

Cocktail Recipe: Ophelia's White Dragon



Photo courtesy Ophelia

White Dragon is a cocktail by Amir Babayoff, Bar Director at New York City's rooftop cocktail lounge, [Ophelia](#). Blending sweetness and spice, with refreshing notes from the citrus, the White Dragon is a revitalizing cocktail.

"As I continue to explore the themes and motifs suggested by Shakespeare's Hamlet of good versus evil, life versus death, and the paradoxes those hold, I wanted to create a whiskey drink that is not as bright as some of the spring and summer drinks we are familiar with. I was inspired by a Whiskey Smash but wanted to create a more complex, layered, and maybe even a bit darker in its core version," said Babayoff.

White Dragon

Ingredients

- 1.5 oz St. George Baller single malt
- .5 oz Akashi Ume Japanese whiskey
- .5 oz St. Germain
- .5 oz Hakuryu Umesu liqueur
- .25 oz Ramazzotti amaro
- .5 oz Vanilla syrup
- 1 oz lemon/lime/Yuzu mix (equal amounts)
- 1 Egg white

Method

- Add all ingredients into a shaker, dry shake for 15 seconds, add $\frac{3}{4}$ ice, shake & double strain into a coupe glass, and add garnish.

Garnish

- Sweet Chai mix & white Orchid flower

Glass

- Coupe