

GRAND VELAS RIVIERA Maya's all-inclusive offering includes restaurants that highlight the authentic flavours of the Yucatan and Oaxaca, from street tacos to time-honoured regional dishes and inventive contemporary spins on regional Mexican cuisine. The beverage program, meanwhile, features classic and original cocktails using fine local agave spirits, freshly harvested mixers, and conversation-starting flavour combinations.

Mixologist Jonathan Franco extends this approach to zero-proof cocktails to ensure that nobody misses out on this Grand Velas hallmark.

"Customers have truly embraced our alcohol-free cocktails, and the feedback has been phenomenal," says Franco. "What sets them apart is the vibrant infusion of local ingredients that tell the story of Mexico, in terms of capturing the essence of the destination while providing a delightful non-alcoholic alternative."

The creation of numerous zero-proof originals and regular cocktails readily adaptable to a liquor-free format came from a desire to cater to all guests wanting a refreshing pool drink, a pre-dinner indulgence, or a



Living Zero Proof

by ELYSE GLICKMAN

continuing adventure of flavour after dinner. Franco, however, adds they were also created to provide a sense of place.

"Creating our zero-proof drinks was a journey of flavour exploration," he continues. "We wanted to offer our guests something beyond the ordinary, something that provides a unique experience. We realized that by tapping into local ingredients, we could offer a diverse array of flavours that would not only appeal to our visitors but also celebrate the local culture in a glass. We work closely with locals in the Yucatan region to ensure that the flavours in our drinks are authentic and true to the area. It's a collaborative effort that brings a genuine taste of the destination to our guests."

All cocktails courtesy of Jonathan Franco, Grand Velas Riviera Maya



**SERVES 1**

Sensei

Matcha Green Tea Powder $\frac{1}{4}$ Tbs**Agave Syrup** 50 ml**Lime Foam Topper**

(recipe below)

Lemon Juice
15 ml**Sabroso Brebaje**
(gin alternative)
50 ml**1** **COMBINE** ingredients except the lime foam and shake.**2** **POUR** into a flute or small wine glass and top with the foam.

Lime Foam

Lime Juice
200 ml**Water**
450 ml**Simple Syrup**
300 ml**Xanthan Gum**
 $\frac{1}{2}$ Tbs**1** **PLACE** inside a CO₂ whipping siphon.**SERVES 1**

Raíz

Blue Spirulina
 $\frac{1}{4}$ Tbs**Sabroso Brebaje** (gin alternative)
50 ml**Pineapple Juice**
50 ml**Cardamom Powder**
to taste**Lime Juice**
10 ml**1** **COMBINE** the liquid ingredients and shake.**2** **POUR** into a flute or small wine glass rimmed with the cardamom powder.**SERVES 1**

Juliete

Lavender-Infused Simple Syrup 30 ml**Cherry Puree** 30 ml**Passionfruit Juice**
30 ml**Sabroso Brebaje** (gin alternative)
45 ml**Coconut Foam**
30 ml**Freeze-Dried Dragonfruit or Strawberry Powder**
for the rim**1** **RIM** a glass with strawberry or dragonfruit powder.**2** **COMBINE** the ingredients except the foam and shake.**3** **POUR** into the rimmed glass and finish with the foam.

Coconut Foam

Coconut Milk
200 ml**Water**
450 ml**Simple Syrup**
300 ml**Xanthan Gum**
 $\frac{1}{2}$ Tbs**1** **PLACE** inside a CO₂ whipping siphon.**SERVES 1**

Apetisible

Apple Juice
30 ml**Black Tea**
30 ml**Simple Syrup**
20 ml**Lemon Juice**
10 ml**Lemongrass and Lemon Slice**
for garnish**1** **COMBINE** the liquid ingredients and shake.**2** **GARNISH** with lemon zest and a half-moon lemon slice.