



MAROMA
A BELMOND HOTEL
RIVIERA MAYA



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BAMBUCO AT MAROMA, A BELMOND HOTEL, RIVIERA MAYA LAUNCHES EXCLUSIVE COLLABORATION WITH HANDSHAKE AND BESPOKE MEZCAL WITH LOST EXPLORER

MAY 2024 – Maroma, A Belmond Hotel, Riviera Maya is delighted to announce its partnership with **Handshake**, a legendary Mexican speakeasy recently recognized as #1 in World's 50 Best's "50 Best Bars in North America" in 2024. With this new collaboration, Bambuco, Maroma's intimate and inviting cocktail lounge, brings elevated and creative

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mixology to the scene with exclusive signature cocktails designed by Handshake. In combination with this exciting new launch at Bambuco, Maroma has unveiled a bespoke mezcal with **The Lost Explorer**, exclusively crafted for Belmond by award-winning maestro mezcalero Fortino Ramos.

Recently unveiled in tandem with the much-anticipated reopening of Maroma, Bambuco is the perfect spot for a cocktail and small, tapas dishes set amongst lush tropical palms and playful Mexican interiors. Transporting guests to the storied bars of years past, Bambuco offers some of the most exclusive mezcals in Mexico, alongside a mezcal program offering rare bottles and specialty blends, coupled with expert mixologist knowledge. Bambuco is also dedicated to recycling and composting 100% of its products and ingredients.

ABOUT HANDSHAKE

Widely acclaimed for their speakeasy cocktail bar in Mexico City, Handshake caters to a new generation of cocktail lovers seeking innovation combined with an intimate and extraordinary atmosphere. Their bars have their own unique spin on 'crowd favorite' cocktails, from adding brown butter mushroom to an Old Fashioned to incorporating mole and sesame into a Michter's Manhattan. Handshake is also known for its collaboration with Casa de Sierra Nevada, A Belmond Hotel, San Miguel Allende on Tunki Rooftop by Handshake, which opened in 2023. Elevated ingredients, high doses of creativity, and careful attention to detail are the hallmarks that have made Handshake one of the most celebrated names in Mexico's mixology scene, which Maroma's guests will now be able to experience firsthand at Bambuco.

CREATIVE MIXOLOGY

Bambuco's expertly crafted cocktails will delight the senses, with highlights include the sweet and savory 'Tomato Is A Fruit', with Blanco Tequila, Strawberry, Tomato and Coconut, and 'White Palo Santo Negroni', a bittersweet aperitif featuring Mezcal Union, Campari, Palo Santo, and Cocchi Americano. Guests can also opt for one of Bambuco's herbal sips; the fruity, sweet 'Smoked Basil' comprises of Rosita Tahona Mezcal, Basil, Lime, Whey and Black Pepper, while the 'Bergamot' offers patrons a crisp, citrusy alternative with Belvedere Vodka, Earl Grey Tea, Lemon, Whey and Soda.

In addition, Maroma has partnered with renowned Mexican mezcal producer The Lost Explorer, to launch a bespoke blend, Mezcal Tobasiche, available exclusively for Maroma guests. Handcrafted in Oaxaca, The Lost Explorer is made within the rhythm of nature, under environmentally and socially conscious production standards. Through this partnership, Belmond worked hand in hand with mezcal master Don Fortino Ramos and The Lost Explorer team to craft this unique mezcal, hand-selecting a rare agave that can only be found in the mountains of Sol de Vega, Oaxaca. After determining the agaves with the greatest richness and maturity for production, the blend was then bottled via Fortino's distinct distillation process and sealed with natural biodegradable wax by hand by the family of the master distiller.

Featuring tasting notes of caramel, tobacco, grapefruit peel and leather, **The Lost Explorer Mezcal Tobasiche** will present a dedicated design featuring curved lines that reflect the hotel's unique architecture. Mezcal Tobasiche will also be incorporated into a selection of Bambuco's brand-new cocktails. Led by Maroma's Head Mixologist Ximena Moreno, 'Solteco,' will comprise of Watermelon, Chili syrup, and Citrus; 'Mestizo' will showcase Tio Pepe Palomino Fino Sherry, Mezcal Distilled Macadamia, and Vanilla; and 'Rosita,' will feature Lillet Blanc and Strawberry.

Bambuco is open daily from 6pm to 12am. For more information, please visit www.belmond.com/maroma.

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NOTES TO EDITORS

Images of Bambuco at Maroma, A Belmond Hotel, Riviera Maya can be **downloaded** [here](#).

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Please visit the **[Belmond Media Hub](#)**

ABOUT BELMOND

Belmond was born from a passion for connecting discerning travellers with the world's most remarkable properties, locations and journeys. From hotels and trains to river cruises and safaris, Belmond curates incomparable experiences and crafts unforgettable stories. With a legacy spanning over 45 years, since the acquisition of Hotel Cipriani in Venice in 1976, Belmond has grown into a global collection of 47 properties spread across 28 countries and territories. Exceptional destinations connected by legendary journeys are the very soul of Belmond, where the path that brings you to a place is as important as the destination itself. A pioneer of slow travel, Belmond has been operating the Venice Simplon-Orient-Express since 1982. The group later expanded to include pristine beach resorts, such as Maroma on the Riviera Maya, historic hideaways such as Villa San Michele in the Florentine foothills, urbane icons, such as Copacabana Palace in Rio de Janeiro, and gateways to UNESCO world heritage sites, such as Hotel das Cataratas in Brazil's Iguassu National Park. As proud custodians of storied properties, Belmond is committed to building on the past to create a new legacy: the heritage of the future. Working with communities and local talents, together with the world's most respected chefs, designers and artists, Belmond continues its purpose of perpetuating the legendary art of travel. Since 2019, Belmond has been part of the world's leading luxury group, LVMH (Moët Hennessy Louis Vuitton). [Belmond.com](https://www.belmond.com)

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ABOUT HANDSHAKE

Born in 2019 and widely acclaimed for their speakeasy cocktail bar in Mexico City, Handshake is distinguished by its high-end cocktail approach, where authentic and enriching experiences are enjoyed. Since launching, the Handshake mission has been to provide visitors with the most innovative cocktails in the destination, combined with an intimate and relaxed atmosphere. Recently recognized as #1 in World's 50 Best's "50 Best Bars in North America" and #3 in "World's 50 Best Bars" in 2024, unparalleled ingredients and careful attention are the hallmarks that have solidified Handshake as a notable name in the mixology world. Handshake also opened Tunki Rooftop by Handshake at Casa de Sierra Nevada, A Belmond Hotel, San Miguel de Allende in 2023. handshake.bar | [@handshake_bar](https://www.instagram.com/handshake_bar)

ABOUT THE LOST EXPLORER MEZCAL

The Lost Explorer Mezcal is a handcrafted artisanal spirit made from 100% agave, cultivated in the sun-soaked Valles Centrales, Oaxaca in Mexico. Produced in partnership with Maestro Mezcalero Don Fortino Ramos, it is a toast to empowering sustainable Mexican enterprise, whilst protecting the artisanal craft, heritage and biodiversity of Mexico. Harvested in harmony with the elements and in tune with the rhythm of nature, The Lost Explorer Mezcal is deeply committed to sustainable practices. The most internationally awarded mezcal in its first year of launch, the range of three uniquely profiled expressions - Espadín, Tobalá and Salmiana - seek to inspire people to celebrate the earth and live curiously, exploring the wonder and diversity of the sacred agave plant. thelostexplorermezcal.com | [@thelostexplorer](https://www.instagram.com/thelostexplorer)

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