

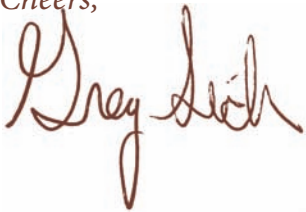
THE LUXURY COLLECTION,

a unique assemblage of more than 75 of the world's finest hotels and resorts in over 25 countries, has partnered with notable mixologists The Chase and Speakman to create The Cocktail Collection. Inspired by each destination in the collection, these 38 enchanting cocktails, along with The Last Cocktail, the signature cocktail of the Luxury Collection, help share our rich history. It is through this appreciation for what makes each destination unique that the Luxury Collection excels as the destination authority.

LIFE IS A COLLECTION
OF EXPERIENCES,
LET US BE YOUR GUIDE.

THE LUXURY COLLECTION signature cocktails evoke true emotions of nostalgia, the ease of elegance and the inspiration of the unknown. By harnessing the highest quality ingredients from each indigenous location, as well as focusing on the history of each destination, I saw a unique opportunity to create a collection of individual worlds, reflected in a unique brand of signature cocktails that inspire distinctive experiences.

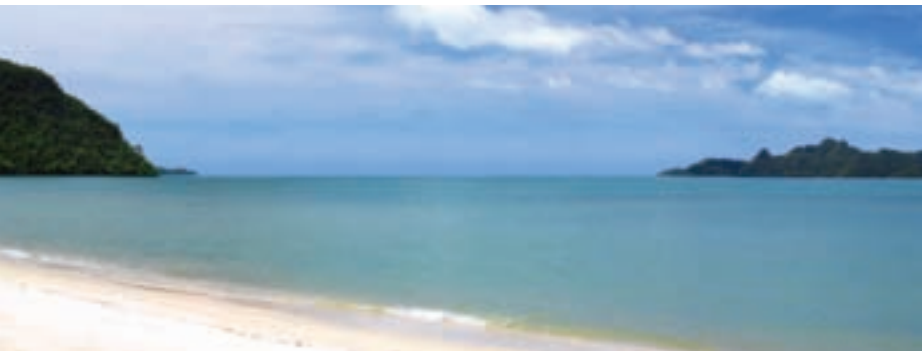
Cheers,

A handwritten signature in brown ink, reading "Greg Smith". The signature is written in a cursive style with a large, stylized "G" and "S".



Seider

FOUNDER OF
THE CHASE AND SPEAKMAN



Like an irresistible vision in the sultry air of the Malaysian night, an island goddess sings her siren song and pulls us in, as we escape into an oasis along the shores of the Andaman Sea and relish in a curious blend of aged rum, kaffir lime-infused agave nectar, lime juice and chili pepper. Feel the spirit of this magical island sanctuary and taste the essence of The Radiant Maiden.

KAFFIR LIME LEAF GARNISH

2 SLICES MUDDLED SERRANO CHILI PEPPER

1 OZ KAFFIR LIME-INFUSED AGAVE

3/4 OZ LIME JUICE

2 OZ AGED RUM

THE RADIANT MAIDEN

IN A METAL SHAKER, MUDDLE ONE KAFFIR LIME LEAF WITH 2 SLICES SERRANO CHILI PEPPERS, ADD RUM, LIME JUICE, AND KAFFIR LIME-INFUSED AGAVE, ADD ICE, SHAKE WELL FOR 10-12 SECONDS, DOUBLE STRAIN INTO A DAIQUIRI GLASS. GARNISH WITH KAFFIR LIME LEAF.



The Radiant Maiden

INSPIRED BY MALAYSIA



Across Arizona and the Southwest, families hang clusters of peppers, known as Chili Ristras, to welcome friends and families to their homes. An ode to this tradition, the Chili Ristras cocktail represents a sense of place from the warmth of chipotle, cayenne chili-infused agave and the familiar flavors of pineapple and cilantro, all mixed with tequila. Welcome home.

— SKEWERED CHILI PEPPERS AND
GRATED LIME ZEST GARNISH

— 2 OZ TEQUILA

— 1 1/2 OZ PINEAPPLE PUREE

— 1 OZ CHIPOTLE CHILI CILANTRO-INFUSED AGAVE

— 1 OZ LIME JUICE

CHILI RISTRAS

ADD ALL INGREDIENTS TO COCKTAIL SHAKER, ADD ICE, SHAKE, STRAIN. SERVE ON THE ROCKS IN A DOUBLE OLD-FASHIONED/ ROCKS GLASS. GARNISH WITH SKEWERED CHILI PEPPERS AND GRATED LIME ZEST.



Chili Ristras
INSPIRED BY ARIZONA



Off the distant shores of the Sunda Islands, the sounds of the sea merge with the gentle hymn of a gamelan orchestra. A dance begins as you take your first sip from the Bali Tai, a curious take on a traditional Mai Tai, with its effortless blend of fresh lime, lychee puree and black pepper syrup. Indulge in your desire for the exotic.

LIME ZEST GARNISH

1/2 OZ BLACK PEPPER SYRUP

3/4 OZ LYCHEE PUREE

1 OZ LIME JUICE

2 OZ PINEAPPLE JUICE

BALI TAI

ADD ALL INGREDIENTS TO COCKTAIL SHAKER. ADD ICE, SHAKE, AND SERVE ON THE ROCKS IN A COLLINS GLASS. GARNISH WITH LIME ZEST.

RECIPE FOR BLACK PEPPER SYRUP:
ADD 20 OZ AGAVE OR SUGAR AND 16 OZ OF WATER, 3 TABLESPOONS CRUSHED BLACK PEPPERCORNS, AND 1/2 OZ ALMOND EXTRACT TO POT, BRING TO BOIL. REMOVE FROM HEAT. COVER AND LET COOL FOR 45 MIN. STRAIN.

IN RESPECT OF THE LOCAL AREAS' CUSTOMS, ALCOHOL HAS BEEN OMITTED FROM THIS COCKTAIL.



Bali Tai
INSPIRED BY BALI



*Like a desert nymph upon the shores of the Arabian Gulf,
The Locust sings into the sweltering night sky of Dubai.
With an exotic blend of rum, lemon juice, cardamom-infused
agave, pear, and orange, topped with a cool splash of soda,
this compelling medley of flavors will swarm in and refresh
the most discerning of drinkers.*

TOP WITH SODA

2 OZ RUM

3/4 OZ LEMON JUICE

3/4 OZ CARDAMOM-INFUSED AGAVE

3/4 OZ PEAR PUREE

1/2 OZ EGG WHITE

2 DASHES ORANGE BITTERS

THE LOCUST

ADD ALL INGREDIENTS
EXCEPT SODA
TO COCKTAIL SHAKER.
DRY SHAKE (NO ICE).
ADD ICE TO COCKTAIL SHAKER.
HARD SHAKE FOR 10 SECONDS.
ADD ICE TO COLLINS GLASS.
DOUBLE STRAIN INTO GLASS.
TOP WITH SODA

CARDAMOM INFUSION
MIX 16 OZ AGAVE TO 16 OZ WATER.
TOAST 2 OZ COARSE GREEN CARDAMOM
PODS IN PAN TILL SMOKE WHISPS.
ADD AGAVE MIXTURE. BRING TO A BOIL.
REMOVE FROM HEAT. COVER AND
LET STAND 30 MIN. STRAIN.



