



The Bloody Mary Ritual

A TOAST TO TRADITION

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In 1934, famed barman Fernand Petiot perfected his recipe for a vodka and tomato juice cocktail at The St. Regis New York's legendary King Cole Bar. Originally christened the "Bloody Mary", the cocktail was renamed the "Red Snapper" so as not to offend the hotel's refined clientele.

Today, the Bloody Mary remains the signature cocktail of the St. Regis brand and every hotel pays homage to the original through their own localised interpretation. While varied in recipe and ingredients, every Bloody Mary is always presented exquisitely and ceremoniously, honouring the legacy of this timeless libation.

血腥玛丽

传奇鸡尾酒

首杯血腥玛丽 (Bloody Mary) 诞生于1934年，出自纽约瑞吉酒店著名的金克尔酒吧 (King Cole Bar) 的调酒师Fernand Petiot之手。当时，这款混合伏特加和蕃茄汁的美味鸡尾酒，被称为“Red Snapper”，其后更成为世界各地早午餐社交场合上备受欢迎的饮品，并取名为“血腥玛丽”。

时至今日，血腥玛丽仍然是瑞吉酒店的标志性鸡尾酒，而各地的瑞吉酒店均会在既有的配方上，加入当地特色口味，调配出极具地方风味的独特版本。无论任何场合，一杯特色的血腥玛丽都能发挥它的魅力，点亮一顿团体早餐，为午后的会议小休注入活力，或为庆祝晚宴揭开序幕。

Maria do Leste

MARY OF THE EAST

Inspiration for this cocktail begins on the shores of the Portuguese coast as sailors journeyed from the Iberian Peninsula to the world, marking the beginning of what would become the first and longest global empire in modern history.

These voyages commenced circa 1400 and included the original Moorish influences in the Peninsula, exploration of the African coast, the discovery of Brazil, expeditions through India and the Malacca Strait with Macau being established in the mid-1600's in conjunction with the Ming Dynasty from whom they rented the islands and established it as a trading port.

Based on the original mix of vodka and tomato juice, a synergy of ingredients indigenous to the many shores the Portuguese ships landed on come together to create a cocktail that is fresh, smoky, spicy and rich in texture.

The result is a marriage of the seductive hints of Oriental flavors with the robust Iberian components gathered from across the seven seas:

From Portugal - cobblestones that forms the theme of our presentation, chouriço

From Brazil - pink peppercorn, limes

From Africa - piri piri

From India - cinnamon, paprika

From China - black vinegar, black peppercorn

From The Seas - lobster (in the egg tart), sea salt

东方玛丽

这杯鸡尾酒的灵感来自于历史上葡萄牙水手沿伊比利亚半岛探索世界，
标志着现代历史上第一个也是为期最长的帝国。

航程始于1400年左右，最初在受摩尔人的影响下，开始探索非洲海岸，
再发现巴西，通过印度和马六甲海峡的远征，于1600年即明朝年间，葡萄牙人
租下澳门这个岛屿并将其建立为贸易港口。

在原有伏特加和蕃茄汁组合的基础上，配以葡萄牙人从世界各地
海岸带来的特色材料调制而成，并完美融合了诱人的东方风味，及搜罗
来自世界七大洋的伊比利亚半岛元素：

葡萄牙 - 摆盘用的鹅卵石、辣肉肠 / 巴西 - 粉红胡椒、青柠

非洲 - 霹雳辣椒酱 / 印度 - 肉桂、红椒粉

中国 - 黑醋、黑胡椒 / 海洋 - 葡国蛋挞中的龙虾、海盐



Maria do Leste, Macau 148

vodka, tomato juice, tabasco, lime juice, worcestershire sauce, black pepper,
piri piri chili, paprika chili, cinnamon powder, celery salt

东方玛丽，澳门 148

伏特加、蕃茄汁、辣椒仔辣汁、青柠汁、唛汁、黑胡椒、霹雳辣椒酱、红椒粉、肉桂粉、芹菜盐



Red Snapper, New York 108

vodka, tomato juice, cayenne pepper, black pepper, lemon juice

红鲷鱼, 纽约 108

伏特加、蕃茄汁、红椒、黑胡椒、柠檬汁



Shogun Mary, Osaka 108

vodka, tomato juice, dry gin, soy sauce, lime juice, wasabi paste

Shogun Mary, 大阪 108

伏特加、蕃茄汁、杜松子酒、酱油、青柠汁、芥末



Bora Mary, Bora Bora Resort 108

vodka, bloody mary mix, lime juice, watermelon juice

Bora Mary, 波拉波拉 108

伏特加、经典血腥玛丽调料、青柠汁、西瓜汁