



MIXOLOGY MASTERCLASS

Shake, Stir, Sip & Savour

Learn the art of cocktail creation with our expert bartenders.
Craft, taste, and toast your way through an unforgettable evening — one cocktail at a time.



BLOODY MARY | NEGRONI | ESPRESSO MARTINI | MARGARITA | MAI TAI
PERSIAN PEARL | PASSION FRUIT MOJITO | VIRGIN PINA COLADA

For bookings, please call +971 9 209 9999,
WhatsApp +971 56 508 6029 or email icf.fb@ihg.com.



INTERCONTINENTAL
FUJAIRAH RESORT

COCKTAILS



NEGRONI

Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Vodka, Kahlua, Espresso, Simple Syrup



BLOODY MARRY

Tomato Juice, Vodka, Celery Salt, Lemon Juice, Worcestershire Sauce, Hot Sauce, Black Pepper

MAI TAI

White Rum, Dark Rum, Orange Liquor, Orgeat Syrup, Lime



MARGARITA

Tequilla, Orange Liquor, Lime, Salt

MOCKTAILS



VIRGIN PINA COLADA



PASSION FRUIT MOJITO



PERSIAN PEARL