The Locust
INSPIRED BY DUBAI



In California, it's all about what is fresh and close to home, and the Market Gimlet is no exception. Prepared with only the freshest market ingredients at hand, this unique version of a traditional gimlet gives a new definition to refreshing, with organic cucumber vodka, muddled cucumbers, lime juice and California tarragon-infused agave. Tastes like home, even if you are far away.

CUCUMBER DISC GARNISH

2 OZ ORGANIC CUCUMBER VODKA

2 OZ FRESH GRAPEFRUIT JUICE

3/4 OZ FRESH LIME JUICE

3/4 OZ TARRAGON-INFUSED AGAVE

MARKET GIMLET

MUDDLE CUCUMBER IN 18 OZ METAL SHAKER, BUILD INGREDIENTS, ADD ICE, SHAKE HARD FOR 10 SECONDS, STRAIN, AND SERVE ON THE ROCKS IN A DOUBLE OLD-FASHIONED GLASS. GARNISH WITH CUCUMBER DISC.

RECIPE FOR TARRAGON INFUSION:
1 SMALL BUNCH (8 BRANCHES) FRESH TARRAGON, ADD AGAVE MIX. BRING TO BOIL ON STOVETOP. COVER AND LET STAND 45 MIN. STRAIN THROUGH CHINOIS.



Market Gimlet
INSPIRED BY CALIFORNIA



From the island of Chios, the mastic tree cries resin tears that are collected and turned into the Greek spirit Skinos. This mastic spirit, known throughout history for its myriad of health remedies, adds a piney layer and is combined with creamy vodka and bright flavors of basil and sun-drenched Mediterranean grapes. Only tears of joy can come while you sip this delicious concoction as you stare into the heavens of the Greek sunsets.

BAMBOO SKEWER THROUGH
GRAPE AND BASIL LEAF GARNISH

1 OZ VODKA

1 OZ SKINOS GREEK LIQUOR

1/2 OZ LIME JUICE

1/2 OZ AGAVE

MUDDLED GRAPES AND BASIL

TEARS OF CHIOS

MUDDLE GRAPES AND BASIL LEAVES IN COCKTAIL SHAKER. ADD REST OF INGREDIENTS, ADD ICE, SHAKE, AND SERVE ON THE ROCKS IN DOUBLE OLD-FASHIONED ROCKS GLASS. GARNISH WITH BAMBOO SKEWER THROUGH GRAPE AND BASIL LEAVES.

RECIPE FOR AGAVE SYRUP:
20 OZ AGAVE MIXED WITH 16 OZ WATER



Tears of Chios
(INSPIRED BY GREECE)



Like mystical flash patterns in the southern sky, the Mayan Firefly calls upon centuries of Mexican mythology to create a veritable take on the traditional margarita with fresh pineapple, indigenous cinnamon-infused agave, lime and a hint of jalapeño. A true homage to the Mayan gods of yesteryear.

MUDDLED SLICE OF JALAPEÑO PEPPER

2 OZ TEQUILA

1 1/2 OZ PINEAPPLE PUREE

3/4 OZ MEXICAN CINNAMON-INFUSED AGAVE

3/4 OZ FRESH LIME JUICE

MAYAN FIREFLY

MUDDLE PEPPER.
BUILD INGREDIENTS IN
18 OZ METAL SHAKER,
ADD ICE, SHAKE HARD
FOR 10 SECONDS. STRAIN;
SERVE ON THE ROCKS IN
DOUBLE OLD-FASHIONED GLASS.
GARNISH WITH PINEAPPLE LEAF.

RECIPE FOR MEXICAN CINNAMON INFUSION:
5 CINNAMON STICKS BROKEN, TOAST ON STOVETOP IN
PAN (UNTIL SMOKING), ADD AGAVE MIX (MIX 24 OZ LIGHT
AGAVE SYRUP AND 20 OZ WATER), BRING TO A BOIL,
COVER FOR 45 MIN. STRAIN.



Mayan Firefly
INSPIRED BY MEXICO



Like the Dutch Golden Age, the spirit of this cocktail is inspired by the period in Dutch history where their culture was the most acclaimed in the world. The Self Portrait, named after one of Rembrandt's great works, highlights the iconographic qualities of the painting from the drink within. Fresh garden cucumbers layered around beautiful, soft juniper flavors of gin and the tangy sweetness of rhubarb bitters all balanced with citrus notes and sparkling soda.

THREE CUCUMBER DISCS AND
MINT SPRIG GARNISH

TOP WITH SODA

3 DASHES RHUBARB BITTERS

2 MUDDLED CUCUMBERS

1 OZ LEMON JUICE

1 OZ AGAVE OR SIMPLE SYRUP

2 OZ GIN

THE SELF PORTRAIT

MUDDLE CUCUMBER SLICES
IN COCKTAIL SHAKER,
ADD REST OF INGREDIENTS,
ADD ICE, SHAKE,
STRAIN ON THE ROCKS
IN A COLLINS GLASS,
TOP WITH SODA.
GARNISH WITH THREE CUCUMBER
DISCS AND MINT SPRIG.

RECIPE FOR AGAVE SYRUP:
20 OZ AGAVE MIXED WITH 16 OZ WATER



The Self Portrait
INSPIRED BY THE NETHERLANDS



A true meditation on the age-old cocktail, the Vada Gimlet breathes new life into the art of mixology. A meeting of East and West with the citrus notes of gin, the spicy essence of Thai chili and lemongrass-infused agave, with fresh lime and a basil garnish. One heart. One spirit. One drink for the ages.

THAI BASIL GARNISH

1 OZ LIME JUICE

3/4 OZ THAI CHILI LEMONGRASS INFUSION

2 OZ GIN

VADA GIMLET

ADD ALL INGREDIENTS TO COCKTAIL SHAKER, ADD ICE, SHAKE, AND SERVE ON THE ROCKS IN OLD-FASHIONED ROCKS GLASS. TAKE BASIL LEAVES IN HAND AND PRESS OVER TOP OF GLASS TO RELEASE OILS. GARNISH WITH THAI BASIL SPRIG.

RECIPE FOR THAI CHILI LEMONGRASS SYRUP:
ADD 20 OZ AGAVE OR SUGAR AND 16 OZ WATER, 5 STALKS SMASHED/ROUGH-CHOPPED LEMONGRASS, 3 THAI BIRD CHILIS, TO POT, BRING TO A BOIL. REMOVE FROM HEAT. COVER, LET COOL FOR 45 MIN. STRAIN.



