

Sterling
LOCAL
Celebrate. Desi.



signature
stories



#CelebrateDesi
#TasteDifferently



with
a desi
touch



At Sterling we have always put Discoveries and Experiences at the core of our holiday. It has meant the world to us, when you discovered something unique to that destination, when you took back different memories from your holiday at Sterling. And now, we are taking Discoveries & Experiences to a whole new level.

Sterling LOCAL, our bar across the Sterling resorts is a collection of tastes, flavours, aroma, and all things gastronomical with a tipsy sense of happiness. Here we encourage you to uncover distinctive flavours of the region and tantalise your spirit! LOCAL has a selection of ingredients hand-picked from the sleepest and outright 'Desi' hamlets of our regions, blended and infused into the popular global favourites to spark an altogether new flavour profile.

Mahua, Feni, Toddy, Chocolates, Herbs, Spices and a lot more are on the table at Sterling LOCAL. Join us and raise a toast to 'Celebrate. Desi'.

desi strawberry margarita

Recipe

Tequila - 60 ml

Triple sec - 5 ml

Fresh lime - 10 ml

Sugar syrup - 10 ml

A blend of tequila and triple sec garnished with Ooty's famous strawberries fresh from the farm, crafted to create a sweet, sensuous sensation, garnished with a naughty dash of lime. The Strawberries of Ooty give the cocktail it's seductive red colour, the distinctive 'Local' flavour adding a dash of homegrown freshness from Sterling's very own organic farm.

Level of Desi : 4.5 

Celebration Ready : 



'malaithen' peach whisky the sweet-sour trouble

Recipe

Scotch - 60 ml


Peach syrup - 15 ml


Fresh lime - 10 ml

Organic Honey - 10 ml



The road less taken, is often the road more intoxicating. Pure honey from the finest honeycombs of the Nilgiris, collected using age-old methods by the native Irulas and Kurumbas, serves as its most exotic, and definitive ingredient. This 'malaithen' (mountain honey) blended with Whisky and selected Peach syrup, results in a heady combination overflowing with flavour. Savour it slowly, and responsibly, this exotic concoction could well have a proverbial sting in its tail.

Level of Desi : 4.5 

Celebration Ready : 

'nilagiri theneer' & gin

Recipe

Gin - 60 ml

Rosemary - one strip


Cucumber - 3 slices


Green tea - 50 ml

Tonic water - 50 ml



Soak in the fragrance of the hills of Ooty, laced with 'Nilagiri Theneer' (Nilgiri Tea), sip by sip. Sink into this heartwarming Gin blended with Green Tea, prepared from fresh tea leaves from Ooty's sprawling tea estates, garnished with organic rosemary and cucumber. Best described as being like a brisk, fragrant tea laced with the high of your favourite Gin, the Camellia Sinensis tea leaf, a gift to the Nilgiris by the British, not only carries its own GI tag but carries this exquisite cocktail on its full-bodied shoulders.

Level of Desi : 4.5 

Celebration Ready : 

vodka tomato 'mara-thillo'

Recipe

Vodka - 60 ml

Green chilly

Tamarind juice

Mixed pickle

Tree tomato & Fresh celery sticks

When Marathakalli tomatoes, better known as Tree tomatoes, become a garnish that balances the sourness of tamarind juice in your Vodka, with pickle and chillies thrown in for scintillating effect, a unique cocktail called Vodka Tomato 'Mara-thillo' is born. Also called Tamarillo tomatoes in some parts of the world, these sweet and tangy tomatoes are partial to cool climates and native to Ooty and Kodaikanal. They are known for their health benefits.

Level of Desi : 5 ▼▼▼▼▼

Celebration Ready : ★★★★★



'coco mittai' martini ooty's white christmas

Recipe

Vodka - 60 ml

White chocolate - 60 ml

Cream - One scoop

While much of cocoa farming tradition in India happens in the South Indian states of Kerala, Karnataka and Tamil Nadu, the chocolate making tradition in Ooty dates back to British times. While no visit to Ooty is complete without a taste of its divine homemade local chocolates, a unique way to enjoy the experience has to be through the White Chocolate Martini, or 'Coco Mittai' Martini, crafted with pristine white chocolate rich with the flavour of home, with a generous dose of vodka to lower your inhibitions, and surrender.

Level of Desi : 5 ▼▼▼▼▼

Celebration Ready : ★★★★★



'kinoa' gin & tonic the dawa in daaru

Recipe

4 dices of Plum

Sprig of fresh basil leaves

Top it up with tonic



When in Ooty, drink like the locals. When Quinine (or 'Kinoa', in the local dialect) was given to British soldiers as an anti-malarial tonic, it was accompanied by a dash of Gin to help it go down smoother. This was the origin of Gin & Tonic. The rest, as they say, is history. Today, Gin & Tonic remains Ooty's favourite poison. There could be no better way to raise a toast to this universally loved cocktail, than with 'Kinoa' Gin & Tonic, minus the bitter Quinine, replenished with Sterling's very own homegrown basil and plum.

Level of Desi : 5 ▼▼▼▼▼

Celebration Ready : ★★★★★