



RIMS

Fine Crystal Barware



RIMS, fine crystal barware, elegant from every angle; every point of view.

Observe them from above, from the liquid's point of view that is pouring into them; from the drinker's angle about to quench their thirst. See circles; see rims. No matter the crystal, always circles; always rims. Be struck by the sparkling clarity when raising one to your mouth. Let the extravaganza of fine crystal barware mesmerize you as the essence, the meeting of rim and lip, completes your experience.

RIMS is solid crystals, perfectly still, but it will always make your space feel alive, reflecting daylight as it passes through the day into evening and night, with reflections of lighting and live candles alike. See them come together for a cheer, producing the unmistakable resonance "ping" that only the finest crystal barware give us with.

Like natural wonders, these crystals seemingly rise up from where they rest, like flowers or trees from invisible roots, reaching for the sky before unfolding as they bloom, presenting RIMS as though they were imprints of the sun and moon. RIMS is to spark ideas, foster skills and professionalism, ultimately enhancing each serving, each bar chef and each hospitality venue, be it in private or public, altogether aspiring for excellence in every encounter.

Drawing inspiration from the vintage cocktail world, respecting the legacy, RIMS also lives life to the fullest today. See history and the present at once, and realize how each style allows room for both then and now in addition to creativity of tomorrow that is yet to be applied discovered.

The stage is set and the possibilities are endless. Cheers to an unrivaled cocktail experience, to a refined drinking palate and to the glorious art of mixing. Ping!

RIMS Fine Crystal Barware
by Lucaris Crystal of Modern Asia



RIMS

For a good sense, RIMS is the blank canvas. Simple at first glance; complex when familiarized. Neutral with a feel of purity through subdued forms of elegance, yet bold as they contrast classic and modern aspirations. Complete only when topped up and ready to be served, this range of fine crystal barware allows for your creativity to shine bright, with no interference, in turn letting your venue and concept reach full bloom.

THE PILLARS LOWBALL | HIGHBALL | QUENCHER

Foundations to your craft of mixology, these grounded crystals rest well in the palm of your hand. Spacious, they easily hold magnificent ice carvings for fine cocktails & spirits, or work wonders for drinks with lots of crushed or rock ice. Try their versatility with elegant yet generous servings of your current draft offerings. Parting at first, their walls suddenly go parallel to reach for the sky. Now with their rims a little reserved, the pillars of your barware collection can continue to support your establishment with great durability.

LEFT TO RIGHT : RIMS LOWBALL | RIMS HIGHBALL (CLUSTER) | RIMS QUENCHER

THE PILLARS CLUSTER | RIMS HIGHBALL

Through velvety texture, CLUSTER delivers green fruity freshness with herbaceous and blooming winey notes. With a creamy-slight-effervescence, it is best enjoyed through generous sips from the rim of a crystal highball glass with rocks of perfect ice.

Ingredients

Juice of fresh lemon and green grapes to taste
2 parts French snap frost grape vodka
1 part French Royal vermouth blanc
Fresh organic free range egg white or substitute
Crystal clear rock ice

Ice cold soda water
Tonic bitters
Fresh tarragon

Method

Add all ingredients except ice to shaker
-> shake without ice (hard, 6-12 seconds)

Add ice -> shake again (same as above)

Double strain over a couple of fresh ice rocks in one, two or several RIMS HIGHBALL

Garnish

Add splash of soda water to each serve -> stir gently

Dash a line or two of Tonic bitters across the foamy top

Create a nice bouquet with sprigs of fresh tarragon
-> bruise gently for more aroma
-> arrange to crown CLUSTER



THE PROUD SAUCER | COUPE | TULIP

SAUCER is your crystal for shaken cocktails served up, while COUPE can hold big-volume recipes or simply a rock of ice to keep things cool. They also work beautifully presenting celebratory sparkling wine. TULIP is your “copa de balon” for bespoke gin & tonics, spritzers or other creations, and offers craft beer & cider connoisseurs a new drinking experience. Collapsing walls facilitate elaborate molecular elements. With bowls of one family, all elevated by sleek cylindrical stems, this group of crystals adds further pride and elegance to your barware collection.

LEFT TO RIGHT : RIMS COUPE | RIMS SAUCER (NAYOK CITY) | RIMS TULIP

THE PROUD NAYOK CITY | RIMS SAUCER

Harmony in chaos, NAYOK CITY is a burst of reactions with flavors bouncing off each other. Savory, sour & sweet with a little bit of heat, all with a strong backbone of smoky agave distillate and a refreshing top of tantalizing herb.

