

# Quaff on your Travels

*Our specialists reveal their favourite tipples from around the world.*

## A cold beer in India

With hot summers and often spicy cuisine, Indians love their cold beer. Being from Pune I would often meet my friends at a pub on Marine Drive in Mumbai to drink in the views of the Arabian Sea. During college days I would go to Goa to play cricket on the beach followed by a chilled Kingfisher beer and authentic Goan seafood. It's a famous saying that when in Goa you should submerge yourself in sea and Kingfisher! During my most recent visit to India I took a tour through Rajasthan and visited the desert camp at Manvar. We would unwind around the camp fire with delicious Rajasthani starters and a cold beer, with a welcome breeze blowing through the torchlit camp.

**Harsha Ogale:** 01993 838 306



Kingfisher beer

## Gin and tonic in Malawi

You could try *mabewu*, a somewhat gritty and slightly yoghurt drink made from maize meal, but for sitting on a Lake Malawi beach watching the sun go down you might favour the less traditional Malawi gin, which is sweet and aromatic and one of the most popular drinks in the country.

**Ruth Milligan:** 01993 838 503

## Abstinence in Brunei?

Alcohol cannot be purchased in Brunei but non-Muslims over the age of 17 can take a small amount into the country for personal consumption

if declared at customs. Our two favourite hotels (The Empire, a wonderful five star beach resort, and the Sheraton Utama in the city) allow you to drink your alcohol in your hotel room or in their restaurants.

**Jack Tydeman:** 01993 838 118

## Chicha in Bolivia

Bolivia's traditional drink is chicha, a whiteish sour brew made from fermented corn and drunk from a hollowed gourd made with a round bottom so you cannot put it down! It is often accompanied by a dish of chicharra (pieces of fried pork served with stewed corn).

The Tinku festival in the city of Potosi sees much consumption of pure alcohol and singani brandy. The next day everyone congregates in traditional dress in the main square for chicha... and then pre-arranged fights break out. Although a shocking experience, visitors regularly flock to this unusual celebration of the Festivity of the Cross.

**Nick Giles:** 01993 838 607

## Arak in the Middle East

A refreshing glass of milky arak beaded with condensation is the obligatory accompaniment to your mezze whilst dining in the Middle East. Double or triple-distilled from local grapes and flavoured with aniseed, the spirit itself is clear but turns opaque when water is added, after which ice is dropped in. The final concoction should be soothing but leave a pleasant smouldering sensation in the mouth.

**Rachel Read:** 01993 838 413



Sundowners by Lake Malawi



▲ Australian pub





Bolivian festival ▼



Sake barrels, Japan

## Sake in Japan

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Sake, the fermented rice wine known locally as Nihonshu, has been Japan's tipple of choice for almost a thousand years. In summer it is taken at room temperature or chilled, and in winter flasks are heated in boiling water to take the edge off the cold nights. Sake is a key component in many traditional ceremonies, and decorative barrels can be seen stacked at Shinto shrines. The quality of rice and water are key factors, and there is considerable regional rivalry and variation.

**Laura Morris:** 01993 838 212

## Amber throat charmers in Australia

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Australia is renowned for its wines but its wonderful beers are unfairly overlooked, and international Aussie brands are often shunned by the locals. In Tasmania they are loyal to Cascade and Boag's, Melbournites swear by Carlton Draught, discerning Perth dwellers drink Swan lager, and Sydneysiders favour Toohey's and Blue Tongue from the Hunter Valley. The beers range from something like our real ales to refreshing sparkling beers, such as the delicious Cooper's. Once you have worked out what beer to order, you then have to remember whether the local custom is to ask for a jug, pot, schooner, middy, five or just a beer!

**Marc Dolman:** 01993 838 808



Soam Mosque, Brunei