



Prince of Wales

5 ml (¼ fl oz) sugar syrup
1 dash Angostura bitters
10 ml (½ fl oz) maraschino
cherry liqueur
45 ml (1½ fl oz) rye whiskey
2 small chunks fresh
pineapple
ice cubes
chilled French Champagne,
to top
lemon twist, to garnish

Stir the sugar syrup, bitters, cherry liqueur and whiskey in a cocktail shaker until well combined. Add the pineapple and fill with ice, then shake vigorously for 30 seconds. Strain into a champagne coupe and top with Champagne. Garnish with a lemon twist.

SERVES 1