Vada Gimlet
INSPIRED BY THAILAND



At the foot of Mount Entoto, a grand city is born. The ancient legend of a drink shared spans across the eons into the present-day celebration of a proud nation. With a delicate balance of gin, vodka, orange bitters and spiced Ethiopian honey wine syrup, the Grassland Vesper will bring you back to an age of grandeur.

GRASSLAND VESPER

IN A COCKTAIL SHAKER,
BUILD INGREDIENTS.
FILL SHAKER WITH ICE,
STIR UNTIL CHILLED,
STRAIN. SERVE IN
A MARTINI GLASS.

1 1/2 OZ GIN

1 OZ VODKA

1/2 OZ SPICED ETHIOPIAN HONEY WINE SYRUP

DASH OF ORANGE BITTERS



Grassland Vesper
INSPIRED BY ETHIOPIA



Not unlike the era of peace and expansion marked by the Mauryan Dynasty of India's illustrious past, the Mauryan Sour is a perfect balance of flavors on the palate, combining a traditional Eastern cardamom spice with a traditional scotch whiskey. A harmonious meeting of East and West balanced with a bright touch of citrus.

MAURYAN SOUR

BUILD INGREDIENTS
IN 18 OZ METAL SHAKER,
ADD ICE. SHAKE HARD
FOR 10 SECONDS AND STRAIN.
SERVE ON THE ROCKS
IN A DOUBLE OLD-FASHIONED GLASS.

RECIPE FOR CARDAMOM INFUSION:
1/4 CUP COARSELY GROUND GREEN CARDAMOM
PODS, TOAST ON STOVETOP IN PAN (UNTIL SMOKING).
ADD AGAVE MIX. BRING TO A BOIL. COVER AND LET
STAND 45 MIN. STRAIN THROUGH CHINOIS.

2 OZ WHISKEY

1 OZ CARDAMOM-INFUSED AGAVE

3/4 OZ FRESH LEMON JUICE

3/4 OZ FRESH ORANGE JUICE



Mauryan Sour
INSPIRED BY INDIA



In full bloom for our seasonal take on a longtime Austrian tradition, the Marillen Fizz combines the smooth citrus notes of gin, the slight sweetness of elderflower, and the subtle bouquet of fresh-picked Klosterneuburger apricots for a complex, yet refreshing version of a traditional gin fizz.

— SKEWERED TRIPLE APRICOT GARNISH
— TOP WITH SODA

— ORANGE BITTERS

— 2 BAR SPOONS APRICOT PRESERVES

— 1/2 OZ ELDERFLOWER CORDIAL

— 1 OZ APRICOT CORDIAL

— 2 OZ GIN

MARILLEN FIZZ

ADD ALL INGREDIENTS TO A COCKTAIL SHAKER EXCEPT SODA. STIR BRIEFLY TO INCORPORATE APRICOT JAM WITH COCKTAIL SPOON. ADD ICE, SHAKE, STRAIN, SERVE ON THE ROCKS IN A COLLINS GLASS. GARNISH WITH SKEWERED TRIPLE APRICOT.



Marillen Fizz

INSPIRED BY AUSTRIA



Off the distant shores of the Mascarene Islands, the sounds of the sea merge with the gentle hymn of Sega folklore music. A dance begins, as you take your first sip from the Harel Daiquiri, a curious take on an age-old cocktail, with its effortless blend of light and dark rum, fresh lime, lychee puree and dried chili syrup. Indulge in your desire for the soft beauty of life on Mauritius.

LIME ZEST GARNISH

1/2 OZ MAURITIUS DRIED CHILI SYRUP

3/4 OZ LYCHEE PUREE

1 OZ LIME JUICE

1 OZ DARK RUM

1 OZ LIGHT RUM

HAREL DAIQUIRI

IN COCKTAIL SHAKER
BUILD ALL INGREDIENTS,
FILL SHAKER WITH ICE,
SHAKE, DOUBLE STRAIN.
SERVE UP IN MARTINI GLASS.



Harel Daiquiri
INSPIRED BY MAURITIUS



Like a constant lover and a longing for the beloved, the Rose and Nightingale sings into the flickering sky, a nocturnal hymn to infinite dreamers across the vast Turkish river valleys, up onward to the great city of Ankara. With a peculiar blend of barrel-aged bourbon, citrus, agave, pistachio, and apricot, this gala of flavors will transport the senses and shake the heart, a dance deep into the mysteries of the night.

TOP WITH SODA

1 BAR SPOON APRICOT JAM

1/2 OZ PISTACHIO LIQUOR

3/4 OZ AGAVE OR SIMPLE SYRUP

1 OZ LEMON JUICE

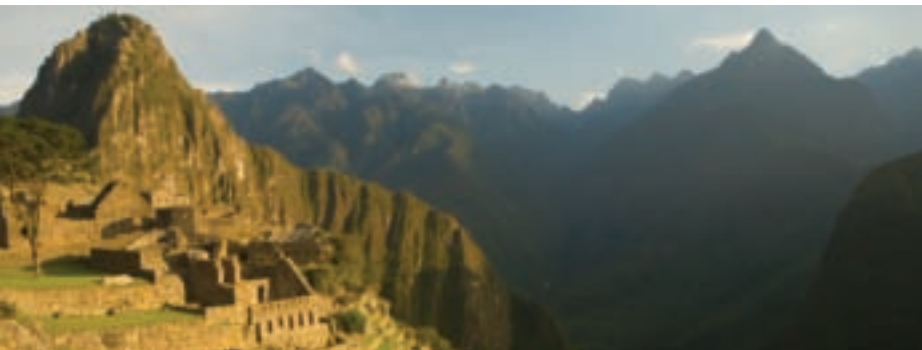
1 3/4 OZ BOURBON

ROSE AND NIGHTINGALE

SHAKE ALL INGREDIENTS EXCEPT SODA. STRAIN ON THE ROCKS IN A DOUBLE OLD-FASHIONED GLASS. TOP WITH SODA.



Rose and Nightingale
(INSPIRED BY TURKEY)



Like the Inca Trail, a complex system of roads with all points leading to the empire, The Raymi is a cocktail with many layers of flavor leading to one impressive libation. Artisanal Peruvian pisco, garden strawberries and basil are shaken up with lemon and grapefruit bitters, leading to this modern version of the seminal Pisco Sour. A true offering to the discerning drinkers of today.

— WHOLE STRAWBERRY AND
BASIL-SPRIG GARNISH
— TOP WITH SODA
— EGG WHITES
— 2 DASHES GRAPEFRUIT BITTERS
— 2 MUDDLED STRAWBERRIES
— 7 BASIL LEAVES

— 3/4 OZ AGAVE

— 3/4 OZ LEMON JUICE

— 2 OZ PERUVIAN PISCO

THE RAYMI

ADD ALL INGREDIENTS EXCEPT SODA TO COCKTAIL SHAKER, *DRY SHAKE, ADD ICE, SHAKE, AND STRAIN ON ROCKS INTO A DOUBLE OLD-FASHIONED GLASS. TOP WITH SODA. GARNISH WITH WHOLE STRAWBERRY AND BASIL SPRIG.

