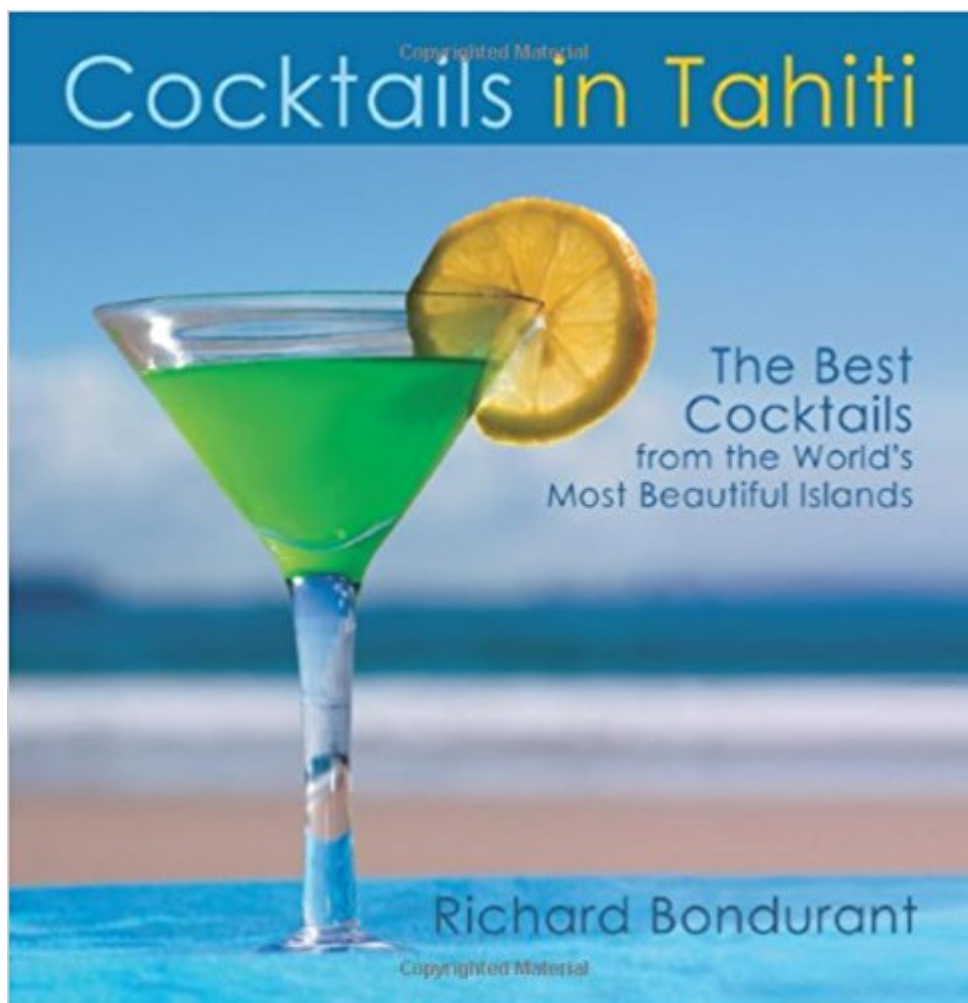


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# Cocktails In Tahiti



## Book Information

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## Customer Reviews

A must have book of fun and facts for anyone who has visited or dreams of visiting Tahiti. Al Keahi, Managing Director, Tahiti Tourism Bureau N.A. --Tahiti Tourism Bureau

The islands of Tahiti captivate our emotions and senses unlike any other place because they are truly the most beautiful and romantic destination on Earth. In fact, mere mention of Tahiti evokes a myriad of tranquil images: turquoise lagoons... lush tropical islands... majestic mountain peaks... warm, caressing breezes... romantic evenings... dream-like accommodations. Perhaps you've already vacationed in our beautiful islands and experienced the peaceful ambiance firsthand, or maybe you're planning a trip or have only dreamed of visiting. Whatever the case, you may find yourself yearning to be far from the chaos and maddening pace of your hectic daily life. What you wouldn't give for a taste of life in Tahiti; for the feel of white sand beneath your feet; for a day of sun-drenched meditation by an azure lagoon; for snorkeling in clear, warm waters; for a cool, tropical drink so refreshingly decadent it almost feels like taboo. Cocktails in Tahiti can't purchase you a plane ticket to Tahiti, but our beautiful look at the hotels and tropical drinks of these islands will whisk you to that fantasy of the mind where palm trees sway, gentle waters lap at the shore, and a romantic rendezvous can unfold at any time under a star-filled sky. Whatever your Tahiti fantasy, we can help you conjure it with tasty, tropical libations certain to fill your senses with memories and dreams of our islands. Delicious, glamorous, even sexy--Tahiti's tropical cocktails are always in style. Whether you want to throw a great party or simply spice up an otherwise normal evening,

Cocktails in Tahiti provides all of the inspiration and instruction you need. Mixing your own Tahiti cocktails is not only fun but surprisingly easy. We provide an entertaining, practical guide with tools and tips to make you a Tahiti cocktail expert: from how to frost a glass, mix a cocktail, and sculpt a garnish, to understanding distinguishing characteristics of various rums and liqueurs.

