Article Side

Evolving Tiki Cocktails by Adam Stive

Article published on April 3rd 2012 | Wine

Rum based cocktails have come a long way since their debut during the Tiki bar years post-prohibition. Today in London, cocktail bars and mixologists will go to extraordinary lengths in order to capture a sophisticated and ever-progressive level of clientele. The question is, are these lengths innovative and continually astounding? Or entering realms of absurdity? Either way, it seems a large proportion of the population who appreciate nice surroundings, solid service, a diverse cocktail list, and prices that arenâ€™t going to impinge on mortgage repayments; have enjoyed regular visits to the Kona Kai Cocktail Bar in Fulham Broadway.

Kona Kai, the younger but bigger brother of Clapham Junctions favourite Tiki bar The Sugarcane, has soaked up the lessons and trends learned from the four years Sugarcane has successfully satisfied full capacity crowds week in, week out. However, Kona Kai goes beyond with Company Head Mixologist â€œVinnieâ€• committed to innovatively evolving Tiki cocktails while maintaining the the vigor and braun of the Tiki industryâ€™s traditional recipes.

â€œWe believe the key to a successful Tiki cocktail list is to maintain a traditional theme of Rum based tropical styled cocktails, yet provide for and challenge, every customer that walks through the door by offering a diverse range of bases, mixes, flavours and styles. We also strive to encourage an attitude to branch out! Try something new!â€•

The â€œSiboneyâ€• stars as one of the traditional dark rum based cocktails from one of the Tiki bar forefathers, Trader Vicâ€™s, menu combining rum, pineapple, passion fruit and lemon strained into the ever-trendy champagne saucer and garnished with pineapple wedge. This little ripper packs the refreshing punch expected from the native American Siboney Indians from which its name derived.

The â€œLilikoâ€•, Hawaiian for passion fruit, combines sweetness with a vodka based body to produce a smoother passion fruit flavoured cocktail. Liliko is a Kona Kai produced wonder that could be sipped round after round. Though it doesnâ€™t have the kick of a Siboney, the Liliko provides customers with an alternative non-rum based pine/passion fruit flavoured cocktail.

â€œMissionaryâ€™s Downfall!â€• How does one native Caribbean islander defuse the bible bashing from westâ€™s holy men and women??? Take an original daiquiri and add crushed pineapple and mint and watch their faith fall into demise. I know mine did.

Translating in Hawaiian to â€˜womanâ€™, the â€œRed Wahineâ€• is a tall and slender vodka based, fresh raspberry loaded bombshell which is said to closely reciprocate the experience one would expect with a â€˜Lady in Redâ€™.

So whilst the menu adheres to the traditional styles of a Tiki cocktail menu with its tropical rum based theme in a 1930â€™s Polynesian paradise, non-rum based and not so tropical flavours can be found to ensure all customers are catered for. Staff appear to have that friendly, bubbly demeanour and have proved very familiar and capable when tending to die hard Martini, Manhatten, and Negroni fans. Find the time to make your way down to Kona Kai and explore the cocktail list of this new up and coming Tiki bars in Fulham Broadway!

Article Source:
http://www.articleside.com/wine-articles/evolving-tiki-cocktails.htm - Article Side

Adam Stive - About Author:
Konakai - One of the Best a Cocktail Bar, Restaurant and a Party Venue in Fulham, Chelsea in South West London. Best Place to organize your Birthday Party, Corporate Party, Friends Gathering and Dance Party with DJ. For more information please visit: - http://www.konakai.co.uk/

Article Keywords:
Cocktail Bar, Party Venue

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!