# **Ruby Bombay**

## **Recipe for 1 Cocktail**



#### Description

A fruity variation of the famous Gin Fizz...

### Note

Clap a nice mint leaf and add it on the top of your drink...

### Ingredients

- 1 Leaf(ves) Mint
- 0.50 Oz Lemon juice
- 0.50 Oz Liquid cane sugar
- 0.50 Oz Chambord liquor
- 1 Oz Bombay sapphire gin
- 1 Oz Grapefruit flavored soda (perrier)
- Ice

### Preparation

In a shaker, pour all the ingredients (except the soda) out, add the mint leaf. Fill it up with ice cubes and shake well for 8 to 10 seconds. Pour all the mix out into a highball or a big old-fashioned glass, fill it up with the soda and stir it gently.

### **Cocktails glasses**

### Method of preparation



Old-Fashioned