



Event Introduction

Driven by a vision to bring Shang Whiskey to the forefront of the global bar scene, the theme for this year's competition is East Meets West for the **Asian Pacific Cocktail Championship 2026**. We are challenging competitors to make Shang Whiskey the hero of their creations, inspiring visionary cocktails that honor its distinctive tasting notes and cultural roots.

All cocktail entries must be built upon a base of the designated Shang Whiskey and Monin Syrups.

Rules and Regulations (Classic)

- The Asian Pacific Cocktail Championship is managed by the IBA.
- Each national association member or competitor will need to use Shang as a base spirit and will need to create a recipe based on the allocated item using the East Meets West Concept.
- Get inspired by typical oriental flavors like for example Umami, Yuzu, Ginger, oriental berries, etc.
- Be creative and apply for example, an oriental cocktail style presentation into the preparation.
- The cocktail may contain a minimum of 2 cl of the main category (Shang)
- The cocktail may contain a minimum of 1.5 cl of the syrup sponsor (Monin)
- Judges will positively evaluate drinks that are respecting the authenticity of the environment and appearance.
- Competitors in the APCC will compete in one round only in the **WCC Super Final Format**.
- Competitors must present themselves in their guild uniform or in the uniform of the company they represent. The uniform and bar tools must not carry any branding from drink manufacturers. Members. If they do not comply with this rule, they could be penalized.

Recipe Submission

1. Recipes to be submitted to IBA Committee via the link below before October 5, 2026.
2. Recipes are allowed to be adjusted on the day before the competition day after the tasting and training provided by brands.
3. Competitors are expected to bring all their own ingredients (except sponsored products).
3. All recipes submitted will remain the property of IBA.



Basic Rules for Cocktail Preparation

1. Each competitor must use the randomly selected Baijiu as based of the cocktail.
2. IBA will not be responsible for any spirits, syrups, garnish and/or bar equipment unavailable during the competition. Any intrusion by national guild Presidents or representatives at the back office beside the competitors and authorized people will result in penalty or disqualification of the same guild competitor.
3. The Host Country will provide a basic list of all fruits, herbs and vegetables available during the event. All ingredients of garnishes are at the competitor's responsibility and expenses.
4. The Host country will supply ice and crushed ice.
5. Recipes may not contain more than 7 cl of alcohol in any cocktail (except for two dashes bitters, which may be used in addition to the 7 cl).
6. Recipes must be expressed in centiliter (cl), milliliter (ml), dash (d). A Barspoon is not a measure and will not be accepted.
7. Measuring glasses, jiggers or free pouring are allowed.
8. Cocktails must not contain more than six ingredients.
9. One Homemade ingredient per cocktail is allowed and can be used in any cocktail recipe. The assigned sponsor products as base can't be replaced but can be used as an additional product for producing homemade ingredients.
10. Non-sponsored alcohol or syrup/puree ingredients are allowed.
11. No artificial ingredients or colorants are allowed.
12. No open flame is permitted on stage - special way of preparations may be used only after approval of the IBA.
13. Competitors are responsible for supplying their own fruit. If a specific fruit juice is not available, then the competitors will be allowed to purchase fruit and make fresh juice backstage on the day of the competition, immediately prior to preparing the garnish. Back Office Judge will assess on competitor wastage practice and the way how dispose or utilize fruits and ingredients, for example: The use of citrus zest is linked to the use of the same citrus fruit juice in the recipe.
14. Dairy products are permitted.
15. Airls and foams and spherification are allowed in all competitions. All ingredients used to make airls/foams must be prepared on stage and follow the maximum six-ingredient rule.
16. Stones or frozen food items, alone or in ice, will not be allowed.
17. The methods for preparing cocktails are: build (directly in glass), stir (mixing glass), muddle, shake, blend, throw or any combination of these.
18. Competitors must use their own bar utensils. No bar tools will be supplied by IBA. The host country will supply basic containers/carafes for the pouring of juices. It is recommended for each competitor to bring everything they need and not rely on host country.
19. Cocktail names including rude, shocking, sexual and racist words, words with a narcotic association, and words alluding to physical diseases or disabilities, are prohibited.

Decorations and Garnishes

Definition of a Cocktail Decoration

A cocktail decoration is meant to beautify a drink with no impact on flavor or cocktail ingredients. It is an edible food product (fruit peel, fruit, vegetable, root, herb) used to complement and enhance the visual presentation of the drink, and not to alter the flavor. A decoration is placed on or around the glass.

