

Rockland Distilleries now introduces this prestigious drink to the world. Ceylon Arrack is a hundred percent natural, made from the sap of the coconut flower. Unique in character and flavor, the process of distilling arrack is an age-old art. To date one can witness the sight of Toddy Tappers, climbing soaring coconut trees along the palm-studded coastline, collecting the sap in their clay pots. The liquid is then aged in traditional Sri Lankan Halmilla wood, allowing it to evolve into its final stage.

Ceylon Arrack arrives in a designer pink bottle. Once filled, it transforms into sunset orange, beaming with an original glow. A drink of esteemed character, with a distinct charm, it is sure to win the hearts of those who try it. With a deep amber hue that pleases the eye, its rich sweet nose and hint of coconut combines to hit the palette with sensual ease, leaving only a lingering smoothness. It may be savored on the rocks or in an array of exquisite hand crafted cocktails.

Rockland Ceylon Arrack has conjured up four memorable cocktails to showcase the characteristics of the drink. 'Serendib' a mix of tropical mango, spicy ginger and fragrant mint, brought to life through a generous helping of Ceylon Arrack, near perfect for any time of the day. 'Paddington' rich dark marmalade, combines with fresh orange, ginger, Ceylon Arrack and a single maraschino cherry to become a potential classic. 'Stella' a mix of Ceylon Arrack, luscious strawberries and sour lime, a tantalizing balance of aroma and taste, certain to be a crowd pleaser. Finally we have the 'Baroness' distinguished in its simplicity, delicate strawberry Ceylon tea infused with Ceylon Arrack, a sophisticated drink that is sure to satisfy the most discerning cocktail connoisseur.

Proud of its heritage and fearless in its uniqueness, Rockland Ceylon Arrack is a noble embodiment of our dedication to excellence.