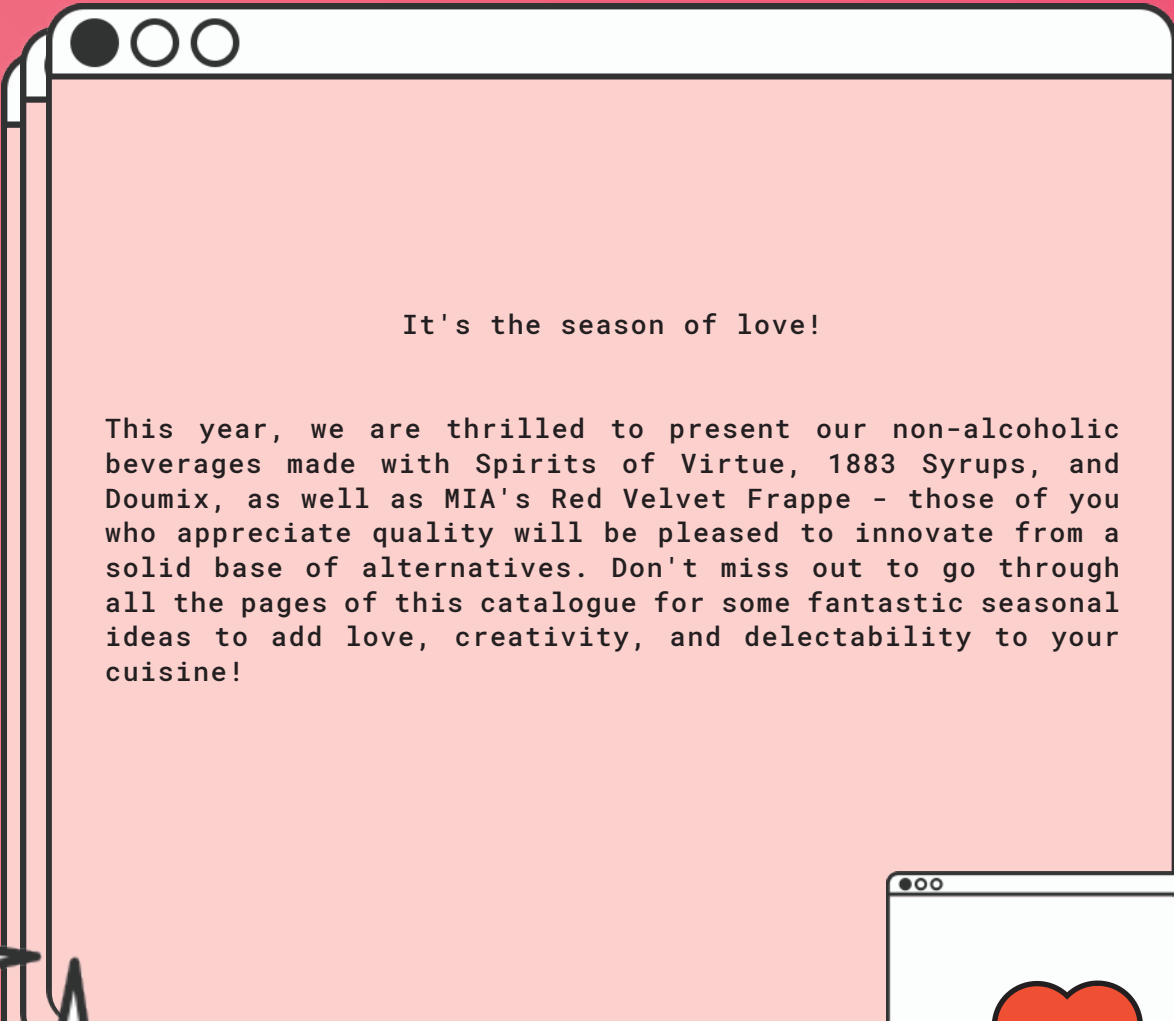


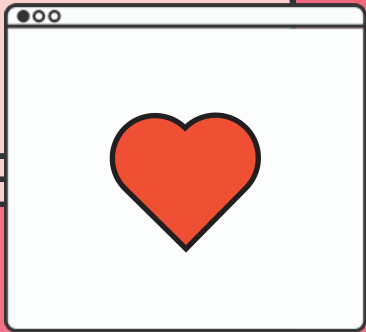
Valentine
Drinks Catalogue





It's the season of love!

This year, we are thrilled to present our non-alcoholic beverages made with Spirits of Virtue, 1883 Syrups, and Doumix, as well as MIA's Red Velvet Frappe - those of you who appreciate quality will be pleased to innovate from a solid base of alternatives. Don't miss out to go through all the pages of this catalogue for some fantastic seasonal ideas to add love, creativity, and delectability to your cuisine!



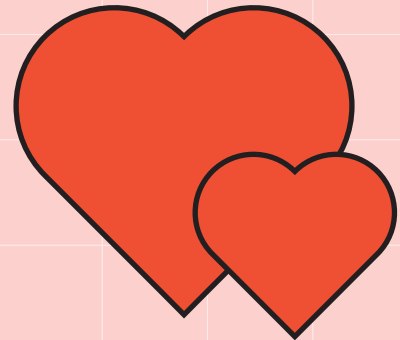
Valentine's special



RASPBERRY SPRITZ

INGREDIENTS

- 40ml Pearsons Hibiscus and Rose
- 30ml 1883 Raspberry Syrup
- 03no Fresh Raspberry
- 10ml Fresh Lemon Juice
- Top Up Soda Water



DIRECTION

- In a shaker add raspberry, muddle slightly and add lemon juice.
- Add the Raspberry syrup and Pearson Hibiscus and Rose.
- Pour in the glass.
- Top up with soda water.
- Garnish with raspberry and lemon Peel.