Definition of a Cocktail Garnish

A cocktail garnish is made up of an edible food product (fruit peel, fruit, vegetable, herb, root.... but, not a liquid) used to compliment the flavor of a mixed drink. It can do this either visually, aromatically, or by influencing the cocktail's taste. A garnish should not be the dominant taste of the mixed drink but instead offer a contrasting or complimentary flavor to the recipe. A cocktail garnish will be placed inside the glass/drink and/or used as an aroma.

1. Neither the decoration nor the garnish shall be counted as an ingredient. They are in addition to the six permitted ingredients.
2. Decorations must be 100% natural food product minus the pick/clip. A judge is encouraged to take a bite out of any part of the decoration. If the decoration comes into contact with the liquid of the cocktail this does not incur a penalty.
3. Wood/metal/plastic picks or clips may be used to assist in building the decoration but may not be the focus of the decoration. Large or multiple manufactured items may not overpower the visuals of the natural components of the decoration.



4. Decorations and garnishes must be prepared (cut-up) in the backstage area at the garnish table during the garnish preparation time (15 minutes), prior to going on stage. No pre-fixed or prepared garnishes will be allowed.

Dehydrated fruits and vegetables are allowed. Once the 15-minute time is up (HANDS UP !!), no adjustments are allowed to be made to the garnish.

5. Placing the garnish/decoration on the glassware prior to preparing the cocktail is not allowed.

6. Rims and Crustas must be done on the performing stage. Full rim in a glass is considered as an ingredient of the cocktail.

7. The use of a 'side-garnish' and cocktails served on small plates or trays next to the cocktail glass are irrelevant and not adding extra points.

8. Only the cocktail glasses will be taken to the tasting judges panel and presented to the public.

9. All garnishes and decoration ingredients must be listed on the recipe entry form.

10. Any straw used in a drink must be either biodegradable or reusable, not disposable.

11. The garnish needs to be placed on the glass firmly so that it can be safely transferred to the tasting jury.

Rules for usage of Homemade ingredient

1. Only one (1) homemade ingredient is permitted to be use in each cocktail recipe.

2. Max quantity for homemade ingredient is 3 cl.

4. Homemade ingredients may contain alcoholic and/or no-alcoholic beverages (mixers, juices and syrups).

5. Homemade ingredients must be bottled in anonymous containers.

Glassware

1. Competitors must use the glassware from MONER Sponsored Lists.

Sequence of Competition

1. All competitors will receive their sponsored bottles and/or bar-backs from the storekeepers on the competition stage. Competitors must not enter the competition area before their time allows.

2. Use of freshly squeezed juices or similar preparation needs to be notified prior to the competition and be prepared in the back area under surveillance.

3. Competitors will have two minutes to set-up for the competition (be sure to have all your ingredients, tools, supplies, polish glassware, checked ice, dump bucket, bottles, etc).

4. It is not allowed to use the two minutes preparation time to fill glasses, mixing glasses, or shakers with ice, working on decorations/garnishes, and not pour any ingredients from the bottles.

5. Competitors will be given a microphone and will be expected to share the inspiration/story behind the cocktail in English during the seven minutes on stage. It shows how well competitors engage with the audience. Each speech will be judged by the Personal Presentation Judge on their clarity and confidence, rather than their English-language skills. Translator is permitted, furthermore, bonus 10 points will be given to competitors who does it by himself.

6. Mise-en-place must reflect the personal natural way of pouring left hand or right hand. Competitors must present bottles to the public during their routine. Bottles labels must be always visible.

7. When pouring the finished cocktail into glasses, competitors should partly fill the glass and then move onto the next glass respecting natural personal handling with maximum 3 movements per drink. Glasses must be filled identically in terms of content, volume and level. Straight posture and professional body language is encouraged, curving back and shoulder towards the glass while pouring will be penalized.

8. Competitors must prepare five identical cocktail portions. Four to Tasting Judges and one for the Presentation Area.

9. Competitors are not allowed to taste their cocktails on stage.

10. The competitors will stop the clock by raising the completed cocktail and presenting it to the audience.

11. Competitors will be judged on hygiene, efficiency, and professionalism when preparing the cocktail.

12. In the event of unexpected accidents during the preparation or transportation of the cocktails (through no fault of the competitor) to the Tasting Jury, the Classic Sub-Committee will resolve this with the Jury. The competitor will not be penalized.

13. The technical judge enters their score to the scoring sheet. Points are deducted based on the Technical Judge's observation. The remaining points will be the final score for the technical performance.

14. If competitors do not prepare cocktails as stated in the recipe (wrong/missing ingredient), the technical judges will inform the Classic Sub-Committee. Penalty points will be deducted by Technical Judges their decisions are final.