*DRY SHAKE = SHAKEN WITHOUT ICE.
RECIPE FOR AGAVE SYRUP:
20 OZ AGAVE MIXED WITH 16 OZ WATER



The Raymi
INSPIRED BY PERU



A refreshing take on an age-old classic Italian cocktail, the Buona Vita embodies the ease and elegance of Italian lifestyle, combining the mellow citrus notes of gin, the subtle sweetness of elderflower, and the invigorating brightness of Campari and grapefruit. Here's to a life without worry.

ORANGE PEEL GARNISH

2 OZ GIN

2 OZ FRESH GRAPEFRUIT JUICE

1 OZ ELDERFLOWER CORDIAL

1/2 OZ CAMPARI

BUONA VITA

BUILD INGREDIENTS
IN 18 OZ METAL SHAKER.
ADD ICE & SHAKE HARD
FOR 10 SECONDS. STRAIN,
SERVE ON ROCKS
IN COLLINS GLASS.
GARNISH WITH ZEST
OF ORANGE PEEL.



Buona Vita
INSPIRED BY ITALY



Deep within the forests of Finland, at one with the trees and paths, comes the Tellervo Cocktail, a true homage to the rich tapestry of Finnish folklore and the deity of the same name. With a congenial blend of vodka, spiced cranberry-infused agave, lingonberry preserve, orange bitters, and absinthe, this unique creation soothes the mind and warms the soul.

SPLASH OF ABSINTHE

2 DASHES ORANGE BITTERS

EGG WHITE

1 SMALL SPOON OF
LINGONBERRY PRESERVE

1 OZ SPICED CRANBERRY AGAVE

3/4 OZ LEMON

2 OZ VODKA

TELLERVO COCKTAIL

IN COCKTAIL SHAKER
BUILD INGREDIENTS,
*DRY SHAKE, ADD ICE,
RESHAKE,
DOUBLE STRAIN.
SERVE STRAIGHT UP
IN TULIP GLASS.

*DRY SHAKE = SHAKEN WITHOUT ICE

RECIPE FOR SPICED LINGONBERRY SYRUP:
MAKES ONE QUART. 8 OZ LINGONBERRY PRESERVE,
14 OZ WATER, 16 OZ AGAVE SYRUP, 5 CINNAMON
STICKS (BROKEN), 20 WHOLE CLOVES,
1 TEASPOON GROUND NUTMEG.

COMBINE ALL INGREDIENTS IN SAUCEPAN.
BRING TO A BOIL. COVER. LET STAND FOR 30
MINUTES, STRAIN INTO BOTTLE.




Tellerovo Cocktail

INSPIRED BY FINLAND



On rail lines stretching across the Northern Plains and into the Dakotas, the heart of Minnesota was carried in the grains of its grand milling past. Celebrate this rich tradition of grain production with the Mill City Sour, an elegant combination of rye whiskey, apple schnapps, fresh-pressed apple cider, basil and a gentle dust of cinnamon.



—	GROUND CINNAMON GARNISH
—	DASH OF PEACH BITTERS
—	EGG WHITE
—	MUDDLED BASIL LEAVES
—	1/2 OZ AGAVE
—	1/2 OZ LEMON JUICE
—	1 OZ APPLE CIDER
—	1/2 OZ APPLE SCHNAPPS
—	2 OZ RYE WHISKEY

MILL CITY SOUR

IN COCKTAIL SHAKER
MUDDLE 5 BASIL LEAVES,
BUILD INGREDIENTS,
*DRY SHAKE, FILL SHAKER
WITH ICE, RESHAKE,
DOUBLE-STRAIN ON
THE ROCKS IN DOUBLE
OLD-FASHIONED GLASS.
GARNISH WITH GROUND
CINNAMON.

*DRY SHAKE = SHAKEN WITHOUT ICE
AGAVE SYRUP IS 20 OZ AGAVE MIXED
WITH 16 OZ WATER



Mill City Sour
INSPIRED BY MINNESOTA



Across the grand plateaus to the vast river valleys and on to the alluvial plains, China is a nation marked by dramatic movements of change, as diverse as its grandiose dynastic past. Celebrate the majesty of lavish Chinese culture with the Mandarin Sidecar, a gallant blend of cognac, lemon juice, Szechwan-infused agave and mandarin essence.

MANDARIN SIDECAR

IN COCKTAIL SHAKER,
BUILD ALL INGREDIENTS,
FILL SHAKER WITH ICE,
SHAKE, AND
DOUBLE-STRAIN
UP IN MARTINI GLASS.

1 1/2 OZ BRANDY

1 OZ LEMON JUICE

3/4 OZ SZECHWAN-INFUSED AGAVE

1/4 OZ MANDARIN ESSENCE



Mandarin Sidecar

INSPIRED BY CHINA



Off the shores of Table Bay, the dramatic cliffs of Devil's Peak and Lion's Head, atop Table Mountain comes the Red Bush Sundowner, a cocktail as breathtaking as its locale. With an unusual blend of Rooibos tea-infused vodka and agave, lemon, passion fruit and peach bitters, this curative cocktail, like South Africa itself, will exert its powerful and charismatic pull, enchanting and drawing in any and all who fall under its spell.

RED BUSH SUNDOWNER

ADD ALL INGREDIENTS TO COCKTAIL SHAKER, ADD ICE, SHAKE, AND SERVE ON THE ROCKS IN A DOUBLE OLD-FASHIONED/ROCKS GLASS.

RECIPE FOR ROOIBOS INFUSED VODKA:
TAKE 1 LITER VODKA AND SIX BAGS OF ROOIBOS TEA, ADD TO SEALED CONTAINER. LET STAND FOR 3 TO 4 HOURS. REMOVE TEA BAGS.

RECIPE FOR ROOIBOS SYRUP:
ADD 20 OZ OF AGAVE OR SUGAR, 16 OZ WATER AND SIX ROOIBOS TEA BAGS TO POT. BRING TO A BOIL. REMOVE FROM HEAT. COVER AND LET COOL FOR 45 MIN. STRAIN OUT TEA BAGS.

2 OZ ROOIBOS TEA-INFUSED VODKA

1 OZ ROOIBOS TEA-INFUSED AGAVE

3/4 OZ LEMON JUICE

1/2 OZ PASSION FRUIT PUREE

DASH OF PEACH BITTERS



Red Bush Sundowner
INSPIRED BY SOUTH AFRICA



Unusual combinations often lead to revelations of mind, spirit and body. Enter The Fritz, a sour fizz for the ages. Soft notes of burnt toffee meld effortlessly with hazelnut and citrus, as the spicy herbaceous notes of one of Switzerland's oldest distilled spirits bind the flavors together in harmony.

