



Cocktail and food pairing



Tipp von Joe Schofield



I spent a good number of years working as Head Bartender for fellow V-ZUG Global Culinary Director Chef Ryan Cliff in his restaurant in Singapore, the Tippling Club, famed for its cocktail pairings served alongside the tasting menus. We believed that pairings should always be harmonious with the dish and create a flavour profile that is perfection on the palate. We found that ingredients with quite a low ABV and a touch of acidity worked best, especially with desserts and starters. You never want the drink to overpower the dish or vice versa. Think of the liquid as extra flavours on the plate.