Time and Penalties

1. Garnish and decoration preparation will be limited to fifteen (15) minutes. After its expiration the competitors must stop and use what they have prepared up to that point in time, by notify the judges and hands up.
2. If competitors fail to make all five cocktails, the competitors will only receive the scores from the number of judges that receive cocktails. Competitors will be penalized for not preparing all the cocktails required.
3. Competitors will have seven minutes to mix their cocktails. Competitors exceeding the time limit will be penalized by the Technical Judges: fifteen points for 1 to 15 seconds longer than the time allowed and an additional fifteen points for each 15 seconds thereafter.
4. Competitors will be told when the seven minutes starts and to begin mixing their cocktail.
7. Discretionary Penalty: IBA Chairperson(s) may impose a discretionary penalty on any competitor whose national guild-president or their delegate(s) cause a nuisance to the Judges, Scoring Sub-Committee or competitors during any part of the competition. Any area intrusion by national guild Presidents or representatives beside the competitors and authorized people will result in penalty or disqualification of the same guild competitor.



Rules and Regulations (Flair)

- The Asian Pacific Cocktail Championship is managed by the IBA.
- Each national association member or competitor will need to use Shang as a base spirit and will need to create a recipe based on the allocated item using the East Meets West Concept.

Flairtending: Entries

1. Recipes to be submitted to IBA Committee via the link below before Oct 5, 2026.
2. Recipes are allowed to be adjusted on the day before the competition day after the tasting and training provided by brands.
3. Competitors are expected to bring all their own ingredients (Except Shang and Monin Syrups).
4. All recipes submitted will remain the property of IBA.

Flairtending Rules

1. All competitors will participate in 1 round only.
2. Competitors must produce 4 portions of their original Cocktail Recipe during their routine.
3. Flair routines should not exceed 5 minutes.
4. Competitors must dress professionally either representing their National Association or themed appropriately.
5. Obscene acts, names and/or gestures are not permitted.
6. Any style of cocktail may be created.
7. The drinks will be scored on appearance, decoration, aroma, and taste.
8. Unbranded clear bottles should be used only for juices, milk and creams. They MUST not be recognizable non-sponsored bottles. IBA recommends CLEAR bottles to be used with IBA or IBA stickers applied.
9. Competitors are required to bring their own empty bottles for the routine. Bottles must be filled under the presence of the WCC Flair Committee on the scheduled time before the competition. The IBA or host country will not be able to provide empty bottles.
10. Each bottle for the flairtending routine must contain at least **1.5cl of liquids** for exhibition flair and **30cl Bottle for working flair liquids** used in the recipe.
11. Bar-backs must be used during the routine (the host country will appoint bar-backs, competitors may provide their own).
12. All equipment and bottles will be stored in crates and kept neatly in the backstage area.
13. Sponsors Bottles presented on stage must be clean and have a current label. Please ensure that the MAIN SPONSORED PRODUCT bottles are always visible on the bar top at the end of your routine. This is included in your scoring.
14. Competitors must bring their own speed pourers. The length of tape used to secure the speed pourer onto the bottle may not be longer than **30 mm**.
15. Breakages: -10 points per break (bottles or glass) if a bottle or glass breaks over the bartop or ice well the cocktail will be disqualified and given NO POINTS for drinks scoring. Only Flair technical score will be allocated.
16. The timer countdown is stopped when the competitors raise their cocktail and present it to the judges OR when competitors step back away from the bar, OR when they raise their hands to indicate they are done.
17. Competitors must provide their own USB memory stick to the IBA. Please hand in at the FLAIR BRIEFING where testing will be done! It is recommended to bring a backup copy containing your music mix. No mobile or electronic copies will be accepted in other forms. Remember to label USB memory stick with the name of the competitor and country (There is only to be one music track on USB).

Time and Penalties for Flair

1. Competitors must be at the backstage reporting area thirty minutes before competing or they will be penalised by the judges.
2. Competitors will be given five minutes to set-up their bar station on stage.
3. Competitors will be penalized for each ten seconds they go over time during the competition.
4. Competitors using empty bottle(s) for flairing will be penalized.
5. All IBA Flair committee' decisions made are final under guidance from the IBA Vice President Flair and IBA President, Rules are subject to change at any time due to unforeseen circumstances.



Cocktail Competition Awards & Prizes

Awards presented during Welcome Dinner and Awards Ceremony

International Competition Trophies

- Champion (Classic) / 1st Runner Up (Classic) / 2nd Runner Up (Classic)
- Champion (Flair) / 1st Runner Up (Flair) / 2nd Runner Up (Flair)
- Cocktail Art Award



WHEN TWO WORLDS COLLIDE

Shāng starts with jiāng xiāng bǎijiǔ, one of the most revered and iconic spirits on earth, then journeys through American whiskey craftsmanship to become something entirely new.