— ZEST OF ORANGE PEEL GARNISH

— 1 OZ BOURBON WHISKEY

— 1/2 OZ ABSINTHE

— 1 OZ LEMON JUICE

— 1/2 OZ AGAVE SYRUP

— 1/2 OZ NOCELLO WALNUT LIQUEUR

— EGG WHITES

THE FRITZ

BUILD INGREDIENTS
IN 18 OZ METAL SHAKER.
ADD ICE & SHAKE HARD
FOR 10 SECONDS. STRAIN,
SERVE ON ROCKS
IN A TULIP GLASS.
GARNISH WITH ZEST
OF ORANGE PEEL.

RECIPE FOR AGAVE SYRUP:
20 OZ AGAVE MIXED WITH 16 OZ WATER



The Fritz

INSPIRED BY SWITZERLAND



Like a crown jewel, The Diadem Cocktail lights up the room with a peculiar combination of locally distilled Pisco brandy, Chilean Sauvignon Blanc, organic peach nectar, lemon juice and agave. Subtle and sweet until the day is born.

GRATED LEMON ZEST GARNISH

1 OZ PISCO

1 1/2 OZ CHILEAN SAUVIGNON BLANC

1 OZ PEACH PUREE

1/2 OZ LEMON JUICE

1/2 OZ AGAVE
EGG WHITE

THE DIADEM COCKTAIL

ADD ALL INGREDIENTS TO COCKTAIL SHAKER, *DRY SHAKE, AND ADD ICE, SHAKE, AND DOUBLE-STRAIN. SERVE UP IN MARTINI GLASS. GARNISH WITH GRATED LEMON ZEST.

*DRY SHAKE = SHAKEN WITHOUT ICE
RECIPE FOR AGAVE SYRUP:
20 OZ AGAVE MIXED WITH 16 OZ WATER.



The Diadem Cocktail

INSPIRED BY CHILE



In London, traditions stand proud, but not without a constant renewal and rebirth. Combining one of England's most traditional spirits with the slight heat of ginger-infused agave and the herbaceous notes of absinthe, The Henley Fizz proves to be a benevolent tribute to Britain's longstanding love of the cocktail.

LONG SLICE OF GINGER GARNISH

TOP WITH SODA

1/4 OZ EGG WHITES

1/4 OZ ABSINTHE

1/2 OZ GINGER SYRUP

1/2 OZ AGAVE

3/4 OZ LEMON JUICE

1 1/2 OZ PIMMS

THE HENLEY FIZZ

ADD ALL INGREDIENTS TO COCKTAIL STRAINER EXCEPT SODA, *DRY SHAKE, ADD ICE, SHAKE, STRAIN AND SERVE ON ROCKS IN COLLINS GLASS, TOP WITH SODA. GARNISH WITH LONG SLICE OF GINGER.

GINGER SYRUP:

ADD 20 OZ AGAVE OR SUGAR TO 16 OZ WATER AND ADD TWO BIG PIECES (1 BY 3 INCH) OF CHOPPED GINGER TO A POT, BRING TO A BOIL, COVER AND LET COOL FOR 45 MIN, STRAIN OUT GINGER.

*DRY SHAKE = SHAKEN WITHOUT ICE

RECIPE FOR AGAVE SYRUP:

20 OZ AGAVE MIXED WITH 16 OZ WATER



The Henley Fizz
INSPIRED BY ENGLAND



A rebellious spirit takes hold as we enter the grand city of Sofia, but our rebellion is an epic journey of discovery that has many layers of meaning and numerous gifts to give along the way. Such is The Elisaveta, a cocktail for the poet in all of us, with its unique blend of apple brandy, lemon juice, Bulgarian apple syrup, ginger cordial and bitters. A revelation in a single glass.

THE ELISAVETA

IN COCKTAIL SHAKER,
BUILD ALL INGREDIENTS,
FILL SHAKER WITH ICE,
SHAKE, AND SERVE
ON THE ROCKS IN A DOUBLE
OLD-FASHIONED GLASS.

RECIPE FOR POMEGRANATE SYRUP:
16 OZ SUGAR, 16 OZ WATER, 4 OZ POMEGRANATE
MOLASSES. COMBINE ALL INGREDIENTS IN SAUCEPAN.
BRING TO A BOIL. LET COOL. POUR INTO BOTTLE.

2 OZ APPLE BRANDY

1 OZ LEMON JUICE

1/2 OZ BULGARIAN APPLE SYRUP

1/2 OZ POMEGRANATE SYRUP

1/4 OZ GINGEMBRE

2 DASHES OF ANGOSTURA



The Elisaveta
INSPIRED BY BULGARIA



When the Greeks first settled in Kuwait in the 3rd century B.C. they compared this land of sweltering heat to a Greek legend who, striving for perfection, once flew too close to the sun. The Icarus Sour feels a similar heat, but its complex, spicy notes are mellowed out by the fresh sweetness of indigenous dates and the clean finish of bright citrus.

— CAYENNE PEPPER GARNISH

— EGG WHITE

— 3/4 OZ DATE SYRUP

— 1 OZ LEMON JUICE

— 2 OZ SPICED BLACK TEA

ICARUS SOUR

IN COCKTAIL SHAKER,
BUILD ALL INGREDIENTS,
*DRY SHAKE, FILL SHAKER
WITH ICE, RESHAKE.
DOUBLE-STRAIN ON
ROCKS IN COLLINS GLASS.
GARNISH WITH CAYENNE PEPPER.

*DRY SHAKE = SHAKEN WITHOUT ICE

IN RESPECT OF THE LOCAL AREAS' CUSTOMS,
ALCOHOL HAS BEEN OMITTED FROM THIS COCKTAIL.



Icarus Sour
INSPIRED BY KUWAIT



The world famous market La Boqueria provides the inspiration for this eponymous cocktail. The array of colors, the incredible range of quality produce and the sheer enthusiasm of vendors and customers alike never cease to amaze. In this spirit, La Boqueria Sour was born with Cuban rum and Spanish brandy, luscious figs, citrus, the creamy head of shaken egg whites and the smoky orange essence of Spanish paprika. A moving journey into the heart of Catalan culture.

GROUND SMOKED PAPRIKA GARNISH
EGG WHITE

3/4 OZ AGAVE SYRUP

1 OZ LEMON

2 MUDDLED FIGS

1 OZ SPANISH BRANDY

1 OZ CUBAN RUM

LA BOQUERIA SOUR

MUDDLE FIGS IN COCKTAIL SHAKER, ADD REST OF INGREDIENTS, *DRY SHAKE, ADD ICE, HARD SHAKE, DOUBLE-STRAIN INTO A DOUBLE OLD-FASHIONED GLASS. GARNISH WITH GROUND SMOKED PAPRIKA.