I originally bought this book several years. At the time, I figured the photos in the book would be the closest I would get to seeing Tahiti. The layout, stories, photos and cocktail recipes themselves, really makes you feel like you are getting to experience French Polynesia in all its glory (through the excellent presentation of the author - Richard Bondurant). Now having been to Tahiti, it's been fun making some of the recipes that I enjoyed while on Tahiti and Moorea. So, whether you buy the book before you go in anticipation of a trip or following a trip to act as a memory trigger, just buy the book and enjoy!

As a connoisseur of tropical beverages, I found this little collection to be rather odd. First though, it's a lovely little book, though most of the photos are postage stamp sized and were provided by the hotels themselves. So too were all the endorsements on the back cover. Just so you know the context of this book. The introductory material on cocktail mixing is quite good, with explanations of many of the more exotic ingredients needed for many of the drink recipes. Seasoned mixologists can skip this, but it's useful for beginners. Scattered throughout the book are brief notes on such tangential topics as pearls, the Bounty mutiny, the Tahitian language, etc. However, these are soundbite sidebars. The ones on Gauguin and breadfruit are four sentences each, for example. Given that the Mai Tai has close ties to Tahiti, there is a page on the history of this great drink. Half of it is a quoted passage from the Trader Vic web site. The rest is three scant paragraphs. Very disappointing, but then, I'm a Mai Tai aficionado. (I published a few essays on the topic, and contributed to the original Tiki Road Trip book.) The meat of the book is the recipes. There are two sections of these. The first is a collection of original creations, mostly adapted from familiar cocktails by the addition of one or more "exotic" ingredients. The second section is a collection of recipes actually served at a variety of luxury resorts, mostly on Bora Bora, also Moorea and Tahiti. The first thing I found odd was the heavy leaning toward Vodka. Many drinks are variations of classic drinks such as the martini. About half of the drinks are rum-based, somewhat fewer than I expected. The actual count, by dominant liquor follows. Rum: 25 recipes, vodka: 19, tequila: 4, gin: 2, mixes without dominant liquor: 6. Tequila? I'm sure it is served there, but what an odd choice for a book like this with so few recipes. I'd also expect a few more mixes - one of the joys of polynesian drinks

is the clever blending of ingredients into what we scientifically call a "concoction". Lots of secondary and tertiary ingredients though. Coconut in various forms is used frequently, which is a Tahitian staple of course. Pineapple doesn't feature, but is a secondary ingredient in many beverages. No pina colada, but several interesting variations with more complexity, from the looks of them. Unlike bartending books by the likes of Beachbum Berry, this book relies on ingredients that are somewhat more accessible. I haven't found coconut iced cream, which is used in several recipes here, but things like Malibu and mango juice are easy to find. The toughest one for me was parfait amour, but well-stocked stores have it. (There are several brands, not all good; the best one I found was cheaper than the syrupy copycats.) While I appreciate the ease of locating ingredients, this also detracts from the "Tahitian" theme of the drinks, by making things a bit more pedestrian. Can't have it both ways, I guess. So far, I've made a small number of the drinks, and found them all to be good. Nothing outstanding yet, but I'll keep at it. I'm trying the more exotic, fruity ones first. Adding "Tahitian" vanilla to rum, lime and sugar, and calling it a "Caipirinha Tahiti" doesn't tempt me much - though it sounds great, and I'll get to it. Each drink comes with a gorgeous photo of a suggested presentation, with some tasteful artwork adornments, emphasizing the bright sunny colors of the drinks. No tacky tiki mugs here! Mixed feelings? Isn't that the best kind? ;)

Wanted this to be a coffee table book, and as a paperback, that will not be possible...way too much money was spent on this book...very disappointed.

I have always dreamed of traveling to Tahiti. I have heard from friends that it is the closest thing to heaven on earth. Now I have the proof in this beautiful book. I happened across this book online and knew I had to have it. I love to entertain and try new cocktails with my guests. I can't wait to try so many of these exotic, but relatively easy to create drinks, such as the Mango Martini and the Bora Bora Margarita. Yumm! The photos of the drinks in this book are gorgeous, but the photos of the islands and the resorts are absolutely breathtaking! The author also included some very interesting facts about Tahiti and the islands' culture, that I know will be useful when I finally do get to visit. Which, since receiving this book, I hope to be even sooner than I originally planned. Thank you for this wonderful book. I would love to see a sequel...maybe appetizers or dinner entrees in Tahiti???

My husband and I love this book. We went to Tahiti on our honeymoon and this book was given to us by a friend after we returned home. This book has so many pretty photographs from the amazing hotels in Tahiti, Bora Bora and the other islands as well as some nature shots from around the

islands. There really is nothing like the hotels in Bora Bora. I wish we had the book before our trip because there were a lot of neat trivia facts in the book about Tahiti that would that it would have been good/fun to know in advance. The photos of the cocktail drinks are gorgeous. Not only are they gorgeous, but they are easy to make and very tasty too! I have another cocktail book where the recipes are exotic but use ingredients that are complicated and make it too hard to really try many of the drinks. This book is just the opposite, there's a good variety of drinks and they are all practical and not too hard to make at home. Also, the different mai tai recipes were very interesting and very different. The first pages of information on making drinks - creating cocktails and discussions on the fruits used and liquors used are fairly standard but still good. Anyway, we love this book because it is so pretty, and we love the drinks and the hotels in it. It is a great souvenir from a perfect trip. I'd highly recommend this book as a gift to anyone who is going to Tahiti or has been to Tahiti.

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