Ingredients

Sea salt
Organic mesquite powder & sun dried Thai bird's eye chili
Fresh Tahiti lime
Crystal clear rock ice

2 parts juice of fresh sweet yellow mayongchit
2 parts mescal reposado
Organic light agave nectar & juice of fresh Tahiti lime to taste
Fresh sawtooth coriander
Crystal clear rock ice

Method

In a mortar, pestle equal parts sea salt & mesquite powder, adding chili to taste (a tiny bit will go a long way) until pulverized

Apply juice of lime to the rim of one, two or more RIMS-fine crystal-Saucer by twisting the outer rim on freshly cut lime, or by misting juice onto it

Keep barware upside down while dusting some of the pulverized mix onto outer rim
-> knock off excess -> chill barware with rocks of ice

Garnish

Add all ingredients except ice to shaker
-> dissolve nectar -> add ice

Discard ice & meltwater from prepared barware
-> swirl sawtooth coriander along the inside of it

Close shaker
-> shake hard, 6-9 seconds
-> complete NAYOK CITY by double straining concoction into prepared barware



THE CLASSIC NICK & NORA | MARTINI | DECO | LOTUS

These crystals are an homage to by-gone eras and aim to inspire with vintage shapes and design lines. Bowl volumes are in general smaller than above groups of barware, but bigger than their predecessors, to cater for the modern cocktail bar with more generous recipes, additional ingredients or pieces of cooling ice. NICK & NORA and MARTINI are best for stirred or shaken cocktails served up, while DECO takes Bucks, Collins, Fizzes, Highballs, Juleps & Slings, and LOTUS takes Crustas, Sours & Swizzles. The respect of cocktail aficionados will be yours when their orders are served in these crystals.

LEFT TO RIGHT : RIMS LOTUS (MAI TAI) | RIMS DECO | NICK & NORA | RIMS MARTINI (IN MANHATTAN)

THE CLASSIC FALL (IN MANHATTAN) | RIMS MARTINI

Manhattan is Manhattan, but fall in Manhattan is sharp yet soothing, with rich baked apples, cherry preserve and a good slice of rye. If you close your eyes, can't you feel the smell of summer lemonade still? Careful, the wind bites, but fall in Manhattan warms.

Ingredients

2 parts American rye whiskey
1 part calvados vieux
1/12 part organic 100% pure grade A amber, rich taste maple syrup
1 mist pure lemon extract
Crystal clear rock ice

Chilled Kirsch-brandied morello cherries

Method

In a mixing glass, add maple syrup, calvados & whiskey
-> add ice
-> stir without rattling the ice or mixing glass, 12-24 seconds
-> adjust sweetness to your liking with more or less maple syrup, but this recipe is a good starting point

Mist pure lemon extract into a chilled RIMS MARTINI before straining the cocktail into it

Garnish

Quickly pin 3 cherries, tap to loose excess liquid
-> place in icy cold stirred FALL (IN MANHATTAN)



RIMS ORIENT LOTUS | DECO | SAUCER | COUPE

Representing the luscious Southeast Asian rainforest with its wild wet monsoon, RIMS Orient lets you imagine RIMS overflowing. The lines of water running down the crystals; droplets of water slowly traveling down the stems, like pearls on tender straws of the forest bed. Through bamboo, immerse yourself in a world of tropical fruitfulness, where thirsts are always quenched and creativity is set to run free.

LEFT TO RIGHT : ORIENT COUPE | ORIENT LOTUS (DE NADA A LIMA) | ORIENT SAUCER (CALABRIAN ROOTS) | ORIENT DECO

RIMS ORIENT DE NADA A LIMA | ORIENT LOTUS

From Nada prefecture in Japan, crisp yet velvety sake with fruity notes sets off on a journey to Lima & Peru, the contended birthplace of pisco. Along the way, travel-companions white peach, yuzu & lemon join in for zesty fragrance in a creamy sour.

Ingredients

1 part Peruvian pisco
1 part Nada junmai daiginjo sake
1 part purée of white peach (slightly sweetened with cane sugar)
Juice of fresh lemon to taste
Fresh organic free range egg white or substitute
Crystal clear rock ice

Mist of natural yuzu aroma
Fresh edible dianthus barbatus flower

Method

Add all ingredients except ice to shaker
-> shake without ice (hard, 6-12 seconds)

Add ice -> shake again (same as above)

Double strain over a couple of fresh ice rocks in one, two or several RIMS ORIENT LOTUS

Garnish

Quickly mist the natural yuzu aroma over the cocktail, then place the flower on the foamy top of DE NADA A LIMA



EXTRA

(CAN I HAVE) SOM-OH? I RIMS QUENCHER

With all-Thai ingredients, from coast to mountain, this drink is naturally thirst-quenching, combining succulent white fruits with soft jasmine rice vodka, lychee blossom honey and soda water over plenty of ice with zingy savory rim and cooling flowering basil.



