



NEW INNOVATION DRINK OF Q1 2022



PLUM BLOSSOM

Ingredients

MONIN Flower Blossom Syrup	20 ml	\$0.28
MONIN Pink Grapefruit Syrup	10 ml	\$0.07
Sour Plum	2 pcs	\$0.08
Ice	16 oz	\$0.01
Soda	100 ml	\$0.07

Total Costing \$ 0.51

Method

1. Build up all ingredients into the glass
2. Top up soda water
3. Garnish with orange slice and mint leaf

Ingredients

MONIN Marshmallow Syrup	15 ml	\$0.21
Espresso (Oro)	2 shot	\$0.27
Milk Lab	100 ml	\$0.19
Non-Dairy Topping Cream	50 ml	\$0.21
Marshmallow	1 pc	\$0.05

Total Costing \$ 0.93

Method

1. Mix MONIN marshmallow syrup, topping Cream, and Milk Lab well and pour the glass
2. Add Espresso and Fresh marshmallow
3. Garnish with marshmallow and Mint leaf

CAFE MALLOW



Ingredients

MONIN Salted Caramel Syrup	15 ml	\$0.21
MONIN Rose Syrup	10 ml	\$0.14
Sweeten Milk	10 ml	\$0.02
Basil Seed (ត្រាប់ដី)	2 Scoops	\$0.01
Milk Lab	70 ml	\$0.13
Espresso (Oro)	1 Short	\$0.13
Ice	16 oz	\$0.02

Total Costing \$ 0.66

Method

1. Add basil seed in the glass then pour both MONIN Flavors with sweetened milk into glass and stir well
2. Add ice
3. Pour Milk Lab then top up with espresso.

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CHOCOLATE DRAGON BLEND

Ingredients

MONIN Rose Syrup	10 ml	\$0.14
MONIN White Chocolate Sauce	20 ml	\$0.24
Milk Lab	70 ml	\$0.13
MONIN Vanilla Powder	1 Scoop	\$0.42
Ice	12 oz	\$0.01
Fresh Dragon Fruit	1 pcs	\$0.01
MONIN Dark Chocolate Sauce	05 ml	\$0.04
(លាបជុំវិញកែវ)		

Total Costing \$ 0.99

Method

1. Add all ingredients into jug blender except dragon fruit and MONIN Dark Chocolate Sauce
2. Blend until smooth
3. Add dragon fruit into jug blender again with blend drink and blend 3 to 4 second
4. Pour into glass with swirl of MONIN Dark Chocolate Sauce.



STRAWBERRY CRACKER

Ingredients

MONIN Strawberry Fruit Mix	20 ml	\$0.36
MONIN Salted Caramel Syrup	10 ml	\$0.14
MONIN Kiwi Syrup	10 ml	\$0.14
Fresh Milk	90 ml	\$0.17
MONIN Vanilla Powder	15 g	\$0.25
Non-Diary Topping Cream	10 ml	\$0.03
Biscuit Crackers	2 pcs	\$0.05

Total Costing \$ 1.15

Method

- 1.Put all ingredient with ice in the blender
- 2.Blend until smooth
- 3.Pour into the glass
- 4.Topping with Crackers, garnish strawberry and mint leaf.



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ORANGE SWEETIE

Ingredients

MONIN Strawberry Syrup	10 ml	\$0.14
MONIN Blackcurrant Syrup	10 ml	\$0.14
Sweetened milk	10 ml	\$0.03
Orange juice	120 ml	\$0.24
Dragon fruit	Topping	\$0.10

Total Costing \$ 0.65

Method

- 1.Put all ingredient with ice into shaker then shake well 10-15 sec
- 2.Pour into the glass
- 3.Garnish with dragon fruit.

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ROSE BITTER

Ingredients

MONIN Rose Syrup	15 ml	\$0.21
MONIN Lychee Fruit Mix	10 ml	\$0.17
Fresh lime juice	15 ml	\$0.01
Egg white	1 pcs	\$0.13
Gin	25 ml	\$0.30
Vodka	25 ml	\$0.30

Total Costing \$ 1.12

Method

- 1.Dry shake all ingredients well
- 2.Add ice and shake again for 7 second
- 3.Double strain and pour to Martini glass
- 4.Garnish with rose flower

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