

EXQUISITE NON-ALCOHOLIC BEVERAGES & MOCKTAILS TO ELEVATE YOUR CELEBRATIONS

As the global movement towards mindful drinking gains momentum, non-alcoholic beverages are carving their place in the hearts and glasses of consumers. With celebrity endorsements from Tom Holland's Bero and Khloe Kardashian's Free AF, the market for alcohol-free alternatives is booming. Whether curating an intimate gathering or indulging in self-care rituals, these sophisticated mocktails from renowned luxury resorts offer flavour and flair. Here's a guide to creating world-class, alcohol-free cocktails from the comfort of your kitchen or savouring them at iconic destinations.

2. PLAYA MANSA MOCKTAIL - LA SUSANA, URUGUAY

Drawing inspiration from the tranquil waters of Playa Mansa, this vibrant mocktail celebrates the fresh, local ingredients of Uruguay. Perfectly embodying summer, it's a delightful drink for any occasion.

Ingredients:

- 100 ml fresh orange juice
- 100 ml kombucha (tea-based)
- · A small shot of probiotics
- A pinch of sea salt
- Mixed fresh red fruits (e.g., strawberries, raspberries, blueberries)

Directions:

- 1. Combine orange juice, kombucha, probiotics, and sea salt in a shaker.
- 2. Shake well until chilled.
- 3. Strain into a tall glass filled with ice.
- 4. Add fresh red fruits for a burst of colour and flavour.
- 5. Garnish with a slice of orange or mint for an elegant finish.

A GLOBAL TREND ROOTED IN ELEGANCE

The rise of non-alcoholic beverages isn't just a fleeting trend—it's a testament to the growing desire for healthier and more inclusive drink options. From the verdant gardens of Andalusia to the serene beaches of Uruguay, these mocktails offer a journey of flavours, proving that indulgence doesn't require alcohol.

For those ready to elevate their next gathering or personal retreat, these recipes bring luxury and refinement directly to your glass. Explore these drinks and embrace the art of mindful sipping today.

