



Drinks World Asia

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BARTENDERS!

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“The elegant and delectable Citadelle Reserve Gin”

Humorous and engaging, Peter Chua of 28HK makes bartending sound like the fun and exciting profession we all dream it to be. A natural comedian, Peter has been noted as one of Singapore’s most positively unconventional bartender’s making his creativity and desire to challenge the norm a standout point in this buzzing drinks scene.

What is your bar background; where have you worked and for whom did you work?

When I was a boy, my dad once sang me a song whilst enjoying a glass of whisky. From that point on, I knew I would either be a rock star or working with alcohol! After the former aspiration fell through due to academic responsibilities and the financial realities of being a musician, I took to bartending. However, after working in a string of restaurants, bars and clubs ranging from The Disgruntled Chef to Mink, fate had it that I would find 28 HK. It was landing at 28HK that helped me understand the path of a bartender was truly for me.

Tell us about the liquid used in for this interview, and about your thoughts on the drink you made with it?

The elegant and delectable Citadelle Reserve Gin is an aged-gin, which is rare enough, but it is also the first of its kind in that it is created by ageing in a Solera system, which is responsible for its consistency, complexity and depth of character. When I first had the privilege to taste this gin, I was afraid of tinkering with it too much in a cocktail for fear that I might prevent my guest from experiencing such a special creation. But, I also wanted to create a drink that is

approachable and fun for a wide range of guests. Hence, I made a martini-style drink which can then be turned into a tasty sour; a 2-in-1 cocktail that is unique, delicious and fun for the guest.

Tell us when you knew you were going to be working behind a bar and how did it happen?

I have been with 28HK since we opened the doors the first night. That week, I found myself sitting across from Michael Callahan having a late night bite at a fast food joint after quite a few congratulatory rounds. As he handed me a burger he said, “You remind me so much of myself when I first started bartending.” For some reason I misinterpreted that to mean “you have a lot of potential” instead of “you drink too much”! Since then, I have seen bartending as my path and have never stopped working hard at the craft.

What’s the best drink to have after work and why?

A nice beer. A shot. A nice beer and a shot! Or maybe an Americano followed by a Negroni and then a... Wait. Define after work again?

Your favourite bar story is?

Two guys walked into a bar. One ducked.