Shāng bridges centuries of technique and reimagines it for the way we drink today. It honors tradition, while rewriting it.

This is not bǎijiǔ as you know it.
This is not whiskey as you expect it.

THIS IS SHĀNG

THE ORIGINS

Before Shāng becomes something new, it begins with something ancient.

Bǎijiǔ is China's most iconic spirit, shaped by five thousand years of discipline and ritual. Not simply distilled grain. It's an expression of land, climate, and fermentation.

Bǎijiǔ is classified by aroma style – a system that defines not just flavor, but raw materials, fermentation method, environment, and regional character.

There are four primary national styles: sauce-aroma, strong-aroma, light-aroma, and rice-aroma.

Shāng begins with jiāng xiāng, also known as sauce-aroma, the most technically rigorous and revered of them all.

JIANG XIANG WHISKEY Bǎijiǔ REIMAGINED

All jiāng xiāng whiskey begins with the same foundation. What changes is how long the spirit rests in the barrel.

The Dān Yá style offers a balance between a bǎijiǔ-forward experience and traditional whiskey notes.

American oak brings dimension: subtle warmth, measured sweetness, and architectural balance, while preserving jiāng xiāng's integrity.

JIANG XIANG WHISKEY

FLORAL COMPLEXITY
UMAMI DEPTH
LONG, WARMING FINISH
DISTINCT CHINESE TERROIR

Fruit and floral notes slowly build to a mature sorghum peak followed by an elegant umami, chocolate and baking spice finish.

50% ABV

EAST+WEST WHISKEY

VANILLA & CARAMEL SWEETNESS
TOASTED OAK STRUCTURE
FAMILIAR WHISKEY WARMTH
APPROACHABLE ENTRY POINT

Fruit and floral notes quickly build to a creamy sorghum peak followed by an elegant vanilla and umami finish.

46% ABV

EAST MEETS WEST THE KENTUCKY BLEND

Shāng East + West whiskey pairs the depth of jiāng xiāng solid-state fermentation with the richness of sweet-mash red sorghum, produced from the same grains that form the foundation of our jiāng xiāng whiskey.

East + West is then aged in American oak. Barrel influence, blending precision, and controlled aging transform depth into balance. The result is rounder and softer, with notes of vanilla, roasted pear, toasted grain, and subtle caramel.

It feels familiar yet distinctive, offering a unique whiskey that honors the past, celebrates the future, and symbolizes the harmonization of two cultures.

Lush. Spiced. Expansive.

MONIN®

Mandatory to use 1 in Asia-Pacific Cocktail Championship

LE SIROP DE MONIN

FRUITY

Apricot	Bergamot	Blood Orange
Grapefruit	Green Apple	Grenadine
Lychee	Mango	Morello Cherry
Passion Fruit	Pink Grapefruit	Pomegranate
Rhubarb	Spicy Mango	Tangerine
Watermelon	White Peach	Wild Strawberry

FLORAL

Cherry Blossom - Sakura	Elderflower	Hibiscus
Rose	Violet	

HERBAL

Basil	Cucumber	Lemongrass
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COFFEE SHOP / GOURMET DRINKS

Almond	French Vanilla	Honey
Popcorn	Ruby Chocolate	Salted Caramel
Speculoos	Toasted Marshmallow	Vanilla

OTHERS

Agave	Pure Cane Sugar	Cinnamon
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PURE BY MONIN

Cucumber	Green Apple	Mango-Passion
Peach-Apricot	Pink Grapefruit	Red Fruits

LE CONCENTRE DE MONIN

Bitter	Ginger	Lemon Rantcho
Lime Rantcho	Matcha	Ube

LA LIQUEUR DE MONIN

Amaretto	Cacao White	Cherry Brandy
Coconut	Coffee	Triple Sec Curacao
Elderflower	Lychee	Manzana Verde
Passion Fruit	Peach	Vanilla
	Watermelon	

LE FRUIT DE MONIN

Banana	Blackcurrant	Cherry
Blackcurrant	Cherry	Coconut
Granny Smith Apple	Jabuticaba	Kiwi
Lime	Lychee	Mango
Passion Fruit	Peach	Pear
Pineapple	Raspeberry	Red Fruits
Rhubarb	Ruby Grapefruit	Strawberry
Tangerine	Yuzu	



PARAGON

	Chapter 1 - Pepper Collection	
Rue Berry	Timur Berry	White Penja Pepper
	Chapter 2 - Mystic Collection	
Labdanum	Palo Santo	Vetiver