nom's patrons," said Collins. "Each represents many hours of shaking, mixing, distilling, infusing, and sipping.

"But the really fun part for me is building a whole celebratory experience through 'wow' presentation and those extra sensory elements that add a touch of theatre to every concoction."

It is Collins' creativity as much as is mixologist skill that has seen him named Bar Manager of the Year (2005) in his native UK, recognized as One of The World's Greatest Hotel Bartenders by Travel & Leisure Magazine, and made him a sought-after consultant to world-renowned venues such as Bali's Ku-De-Ta and Potato Head, and Conrad Maldives. He also hosts 'Mixing with the Very Best', - a show about Cocktail Culture - for Australia's Lifestyle Channel.

Due to popular demand – and a long hot summer – Om Nom's own team has drawn inspiration from its Aperol Spritz Weekend Summer Sessions to offer The Aperol Experience, featuring a limited-edition dessert, **Puttin' on the Spritz**, and an Aperol-based cocktail **Naughty or Spice**. The Aperol Experience is available until the end of March.

Non-imbibers need not feel neglected. The **Peppermint Patty** mocktail pairs peppermint, lemon soda and vanilla ice cream that is the antithesis of abstinence.

The new Cocktail Collection is available now.

Bookings are available via the Om Nom's website.

[www.adelphihotel.com.au](http://www.adelphihotel.com.au) | [www.omnom.kitchen](http://www.omnom.kitchen)

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For additional information and high-res imagery please contact Hatching Communications:

Lucy Gallagher

**E** | [lucy@hchq.com.au](mailto:lucy@hchq.com.au)

**M** | 0488 558 331 **T** | (03) 9429 5251

### **About Adelphi Hotel:**

Built in 1938, the Adelphi building operated as a soft goods warehouse, until it was purchased in the late 80s by visionary architects, Denton Corker Marshall, and converted into an utterly unique boutique hotel. Its startling aesthetic was designed as an antidote to the staid luxury of hotels the world over. Bold and

provocative, it attracted acclaim, fame and high-profile guests throughout the 90s.

In 2013, new owners Iconic Hotels Group Pty Ltd engaged an award-winning design studio to reconsider the hotel's interior and redefine its outlook. Adelphi's edgy design immediately captured the attention of a nation that was crying out for a boutique hotel that could compete on the world's stage. Today, Adelphi is the world's premier desert hotel, and back to its decadent best.

For further information about Adelphi Hotel, please visit [www.adelphi.com.au](http://www.adelphi.com.au)