*DRY SHAKE = SHAKEN WITHOUT ICE
RECIPE FOR AGAVE SYRUP:
20 OZ AGAVE MIXED WITH 16 OZ WATER



La Boqueria Sour
INSPIRED BY SPAIN



The rich tradition of Texas BBQ adorned with sweet, spicy and smokey flavors are mirrored in this Lone Star State cocktail, The Triple S. Big, juicy watermelon combined with spicy jalapeño chili, hickory-smoked salt, lime and tequila meld together and transform into a libation with a spirit as big as Texas itself.

THE TRIPLE S

MUDDLE CHILI IN COCKTAIL SHAKER, ADD REST OF INGREDIENTS, ADD ICE, SHAKE, STRAIN. SERVE ON ROCKS IN A DOUBLE OLD-FASHIONED/ROCKS GLASS RIMMED WITH HICKORY-SMOKED SALT.

RECIPE FOR AGAVE SYRUP:
20 OZ AGAVE MIXED WITH 16 OZ WATER

2 OZ TEQUILA

1 OZ FRESH LIME JUICE

1 OZ WATERMELON PUREE

3/4 OZ AGAVE

MUDDLED JALAPENO CHILE

HICKORY-SMOKED SALT RIM



The Triple S
INSPIRED BY TEXAS



The three mainstays of the Hawaiian culinary culture are highlighted in the Pinakona Coco. Alluring rum blends effortlessly with world-renowned juicy, sweet Hawaiian pineapple, the rich earthy and floral notes of the Kona coffee bean, with a splash of luxurious coconut milk conjuring up images of Robert Louis Stevenson's poems to Princess Kaiulani while glancing out at sweeping views of the South Shore and Waianae Mountains. Okole Maluna.

— KONA COFFEE DUST
— TOUCH COCONUT MILK
— 3/4 OZ KONA COFFEE INFUSION

— 1 OZ LEMON JUICE

— 1 1/2 OZ PINEAPPLE PUREE

— 2 OZ RUM

PINAKONA COCO

ADD ALL INGREDIENTS TO COCKTAIL SHAKER, ADD ICE, SHAKE. SERVE ON ROCKS IN A COLLINS GLASS OR COFFEE GLASS. GARNISH WITH KONA COFFEE DUST.



PinaKona Coco
INSPIRED BY HAWAII



From the bustle of the grand avenues of Paris to the glamorous ease of the beaches of Le Midi, the Privee Cocktail steals the scene as a new definition of French luxury. Combine the spicy sweetness of Massenez creme de Gingembre, the tangy bite of fresh passion fruit, and the toasty finish of vintage bubbly, and relish in the decadence of a veritable Champagne cocktail.

LEMON TWIST GARNISH

TOPPED WITH CHAMPAGNE

1 1/2 OZ PASSION FRUIT JUICE

1 1/2 OZ MASSENEZ CREME DE GINGEMBRE

PRIVEE COCKTAIL

ADD GINGEMBRE AND PASSION FRUIT TO COCKTAIL SHAKER, ADD ICE, SHAKE, DOUBLE STRAIN INTO CHAMPAGNE FLUTE, TOP WITH CHAMPAGNE. GARNISH WITH LEMON TWIST.



Privée Cocktail
INSPIRED BY FRANCE



Elegant in its subtle flavor, mixing savory and sweet, The Anastasia evokes feelings of Russia's illustrious history. Pomegranate puree, once considered the nectar of the gods, blends effortlessly with the motherland's premier vodka. Add a touch of rosemary-infused agave and a dash of Peychaud bitters and you have a new definition of luxury. Step into the house of the Czars and enjoy the ride.

— ZEST OF ORANGE PEEL GARNISH
— TOP WITH CHAMPAGNE
— 2 DASHES OF PEYCHAUD BITTERS
— 3/4 OZ ROSEMARY-INFUSED AGAVE

— 1 OZ LEMON JUICE

— 1 1/2 OZ POMEGRANATE PUREE

— 2 OZ RUSSIAN VODKA

THE ANASTASIA

BUILD INGREDIENTS IN 18 OZ METAL SHAKER. ADD ICE & SHAKE HARD FOR 10 SECONDS. STRAIN, SERVE IN TULIP GLASS. GARNISH WITH ZEST OF ORANGE PEEL.



The Anastasia
INSPIRED BY RUSSIA



Like roses of the same name, The Floribunda has many facets. With a base of gin, fresh rose syrup, citrus, pineapple, and a dash of scotch, this concoction will take you into the highlands of Scotland's most exotic locales, with floral notes balanced against the gentle smokiness of a traditional scotch.

FLORIBUNDA

ADD ALL INGREDIENTS
TO COCKTAIL SHAKER,
ADD ICE, SHAKE,
SERVE ON ROCKS
IN A DOUBLE OLD-
FASHIONED/ROCKS GLASS.

1 1/2 OZ GIN

1/2 OZ LEMON JUICE

3/4 OZ ROSE SYRUP

3/4 OZ PINEAPPLE JUICE

1/4 OZ SCOTCH



Floribunda
INSPIRED BY SCOTLAND



An ode to the infamous North Carolina beverage, Cheerwine, the Salisbury Sling is a Carolina version of the time-honored cocktail from Singapore, a nostalgic blend of flavors reminiscent of an age of innocence and cherry pop. Combining the earthy spice of gin, the creaminess of muddled Marasca cherries, the sweet nuttiness of almond syrup, and a refreshing finish of lemon juice and soda, this spirited reproduction of a classic cocktail will take you back to the carefree days of old Carolina.

TOP WITH SODA

2 OZ GIN

2 MUDDLED MARASCA CHERRIES

1 OZ LEMON JUICE

1/4 OZ ALMOND SYRUP

SALISBURY SLING

IN COCKTAIL SHAKER,
BUILD INGREDIENTS
EXCEPT FOR SODA,
FILL SHAKER WITH ICE,
SHAKE, AND STRAIN
ON THE ROCKS IN A COLLINS
GLASS. TOP WITH SODA.



Salisbury Slings
INSPIRED BY NORTH CAROLINA



From the expansive banks of the Rhine to the highest peaks of Baden-Württemberg, a spirit of passion runs deep in the heart of the Black Forest. Combining muddled blackberries, vodka, elderflower cordial, lemon, agave and Sekt with the unmistakable cherry and bitter almond notes of German Kirschwasser, The Freyja tempts us to believe that love and beauty are truly alive if only in a sip.

- TOPPED WITH SEKT
- 1 MUDDLED BLACKBERRY
- 3/4 OZ AGAVE
- 3/4 OZ LEMON
- 1/2 OZ KIRSCH
- 3/4 OZ ELDERFLOWER CORDIAL
- 1 OZ VODKA

THE FREYJA

IN COCKTAIL SHAKER
MUDDLE BLACKBERRY,
BUILD INGREDIENTS
EXCEPT SEKT,
SHAKE, DOUBLE STRAIN,
AND SERVE UP IN
CHAMPAGNE FLUTE.
TOP WITH SEKT.

