MONIN®

New Innovation Drink OF Q4 2022

Roasted Butterfly

TOTAL COSTING
$0.94

Ingredients

5 ml	MONIN ROASTED HAZELNUT SYRUP 700ML	$ 0.08
10 ml	MONIN BUTTERFLY PEA SYRUP 700ML	$ 0.15
50 ml	VODKA	$ 0.50
10 ml	DOM	$ 0.16
20 ml	CRANBERRY JUICE	$ 0.04
15 ml	LIME JUICE	$ 0.01
	ICE	

Method

Preparation

1. Put all ingredients into shaker glass with ice
2. Shake it well
3. Pour into the glass

Garnish: Orange Peel

Tasting Note: First taste Roasted Hazelnut after taste DOM.

Strong Boat

TOTAL COSTING
$1.04

Ingredients

10 ml	LE FRUIT DE MONIN PINEAPPLE 1L	$ 0.20
10 ml	MONIN BLUE CURACAO SYRUP 700ML	$ 0.15
60 ml	RUM	$ 0.54
10 ml	MALIBU	$ 0.10
20 ml	ORANGE JUICE	$ 0.04
10 ml	LIME JUICE	$ 0.01
	ICE	

Method

Preparation

1. Put all ingredients into Shaker glass with ice
2. Shake it well
3. Pour into the glass

Garnish: Boat & Pineapple

Tasting Note: First get a good smell with Malibu and Pineapple after taste.

The Bird

TOTAL COSTING
$0.90

Ingredients

10 ml	MONIN CHEESECAKE SYRUP 700ML	$ 0.15
5 ml	MONIN ROASTED HAZELNUT SYRUP 700ML	$ 0.08
5 ml	MONIN BLUE CURACAO SYRUP 700ML	$ 0.08
50 ml	TEQUILA	$ 0.50
10 ml	MALIBU	$ 0.01
1 pcs	EGG (WHITE)	$ 0.05
1 pcs	FRESH PASSION	$ 0.03
20 ml	LIME JUICE	$ 0.01
	ICE	

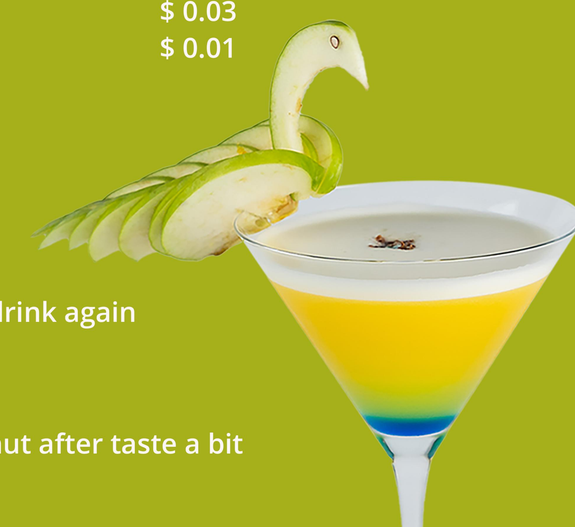
Method

Preparation

1. Put all ingredients into shaker glass
2. Shake it well (around 10-15 sec)
3. Add ice into shaker glass then shake drink again
4. Double strain into the glass

Garnish: Orange Peel

Tasting Note: First taste Roasted Hazelnut after taste a bit salty with cheesecake.



Pineapple Fullo

TOTAL COSTING
$1.37

Ingredients

30 ml	LE FRUIT DE MONIN PINEAPPLE 1L	$ 0.60
15 ml	MONIN BLOOD ORANGE SYRUP 700ML	$ 0.23
1 scp	LE FRAPPE DE MONIN SMOOTHIE BASE	$ 0.45
10 g	NON-DAIRY CREAMER POWDER 500G	$ 0.10
90 ml	WATER	
16 oz	ICE	$ 0.02

Method

Preparation

1. Add MONIN flavour Pineapple, powder, water and ice into jug blender
2. Blend till smooth
3. Add MONIN Blood Orange then stir
4. Pour into the glass

Garnish: Pineapple & Fullo roll

Tasting Note: First taste get smell Blood Orange after taste Pineapple.

Greenmint Chocochipp

TOTAL COSTING
$1.48

Ingredients

15 ml	MONIN GREEN MINT SYRUP 700ML	$ 0.23
30 ml	LE FRUIT DE MONIN COCONUT 1L	$ 0.60
20 g	LE FRAPPE DE MONIN VANILLA BASE	$ 0.37
10 g	NON-DAIRY CREAMER POWDER 500G	$ 0.10
90 ml	MILK LAB	$ 0.19
16 oz	ICE	$ 0.02

Method

Preparation

1. Add all ingredient into jug blender
2. Blend till smooth
3. Pour into the glass
4. Top up cream

Garnish: Chocolate Chip

Tasting Note: First taste get smell from Coconut after taste Green Mint.

Kafe Cream Cheese

TOTAL COSTING
$0.77

Ingredients

10 ml	MONIN ROASTED HAZELNUT SYRUP 700ML	$ 0.15
5 ml	MONIN PANDAN SYRUP 700ML	$ 0.08
2 shots	EPRESSO	$ 0.08
10 ml	SWEETENED MILK	$ 0.03
90 ml	MILK LAB	$ 0.19
50 ml	TOPPING CREAM	$ 0.15
2 pcs	CRACKER	$ 0.10
	ICE	

Method

Preparation

1. Put MONIN Roasted Hazelnut, sweetened milk and milk lab into the glass with ice
2. Top up cream (topping cream, milk lab & salt)

Garnish: Cracker

Tasting Note: First get a good smell from Pandan cream after taste Coffee with Roasted Hazelnut.

Get Fresh

TOTAL COSTING
$0.85

Ingredients

20 ml	LE FRUIT DE MONIN RASPBERRY 1L	$ 0.40
20 ml	MONIN PINK GRAPFRUIT SYRUP 700ML	$ 0.30
20 ml	MONIN GRENADINE SYRUP 1L	$ 0.04
5 ml	CRANBERRY JUICE	$ 0.04
5 ml	LEMON JUICE	$ 0.01
80 ml	SODA WATER	$ 0.06
	ICE	

Method

Preparation

1. Build up all ingredients into the glass
2. Add Ice
3. Top up with Soda water

Garnish: Lemon Slice & Rosemary

Tasting Note: First taste smell good with Raspberry after taste Pink Grapefruit.