





SPICE OF LIFE: Mondiall bar manager Mike Vorster with the Orange Spice Mojito.

PICTURE: CANDICE CHAPLIN

Cocktail Corner

Bar: Mondiall
Shop 18, Alfred Mall, V&A Waterfront

Contact: 021 418 3003

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Cocktail: Orange Spice Mojito

Price: R45

Ingredients: Double shot of Bacardi rum, a six-spice sugar infusion, mint leaves and orange juice

MONDIAL Kitchen and Bar is Peter Tempelhoff's pretty new baby in the V&A Waterfront. It features a leather bar counter and has prime views from the Alfred Mall.

Bar manager Mike Vorster says the Orange Spice Mojito is a built cocktail. He muddles limes, bruises mint leaves and builds in the liquids. He then tops it with crushed ice, star anise and mint.

The curry-like and citrus flavours make for a full-tasting drink.

Vorster says the drink has proven "extremely popular" and is mostly ordered by visitors to the bar.

The rest of the restaurant is just beyond the bar, in a dramatic, high-ceiling space that was once the Green Dolphin restaurant.

Mondiall has an extensive cocktail menu, covering martinis, classics, signatures and ice teas.

Vorster says burning Stroh rum on the counter creates a fun effect, with no burn marks.

The minimalistic look is completed with wood beams, ceiling-to-floor glass and snow skis on a wall.

Although much of the establishment's traffic still consists of diners, Vorster says they are picking up a cocktail drinking trend, perhaps because their purées are made on site.

Mondiall has a full day offering, but the bar operates from 11am to 11.30pm. They will be offering a happy hour special on weekdays on selected cocktails from 4pm to 6pm.

—Wendyl Martin