



# NEW INNOVATION DRINK

OF Q3 2022



## CAFÉ CORN FLAKES

### Ingredients

|       |                              |        |
|-------|------------------------------|--------|
| 10ml  | MONIN CHEESECAKE SYRUP 700ML | \$0.15 |
| 5ml   | MONIN COCONUT SYRUP 700ML    | \$0.08 |
| 20ml  | SWEETENED MILK               | \$0.06 |
| 80ml  | MILK LAB                     | \$0.17 |
| 1shot | ESPRESSO                     | \$0.06 |
| 20ml  | TOPPING CREAM                | \$0.06 |
| 10g   | CORN FLAKES                  | \$0.05 |

Total Costing \$ 0.62

### Method

1. Put all ingredients with ice into the blender
2. Blend until smooth pour into the glass
3. Garnish with red cherry, corn flakes and mint leaf

\*Testing note: First taste cheesecake after taste smell coconut.

## BLUE LEMONGRASS

### Ingredients

|       |                                  |        |
|-------|----------------------------------|--------|
| 20ml  | MONIN WATERMELON SYRUP 700ML     | \$0.30 |
| 10ml  | MONIN BLUE CURACAO SYRUP 700ML   | \$0.15 |
| 5ml   | MONIN FLOWER BLOSSOM SYRUP 700ML | \$0.08 |
| 120ml | LEMONGRASS TEA                   | \$0.07 |
| 1pcs  | FRESH LEMONGRASS                 | \$0.01 |
| 10ml  | LIME JUICE                       | \$0.01 |
| 16oz  | ICE                              |        |

Total Costing \$ 0.62

### Method

1. Put all ingredients with ice
2. Top up with Lemongrass tea
3. Garnish with fresh lemongrass and fresh watermelon

\*Testing note: First taste watermelon after taste lemongrass.



# POMEGRANATE CHAI TEA

## Ingredients

|                               |       |        |
|-------------------------------|-------|--------|
| MONIN CHAI TEA SYRUP 700ML    | 30ml  | \$0.45 |
| MONIN POMEGRANATE SYRUP 700ML | 10ml  | \$0.15 |
| BLACK TEA                     | 110ml | \$0.08 |
| FRESH POMEGRANATE             | 20g   | \$0.08 |
| ICE                           | 16oz  |        |

|               |    |      |
|---------------|----|------|
| Total Costing | \$ | 0.76 |
|---------------|----|------|

## Method

1. Put all ingredients with ice
2. Top up with black tea
3. Garnish with fresh pomegranate and mint leaf

\*Testing note: First smell chai tea after taste chai tea with pomegranate.

MONIN



MONIN



# YUZU BIANCO

## Ingredients

|      |                            |        |
|------|----------------------------|--------|
| 10ml | MONIN Chai Tea Syrup 700ml | \$0.15 |
| 20ml | Le Fruit de MONIN Yuzu 1L  | \$0.15 |
| 40ml | Gin                        | \$0.40 |
| 20ml | Martini Bianco             | \$0.16 |
| 70ml | Cranberry Juice            | \$0.15 |

|               |    |      |
|---------------|----|------|
| Total Costing | \$ | 1.01 |
|---------------|----|------|

## Method

1. Build up all ingredients into sling glass with ice
2. Top up with Cranberry Juice
3. Garnish with lemon slice

\*Testing note: First taste with yuzu after taste a bit bitter with bianco.

MONIN



# FEEL GOOD

## Ingredients

|      |                            |        |
|------|----------------------------|--------|
| 10ml | MONIN CHAI TEA SYRUP 700ML | \$0.15 |
| 10ml | MONIN CARAMEL SYRUP 700ML  | \$0.15 |
| 5ml  | HONEY                      | \$0.05 |
| 30ml | VODKA                      | \$0.35 |
| 10ml | LIME JUICE                 | \$0.01 |

|               |    |      |
|---------------|----|------|
| Total Costing | \$ | 0.71 |
|---------------|----|------|

## Method

1. Put all ingredients into a shaker with ice
2. Shake it well
3. Pour into old fusion Glass
4. Garnish with kaffir lime and rose marry

\*Testing note: First smell kaffir lime after taste chai tea with caramel a bit sweet

☎ 069 666 999    📍 MONIN Cambodia