



- New Innovation -

Drinks of Q4

Strong Boat | Roasted Butterfly | The Bird | Get Fresh
Pineapple Fullo | Kafe Cream Cheese | Greenmint Chocochip





Pineapple Fullo

Ingredients

LE FRUIT DE MONIN PINEAPPLE 1L
MONIN BLOOD ORANGE SYRUP 700ML
LE FRAPPE DE MONIN SMOOTHIE BASE
NON-DAIRY CREAMER POWDER 500G
WATER
ICE

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.

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Roasted Butterfly

Ingredients

MONIN ROASTED HAZELNUT SYRUP 700ML
MONIN BUTTERFLY PEA SYRUP 700ML
VODKA
DOM
CRANBERRY JUICE
LIME JUICE
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.



MONIN®

Strong Boat

Ingredients

LE FRUIT DE MONIN PINEAPPLE 1L
MONIN BLUE CURACAO SYRUP 700ML
RUM
MALIBU
ORANGE JUICE
LIME JUICE
ICE

Method

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

Ingredients

MONIN CHEESECAKE SYRUP 700ML
MONIN ROASTED HAZELNUT SYRUP 700ML
MONIN BLUE CURACAO SYRUP 700ML
TEQUILA
MALIBU
EGG (WHITE)
FRESH PASSION
LIME JUICE
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.



Get Fresh

Ingredients

LE FRUIT DE MONIN RASPBERRY 1L
MONIN PINK GRAPFRUIT SYRUP 700ML
MONIN GRENADINE SYRUP 1L
CRANBERRY JUICE
LEMON JUICE
SODA WATER
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.



Greenmint Chocochipp

Ingredients

MONIN GREEN MINT SYRUP 700ML
LE FRUIT DE MONIN COCONUT 1L
LE FRAPPE DE MONIN VANILLA BASE
NON-DAIRY CREAMER POWDER 500G
MILK LAB
ICE

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

Ingredients

MONIN ROASTED HAZELNUT SYRUP 700ML

MONIN PANDAN SYRUP 700ML

EPRESSO

SWEETENED MILK

MILK LAB

TOPPING CREAM

CRACKER

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.

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