

Batavia Arrack van Oosten

An Indonesian spirit essential to colonial-era Punch. Made from fresh sugar-cane juice and fermented red rice, resulting in a spirit that combines a smoky fruitiness with a vegetal funk.

- ❖ Unique flavor profile soaks up tea, lemon and sugar in the traditional Punch bowl
- ❖ Bottled at elevated proof without aging
- ❖ Adds depth to cocktails; try as the base of a long drink with ginger beer or tonic



Raffles Cocktail

Build in a collins glass filled with ice:

1.5 oz Batavia Arrack van Oosten
3 oz ginger ale
0.75 oz lime juice

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