

CONRAD[®] MALDIVES RANGALI ISLAND



THE ORIGINAL PIÑA COLADA

by Ramón 'Monchito' Marrero, at Caribe Hilton Puerto Rico, in 1954

After 3 months of experimentation, Ramon finally captured the flavor of Puerto Rico by blending rum, coconut cream and pineapple juice – a recipe which is enjoyed the world over to this day.

PIÑA NATURA US\$20 by Matteo Gianuzzi, at London Hilton on Park Lane, in 2024 Winner - Hilton Piña Colada Contest Inspired by the essence of San Juan using zero waste techniques and vibrant tropical flavors, this winning drink is a celebration of Puerto Rico's beauty, blending Bacardi Carta Blanca, whole milk, fresh lime juice, pineapple flambe juice, coconut syrup and Asti garnished with pineapple leather. VAMOS **US\$20** by Daichi Tanaka, at Conrad Tokyo, in 2024 2nd Place - Hilton Piña Colada Contest In a delicious collision of cultures Daichi blended Bacardi Carta Blanca, Nigori cloudy sake, coconut syrup, pineapple juice and lemon juice, garnishing with absinthe spray and dried pineapple. **SPECULADA US\$20** by The Team at DoubleTree by Hilton Amsterdam Central Station, in 2024 3rd Place - Hilton Piña Colada Contest Combining the famous DoubleTree and Dutch Speculaas Cookies, this drink is a harmony of childhood nostalgia and tropical indulgence, blending Bacardi Carta Blanca, coconut milk, pineapple juice, coconut cream, and Speculaas syrup, garnished with crumbled Speculass cookies and pineapple leaves. **ZERO COLADA US\$15** Non-alcoholic

No one should miss out on a drink that tastes like a holiday in a glass, especially when it blends fresh pineapple, pineapple juice, coconut cream and brown sugar.

All prices are in US\$, subject to 10% service charge and 16% T-GST