RECIPE FOR AGAVE SYRUP:
20 OZ AGAVE MIXED WITH 16 OZ WATER



The Freyja
INSPIRED BY GERMANY



From the fertile plains of Pampas, to the subtropical flats of the Gran Chaco, to the rugged range of the Andes, Argentina is a country of depth and diversity. The Centenara is a cocktail for the Argentine in all of us: a harmonious blend of gin, earthy Mendoza Malbec wine syrup, and a bitter orange zest. Layers of flavor for a wonderfully complex locale.

ORANGE ZEST GARNISH

2 OZ GIN

1/2 OZ MALBEC WINE SYRUP

3/4 OZ APEROL

3 DASHES ORANGE BITTERS

THE CENTENARA

ADD ALL INGREDIENTS TO COCKTAIL SHAKER; ADD ICE, STIR, AND STRAIN INTO MARTINI GLASS. GARNISH WITH ORANGE ZEST (HOLD ORANGE ZEST AND LIGHTER OVER GLASS AND SQUEEZE ZEST INTO FLAME).

RECIPE FOR MALBEC WINE SYRUP:
ADD 20 OZ AGAVE OR SUGAR TO 16 OZ MALBEC WINE. HEAT UNTIL SUGAR IS DISSOLVED. REMOVE FROM HEAT. LET COOL TO ROOM TEMPERATURE.



The Centenara
INSPIRED BY ARGENTINA



High up in the Green Mountains of Vermont, a familiar essence of boiling maple sap drifts in the air, a tradition marking the passage of season and a history unlike any other in the world. Enter the Sweet Bud Sazerac, an exceptional take on an old classic with the dry spice of rye perfectly balanced with the round sweetness of Vermont Grade A maple syrup, a zest of lemon and a hint of anise. A drink that warms the soul.

SWEET BUD SAZERAC

2 OZ RYE

SLIGHTLY LESS THAN
1/2 OZ VERMONT GRADE A MAPLE SYRUP

3 DASHES ORANGE BITTERS

ABSINTHE RINSE

LEMON ZEST

CHILL ROCKS GLASS WITH ICE AND TOUCH OF ABSINTHE, SWIRL WITH COCKTAIL SPOON TO COAT GLASS. ADD REST OF INGREDIENTS TO COCKTAIL SHAKER, ADD ICE, AND STIR. DUMP OUT CHILLED ICE AND ABSINTHE IN GLASS AND ZEST WITH LEMON. STRAIN INTO A ROCKS GLASS.



Sweet Bud Sazerac
INSPIRED BY VERMONT



As Bob Dylan and the Rolling Stones are to music, the farmers of Oregon are to the culinary world. Like these famed Oregonians, the Farmer's Rock n' Rose lends itself to the adventurous and the inquisitive. Gin blends with citrus, balanced layers of the Oregon marionberry, and rosemary-infused agave, and is topped with soda and a bright lemon zest. Take a sip and keep rocking the free world.

BLACKBERRY SKEWER
AND GRATED LEMON ZEST GARNISH

2 OZ GIN

3/4 OZ LEMON JUICE

3 MUDDLED MARION BLACKBERRIES

3/4 OZ ROSEMARY INFUSION

TOP WITH SODA

LEMON ZEST

FARMER'S ROCK N' ROSE

MUDDLE 3 BLACKBERRIES IN A COCKTAIL SHAKER, ADD REST OF INGREDIENTS EXCEPT SODA, ADD ICE, SHAKE, AND SERVE ON ROCKS IN COLLINS GLASS. TOP WITH SODA. GARNISH WITH BLACKBERRY SKEWER AND GRATED LEMON ZEST.

RECIPE FOR ROSEMARY SYRUP:

ADD 20 OZ AGAVE OR SUGAR AND 16 OZ WATER AND 6 SPRIGS OF ROSEMARY TO POT, BRING TO A BOIL. REMOVE FROM HEAT. COVER AND LET COOL FOR 45 MIN. STRAIN.



Farmer's Rock N' Rose

INSPIRED BY OREGON



Nothing beats a whiskey cocktail for a power lunch, especially one that is soon to become a conversation piece. The Smokey Veil is the ultimate cocktail with its unusual blend of Scotch whiskey, orange juice, sweet vermouth, cherry and orange bitters and a float of scotch. Here's to your future.

- 3 SKEWERED MARASCA CHERRIES GARNISH
- FLOAT OF SCOTCH
- 2 DASHES ORANGE BITTERS
- 2 DASHES CHERRY BITTERS
- 3/4 OZ SWEET VERMOUTH
- 3/4 OZ FRESH-SQUEEZED ORANGE JUICE
- 2 OZ SCOTCH

THE SMOKEY VEIL

Muddle cherries in cocktail shaker. Add rest of ingredients, add ice, shake, strain, serve on rocks in double old-fashioned/rocks glass. Garnish with 3 skewered marasca cherries.



The Smokey Veil

INSPIRED BY WASHINGTON, D.C.



Inspired by a traditional brandy cocktail, but with a modern Portuguese twist, the Cale Sidecar regales the drinker with tales of old and new. The subtle sweetness of agave combined with the earthiness of a vintage port, the warmth of a customary brandy and a bright finish of citrus, making for an ideal late-afternoon libation.

CALE SIDECAR

ADD ALL INGREDIENTS TO COCKTAIL SHAKER; ADD ICE, SHAKE, AND SERVE UP IN MARTINI GLASS. GARNISH WITH FRESH NUTMEG.

FRESH NUTMEG GARNISH

1/2 OZ AGAVE

3/4 LEMON JUICE

1/2 OZ LATE VINTAGE PORT

1 1/2 OZ COGNAC



Cale Sidecar
INSPIRED BY PORTUGAL

THE LUXURY COLLECTION signature cocktail embodies the wondrous experiences and memories of distinctive hotel destinations. Just as with each hotel and resort, *The Last Cocktail* unlocks an experience to be remembered and savored. As you sip on this lofty creation, the tastes and smells of the Italian countryside come to life. Combining the spiciness of dusted clove, the aroma of Italian juniper berries, the intoxicating flavor of fresh pear and rosemary, and the crisp light bubbles of locally produced prosecco, this uniquely subtle and complex concoction will give you a sensation synonymous with the elegance of *The Luxury Collection Hotels & Resorts* worldwide.



CLOVE GARNISH

TOP WITH PROSECCO

3/4 OZ LEMON JUICE

3/4 OZ PEAR PUREE

3/4 OZ ROSEMARY INFUSION

3/4 OZ GIN

THE LAST COCKTAIL

ADD ALL INGREDIENTS EXCEPT PROSECCO TO COCKTAIL SHAKER; ADD ICE, SHAKE, DOUBLE STRAIN, AND SERVE UP IN MARTINI GLASS. GARNISH TOP WITH CLOVE.



