



## MEDIA RELEASE

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# Zeta Bar shakes things up with the launch of Culinary Cocktail Experience



Hilton's culinary brigade continue to push the boundaries with the launch of their new innovative **Culinary Cocktail Experience**.

In the ultimate culinary fusion, Executive Chef Kruno Velican and Zeta Bar Manager Christian Comparone, have joined forces to create a series of artisanal 'farm-to-glass' speciality cocktails good enough to eat. Blending kitchen with bar these new concoctions highlight fresh produce, sophisticated cooking techniques and Hilton's passion for creativity.

Zeta Bar's Culinary Cocktail menu takes a similar format to that of a typical dining menu, divided into **Brunch**, think juice jam and cornflakes, **Entrée**, Aperitif style light body cocktails that awaken the tastebuds, **Main**, full body cocktails with savoury infusions, and **Dessert**, sweet refreshing digestives with fruit and creamy infusions.

Guests can craft their own experience from the a la carte menu or select from one of Zeta Bar's signature two or three-course set menus, served with individual food pairings.

Sweet and salty, the **Movie Night** experience brings all your favourite cinema flavours together. The two-course menu features the **Pisco Pop** cocktail made with popcorn syrup, Coca-Cola foam and vanilla salt and served in a champagne flute, followed by a **Coconut Grenade**. In true theatre style this creamy concoction, made with banana infused rum, coconut cream and chocolate bitter, comes served in a coconut shell with dry ice for added entertainment. As for the food pairing, guests are served a vanilla and chilli choco pop ice-cream alongside the cocktails, further enhancing their cinematic experience.

On the opposite end of the spectrum for lovers of savoury and spice is the **Plantation** experience. This two-course vegan menu features **Rama Caliente**, a spiced curry inspired cocktail made with Jalapeno infused Tequila Sake, Thai basil syrup and coconut curry, which is balanced out by the **Pearfection**. This sweet and soothing cocktail blends cognac, spiced rum and chocolate liquor served with a fresh pear soaked in chardonnay reduction. These cocktails come accompanied by puffed rice, nashi pear and toasted hazelnuts.

Other feature menus include; **Zeta Fusion**, a two-course menu featuring an intricate combination of savoury, sour and smoky flavours that bring with them the taste of a barbecue. **Grandma's Kitchen**, flavour, smells and aromas served over three-courses ignite childhood memories of Sunday roast at Grandma's house, and **Mare Nostrum**, a Mediterranean inspired three-course menu featuring a deliciously rich *La Carbonara* cocktail with rye infused bacon as the main attraction.

Zeta Bar's Culinary Cocktail Set-Menu Experience is available 7pm – 9pm Monday to Friday.

## ENDS

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### **About Hilton Sydney**

Centrally located in Sydney CBD close to shopping and entertainment, Hilton Sydney offers 579 luxury accommodation rooms and suites plus four dedicated levels of conference and events space catering up to 3,000 delegates. The hotel also features Luke Mangan's renowned restaurant glass brasserie, the stylish and award-winning Zeta Bar, iconic Marble Bar and *Living Well* Premier Health Club and Day Spa.

Last year Hilton was recognised as one of Australia's best companies to work for by Great Place to Work Institute, ranking third best place to work in the category of over 1,000 employees.