Solaire Raises the Bar: The Philippine Cocktail Fiesta Takes Over Solaire this November



Manila, Luzon Nov 19, 2025 (<u>Issuewire.com</u>) - Solaire Resort proudly takes the spotlight as the Official Host Partner of the inaugural Philippine Cocktail Fiesta, a week-long celebration of world-class mixology and Filipino craftsmanship happening from November 17 to 23, 2025. Presented by DrinkCollectiv and DBWY (Drinks Be with You), the festival brings together top bars and bartenders from across the country and the world, offering exclusive bar takeovers, masterclasses, and cocktail

pairing dinners. Solaire Resort North and Solaire Resort Entertainment City serve as the central stages of this historic celebration.

The Fiesta shines a spotlight on Filipino mixology while providing a platform for international talent to share their creativity and expertise. With nearly 100 bars participating across Metro Manila, including Makati, BGC, Quezon City, San Juan, Marikina, and Alabang, Solaire will host international guest bartenders, making it the heart of the celebration.

At Solaire Resort North, the celebration begins on November 17 at Skybar with Cebu's Lost Unicorn (John Park and Darrel de Garcia) showcasing imaginative and boundary-pushing cocktails. On November 18, Hong Kong's Antonio Lai of The Opposites takes over Quezon Club with his signature multisensory creations. The excitement continues November 19 at Finestra, where India's Nitin Tewari collaborates with Chef Tanisha Phanbuh of Tribal Gourmet for a five-course cocktail-paired dinner celebrating Indian and Filipino flavors.

At Solaire Resort Entertainment City, highlights begin on November 19 with Bar Leone of Hong Kong, featuring an exclusive five-course Italian dinner at Finestra by Lorenzo Antinori. The menu showcases refined pairings such as Scallop Carpaccio with Caviar and Green Peas complemented by the Herbert Highball (Malfy Originale, Cucumber Cordial, Poblano Chili, and Dill), and Pan-Fried Duck Liver with Cherry Reduction and Onion Jam Bun paired with the Margarita de Maiz (Código Blanco, Toasted Corn, and Lime Cordial). The experience concludes with Salted Caramel Pudding with Candied Carrot and Balsamic Caramel, perfectly matched with Caffè Paradiso, a rich blend of Martell VSOP, cold brew, and cardamom. Later that evening, guests can continue the celebration at BRB for a special late-night bar takeover. The lineup continues with Modern Haus from Jakarta at BRB on November 20, followed by Lavantha from Kuala Lumpur at BRB on November 21, each presenting distinctive global flavors and inventive cocktails. On November 22, Manu from Siargao takes over the Pool Bar & Grill, delivering tropical, island-inspired creations, while the celebration concludes on November 23 with Side Car from India at BRB, offering bold and sophisticated cocktails.

The Philippine Cocktail Fiesta positions the Philippines on the global cocktail map, where international talent meets local flavor, and every pour tells a story of craftsmanship and culture.

For additional details and the latest updates, visit <u>thecocktailfiesta.com</u> or follow @thecocktailfiesta on Instagram, Facebook, YouTube, and TikTok.



Media Contact

Solaire Resort

*******@solaireresort.com

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