

Beverages: Non-alcoholic

HOT DRINKS

COFFEE



Restaurants may serve a variety of coffees from various parts of the world, e.g. Brazil, Columbia, Kenya, Indonesia etc.

There are also many ways of serving coffee. The most well-known of these are:

Espresso – a strong black coffee served in a demitasse or small cup.



Cappuccino – milk which has been frothed up with steam is added to strong black coffee.



Latte – coffee made with hot milk and usually served in a large cup or tall glass 'mug'.

Regular coffee – black coffee to which milk or sugar can be added.

Decaffeinated coffee – coffee that does not contain caffeine, [a stimulant found in tea and coffee].

TEA



Tea is grown in many regions of the world, e.g. Sri Lanka, India, China. It is made by pouring boiling water over tea-leaves or teabags.

Tea is served with milk, sugar or a slice of lemon.



Herbal Teas – tea made by pouring boiling water over the leaves of plants such as Camomile, Mint or other herbs.

Herbal teas are usually served without milk.

HOT CHOCOLATE

Hot Chocolate – a drink made by mixing powdered chocolate with hot milk.



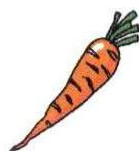
COLD DRINKS

FRUIT/VEGETABLE JUICES

Shown below are some fruit and vegetables that can be freshly squeezed to extract juice.



apple



carrot



guava



grapefruit



honeydew



mango



pineapple



watermelon



tomato



lemon/lime

BOTTLED/CANNED DRINKS

These drinks are sometimes referred to as *soft drinks*. In the USA any carbonated [i.e. with gas bubbles] drink is called a *soda*.

Listed below are some well-known soft drinks.

cola (e.g. Pepsi, Coke)

ginger ale

ginger beer

tonic

soda water

bitter lemon

lemonade

mineral water

[either *carbonated/aerated*, or *still*, i.e. without gas bubbles]



Beverages: Alcoholic

Alcoholic beverages commonly served in restaurants are grouped under the following categories:



Spirits/Wines/Fortified wines/Beer/Cocktails/Liqueurs

WINES

Alcohol made from the fermented juice of black or white grapes. [Wine can also be made from other fruits, but these wines are not drunk with meals.]



There are four types of wine made from grapes.

Red wine – made from black grapes. The colour is obtained from pigment in the grape skin during the fermentation period.

White wine – made from white and black grapes. The skins are removed before fermentation.

Rose – a pale pink wine made from white and black grapes. The skins are removed before fermentation is completed.

Sparkling wine – luxury wines that are filled with bubbles of gas by special production methods. The gas is kept in the bottle by wiring down the cork. The most famous sparkling wine comes from the Champagne region in France.

SPIRITS

Spirits are strong, distilled, alcoholic drinks made from grain [e.g. barley, rye] or other plants. These drinks are often served with mixers such as tonic, soda, bitter lemon etc.

Bourbon
Brandy
Whisky
Gin
Rum
Vodka
Campari



FORTIFIED WINES

Wine that is strengthened by the addition of alcohol, usually brandy.

The most well-known fortified wines are:

Madeira
Port
Marsala

Sherry
Vermouth

COCKTAILS

These drinks are made by mixing or shaking liquor and/or wine with other ingredients. Cocktails are drunk before a meal.

Here are the names of some popular cocktails:

Black Russian
Black Velvet
Bloody Mary
Daiquiri
Gimlet
Gin Fizz
Manhattan
Margarita
Martini
Mimosa
Rum Punch
Singapore Sling
Tom Collins
Whisky sour



LIQUEURS

Liqueurs are strong, sweet spirits made from many different fruits, grain or plants. They are served after a meal in a small glass.

Some well-known liqueurs are:

Amaretto
Bailey's Irish Cream
Benedictine
Chartreuse
Cherry Brandy
Cointreau
Crème de Cacao
Crème de Menthe
Curacao
Drambuie
Grand Marnier
Khalua
Tia Maria



BEER

An alcoholic drink brewed from malted barley, sugar and hops, then fermented with yeast.

The main types of beer are:

Ale – this has a strong hop flavour and is more bitter than lager beers.

Dark beer – made from malt toasted to a darker colour than normal.

Lager – this beer is light-bodied and light coloured.

Stout – similar to ale but heavier, darker and a little sweeter. Very dark malt is used in the brewing.

