



Drink World Asia
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 WORLD
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TOP 25
 BARTENDERS!

*“I’M USING A BEAUTIFUL
 COUPLE OF SPIRITS
 PIERRE FERRAND 1840
 COGNAC AND PIERRE
 FERRAND DRY
 CURACAO.”*

jeremy chua



Head bartender at 39 Hong Kong Social, Jeremy Chua loves meeting new people and gaining new experience. He likes experimenting with fine spirits and crafting cocktails, which he links to crafting his own story line. He won the Luxury Punch Challenge at the Diageo Reserve WORLD CLASS Singapore National Finals 2013.

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

I started bartending just before I entered national service at age 18. I worked at bars like Indochine and China One in Clarke Quay and although bartending had been an interest of mine, at that point I hadn't yet met anyone who would mentor me. Somehow, I met Michael Callahan. He was out in the market looking for sitting across from this tatted up ang moh with a bandana on his head asking me about how true my passion for bartending was and not so much about my bartending experience. He hired me that same day. All in, I'd say I've been bartending for six years, but I would say my true professional journey only began 2 ½ years ago.

Tell us about your drink?

I'm using a beautiful couple of spirits, Pierre Ferrand 1840 Cognac and Pierre Ferrand Dry Curacao. When I learnt I had the opportunity to use them, I was all, "Oui Oui" These are cult bottlings for the global craft bartending community. They are modern recreations of

lost styles of liquid brought back to life by master distiller Alexander Gabriel collaborating with drink historian DavidWondrich. That's as good as it gets! The 1840 is closely modelled after an 1840 vintage bottle of Pinet-Castillon, which represents the style that 19th century bartenders used for their cocktails. The Dry Curacao is also based on a 19th century recipe and is much drier and more sophisticated than

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

A cold pint and a cheeky shot does the trick for me. That and a good mate on the other side of the bar. I have a glass at the Tippling Club that seems to always refill itself. Zac always tell me "Close your eyes and count to 5," and then he gives me the bill!

What's the strangest drink you've ever been asked to make?

A guest once walked in and told me she wanted something strong but didn't want to taste the spirit. Something fruity yet not sweet,

and something refreshing yet not fizzy. I froze for a few seconds in frustration, but then I remembered that my job is hospitality. So I smiled, said "No problem," and then made her a Last Word. Not an easy guest. That being said, I love it when people tell me what they like and what they don't like. It gives the bartender a clear picture and we really don't want to screw up your drink.

What does the Singapore bar scene need more and less of?

The Singapore bar scene right now is really coming on. I've been lucky to travel a lot the last couple years and I can honestly say the Singapore scene can be proud of where it's at. I can say that personally, I'm really proud to be part of it. Bartenders here are passionate and everyone seems eager to learn. But I would love to see a Singapore bar show or cocktail week like London Cocktail Week or Tales of the Cocktail. It would be a really great way to invite the public to taste new spirits, to make our community bigger and better, and to get more inspired. Also, we need less alcohol tax.