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Ingredients

Natural rock salt
Freeze-dried green peppercorns
Fresh manao lime

Flesh of fresh white pomelo
Fresh flowering (Thai) basil
1 part juice of fresh white pomelo
1/2 part juice of fresh manao lime
1 part juice of fresh lychee
1/2 part lychee blossom honey
2 parts jasmine rice vodka
1-2 parts ice cold soda water
Crystal clear rock ice

Method

Combine freshly finely ground salt and peppercorns until evenly mixed

Apply juice of manao lime to the rim of one, two or more RIMS QUENCHER by twisting the outer rim on freshly cut lime, or by misting juice onto it

Keep barware upside down while applying some of the fine mix onto outer rim -> knock off excess

Garnish

Reserve 20 grams pomelo flesh & 1-2 sprigs of the basil per serve as garnish

Combine all other ingredients except soda water in shaker (1 serve only per shaker, with ice enough to cover 3/4 of prepared barware)
-> roll, 6-9 seconds
-> pour all contents into prepared barware
-> add soda water, stir gently
-> crush some of the ice to top the drink with, leaving some room for garnish
-> create a nice bouquet with sprigs of the basil
-> bruise gently for more aroma
-> arrange to crown (CAN I HAVE) SOM-OH? together with pomelo flesh



RIMS COLLECTION



LOWBALL

LT12LB14
Capacity 400 ml.
14 UK oz.
13 1/2 US oz.
Height 95.00 mm.
Packing 6/24
CBM 0.027

HIGHBALL

LT12HB12
Capacity 345 ml.
12 UK oz.
11 3/4 US oz.
Height 138.00 mm.
Packing 6/24
CBM 0.023

QUENCHER

LT12QC21
Capacity 590 ml.
20 3/4 UK oz.
20 US oz.
Height 180.50 mm.
Packing 6/24
CBM 0.035

TULIP

LS12TL20
Capacity 575 ml.
20 1/4 UK oz.
19 1/2 US oz.
Height 185.50 mm.
Packing 6/24
CBM 0.070

COUPE

LS12CU12
Capacity 355 ml.
12 1/2 UK oz.
12 US oz.
Height 158.00 mm.
Packing 6/24
CBM 0.052

SAUCER

LS12SC07
Capacity 205 ml.
7 1/4 UK oz.
7 US oz.
Height 133.00 mm.
Packing 6/24
CBM 0.040

MARTINI

LS12MN06
Capacity 160 ml.
6 1/4 UK oz.
6 US oz.
Height 173.00 mm.
Packing 6/24
CBM 0.045

NICK & NORA

LS12NR06
Capacity 175 ml.
6 1/4 UK oz.
6 US oz.
Height 168.00 mm.
Packing 6/24
CBM 0.028

DECO

LS12DC12
Capacity 340 ml.
12 UK oz.
11 1/2 US oz.
Height 160.00 mm.
Packing 6/24
CBM 0.032

LOTUS

LS12LT09
Capacity 270 ml.
9 1/2 UK oz.
9 1/4 US oz.
Height 112.00 mm.
Packing 6/24
CBM 0.031

RIMS ORIENT COLLECTION



ORIENT COUPE

LS13CU12
Capacity 355 ml.
12 1/2 UK oz.
12 US oz.
Height 158.00 mm.
Packing 6/24
CBM 0.052



ORIENT SAUCER

LS13SC07
Capacity 205 ml.
7 1/4 UK oz.
7 US oz.
Height 133.00 mm.
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ORIENT DECO

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Capacity 340 ml.
12 UK oz.
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ORIENT LOTUS

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Capacity 270 ml.
9 1/2 UK oz.
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Height 112.00 mm.
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CBM 0.031

RIMS CURATOR

Thomas Anostam
Creative Hospitality Consultant

Thomas has gained broad professional experience in creative hospitality by working for a long list of famed hospitality destinations worldwide.

He specializes in the creation of food and beverage menus, customizing creative solutions for layout, design, styling and décor, bar setup, staffing and training, as well as the implementation of hospitality events and venue concepts.



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