The Last Cocktail

INSPIRED BY THE LUXURY COLLECTION

PROPERTY LISTING

ASIA PACIFIC

ITC GRAND CENTRAL

A Luxury Collection Hotel, MUMBAI

ITC KAKATIYA

A Luxury Collection Hotel, HYDERABAD

ITC MARATHA

A Luxury Collection Hotel, MUMBAI

ITC MAURYA

A Luxury Collection Hotel, NEW DELHI

ITC MUGHAL

A Luxury Collection Hotel, AGRA

ITC ROYAL GARDENIA

A Luxury Collection Hotel, BENGALURU

ITC SONAR

A Luxury Collection Hotel, KOLKATA

ITC WINDSOR

A Luxury Collection Hotel, BENGALURU

SHERATON GRANDE LAGUNA

A Luxury Collection Resort, PHUKET

SHERATON GRANDE SUKHUMVIT

A Luxury Collection Hotel, BANGKOK

THE ANDAMAN

A Luxury Collection Resort, LANGKAWI

THE ASTOR HOTEL

A Luxury Collection Hotel, TIANJIN

THE LAGUNA

A Luxury Collection Resort & Spa,

NUSA DUA, BALI

THE MALUS OPENING 2012

A Luxury Collection Resort, CHINA

VANA BELLE OPENING 2010

A Luxury Collection Resort, KOH SAMUI

AFRICA & MIDDLE EAST

AJMAN OPENING 2011

A Luxury Collection Hotel, U.A.E.,

AL MANARA OPENING 2011

A Luxury Collection Hotel, JORDAN,

ARABELLA WESTERN CAPE

A Luxury Collection Hotel, SOUTH AFRICA

GROSVENOR HOUSE

A Luxury Collection Hotel, DUBAI,

SHERATON ADDIS

A Luxury Collection Hotel, ETHIOPIA

SHERATON KUWAIT

A Luxury Collection Hotel, KUWAIT CITY

THE GRAND MAURITIAN

A Luxury Collection Resort & Spa, MAURITIUS

EUROPE

ARION

A Luxury Collection Resort & Spa

ASTIR PALACE, ATHENS

BLUE PALACE

A Luxury Collection Resort & Spa,

ELOUNDA

CASTILLO HOTEL SON VIDA

A Luxury Collection Hotel, MALLORCA

CONVENTO DO ESPINHEIRO

A Luxury Collection Hotel & Spa, EVORA

GRAND HOTEL

A Luxury Collection Hotel, FLORENCE

HOTEL ALFONSO XIII

A Luxury Collection Hotel, SEVILLE

HOTEL BRISTOL

A Luxury Collection Hotel, VIENNA

HOTEL CALA DI VOLPE

A Luxury Collection Hotel, COSTA SMERALDA

HOTEL DANIELI

A Luxury Collection Hotel, VENICE

HOTEL DES INDES

A Luxury Collection Hotel, THE HAGUE

HOTEL ELEPHANT

A Luxury Collection Hotel, WEIMAR

HOTEL EXCELSIOR

A Luxury Collection Hotel, NAPLES

HOTEL FUERSTENHOF

A Luxury Collection Hotel, LEIPZIG

HOTEL GOLDENER HIRSCH

A Luxury Collection Hotel, SALZBURG

HOTEL GRANDE BRETAGNE

A Luxury Collection Hotel, ATHENS

HOTEL GRITTI PALACE

A Luxury Collection Hotel, VENICE

HOTEL IMPERIAL

A Luxury Collection Hotel, VIENNA

HOTEL KÄMP

A Luxury Collection Hotel, HELSINKI

HOTEL MARIA CRISTINA

A Luxury Collection Hotel, SAN SEBASTIAN

HOTEL NATIONAL

A Luxury Collection Hotel, MOSCOW

HOTEL PITRIZZA

A Luxury Collection Hotel, COSTA SMERALDA

HOTEL PRESIDENT WILSON

A Luxury Collection Hotel, GENEVA

PRINCE DE GALLES

A Luxury Collection Hotel, PARIS

THE AMERICAS

HOTEL PULITZER

A Luxury Collection Hotel, AMSTERDAM

HOTEL ROMAZZINO

A Luxury Collection Hotel,
COSTA SMERALDA

MARQUÉS DE RISCAL

A Luxury Collection Hotel, ELCIEGO

MYSTIQUE

A Luxury Collection Hotel, SANTORINI

PINE CLIFFS RESIDENCE

A Luxury Collection Resort, ALBUFEIRA

SANTA MARINA

A Luxury Collection Resort, MYKONOS

SCHLOSS FUSCHL

A LUXURY COLLECTION RESORT & SPA,
SALZBURG

SHERATON ALGARVE

A Luxury Collection Hotel, ALBUFEIRA

SHERATON ANKARA

A Luxury Collection Hotel, ANKARA

SHERATON PARK TOWER

A Luxury Collection Hotel, LONDON

SHERATON SOFIA HOTEL BALKAN

A Luxury Collection Hotel, SOFIA

THE ROMANOS

A Luxury Collection Resort,
COSTA NAVARINO

TURNBERRY

A Luxury Collection Resort, SCOTLAND

VEDEMA

A Luxury Collection Resort, SANTORINI

HACIENDA PUERTA CAMPECHE

A Luxury Collection Hotel, CAMPECHE

HACIENDA SAN JOSE

A Luxury Collection Hotel, TIXKOKOB

HACIENDA SANTA ROSA

A Luxury Collection Hotel, YUCATAN

HACIENDA TEMOZON

A Luxury Collection Hotel, TEMOZON SUR

HACIENDA UAYAMON

A Luxury Collection Hotel, UAYAMON

HOTEL IVY

A Luxury Collection Hotel, MINNEAPOLIS

HOTEL PARACAS

A Luxury Collection Resort, PARACAS

PALACE HOTEL

A Luxury Collection Hotel, SAN FRANCISCO

PALACIO DEL INKA OPENING 2011

A Luxury Collection Hotel, CUSCO

PARK TOWER

A Luxury Collection Hotel, BUENOS AIRES

PATIOS DE CAFAYATE

A Luxury Collection Hotel & Spa, CAFAYATE

SAN CRISTOBAL TOWER

A Luxury Collection Hotel, SANTIAGO

SLS HOTEL

A Luxury Collection Hotel, BEVERLY HILLS

TAMBO DEL INKA

A Luxury Collection Resort & Spa,
VALLE SAGRADO

THE BALLANTYNE

A Luxury Collection Hotel, CHARLOTTE

THE EQUINOX

A Luxury Collection Golf Resort & Spa,
VERMONT

THE FAIRFAX AT EMBASSY ROW

A Luxury Collection Hotel, WASHINGTON, D.C.

THE JOULE

A Luxury Collection Hotel, DALLAS

THE NINES

A Luxury Collection Hotel, PORTLAND

THE PHOENICIAN

A Luxury Collection Resort, SCOTTSDALE

THE ROYAL HAWAIIAN

A Luxury Collection Resort, WAIKIKI

THE US GRANT

A Luxury Collection Hotel, SAN DIEGO