METHOD:
Shake and Build

GLASS SIZE:
10 Ounce

GARNISH:
Raspberry and Lemon Peel

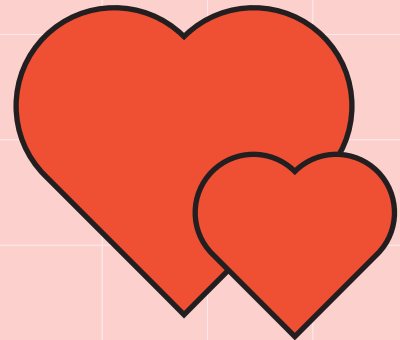
Valentine's special



LYCHEE & PEACH COOLER

INGREDIENTS

- 30ml 1883 Lychee Syrup
- 15ml Doumix in cups Peach squeeze
- 10ml Fresh Lemon Juice
- 10ml 1883 Mixed Berry Syrup (Strawberry Squeeze Option)
- Top Up Soda



DIRECTION

- In a shaker add the lychee syrup, peach puree and lemon juice.
- Add ice and shake it.
- Pour the mixed berry syrup on bottom of the glass.
- Pour over the syrup the shaken mix.
- Top up with soda water .

METHOD:
Shake and Build

GLASS SIZE:
12 Ounce

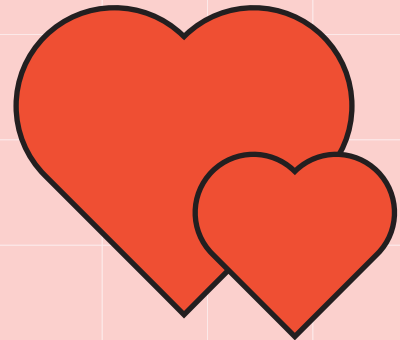
Valentine's special



RUBY MILKSHAKE

INGREDIENTS

- 130gms Fresh Milk
- 50gms Mec3 Quella Ruby
- 30gm Mia Vanilla Powder
- 130gm Ice



DIRECTION

- In a blender add milk and vanilla powder.
- Add the Quella ruby and ice.
- Blend it for 30 seconds.
- Drizzle quella ruby on side of the glass and pour the blended mix.
- Garnish with whipped cream and quella ruby.

METHOD:
Build and Steam

GLASS SIZE:
12 Ounce

GARNISH:
Whipped Cream and
Quella Ruby

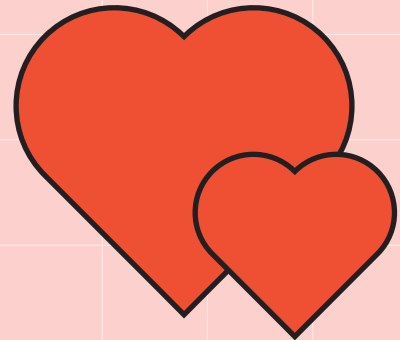
Valentine's special



CHERRY MARTINI

INGREDIENTS

- 40ml 1883 Cherry syrup
- 50ml Cranberry juice
- 10ml Fresh Lemon juice
- Ice cubes



DIRECTION

- Add all ingredients into the shaker tin
- Shake for 10 seconds
- Pour mixture into the serving glass.
- Garnish with golden Cherries

METHOD:
Build and shake

GLASS SIZE:
10 Ounce

GARNISH:
Golden Cherries

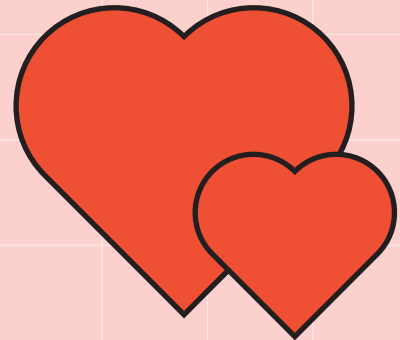
Valentine's special



RHUBARB & STRAWBERRY FIZZ

INGREDIENTS

- 40ml Pearson's Rhubarb & Ginger
- 30ml DoUmix Strawberry Squeeze
- 10ml Lemon juice
- 90ml Ginger ale



DIRECTION

- In a shaker add Pearson's Rhubarb and Ginger.
- Add the lemon juice and strawberry squeeze.
- Add ice and shake.
- Pour the shaken mix into the serving glass.
- Top up with ginger ale.

METHOD:
Shake

GLASS SIZE:
12 Ounce

GARNISH:
Lemon Peel

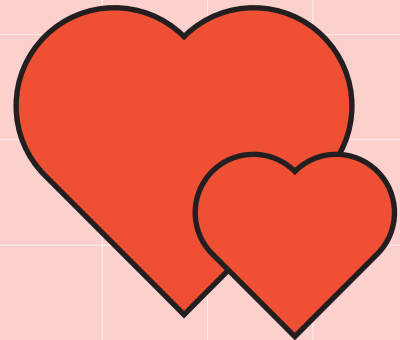
Valentine's special



HIBISCUS & ROSE MARTINI

INGREDIENTS

- 40ml Pearsons Hibiscus and Rose
- 15ml 1883 Rose syrup
- 150gm Ice



DIRECTION

- In a shaker tin, add Pearson's Hibiscus and rose syrup
- Add ice and stir for 30 seconds.
- Strain and pour in the glass.
- Garnish with strawberry hearts.

METHOD:
Shake

GLASS SIZE:
12 Ounce

GARNISH:
Strawberry hearts.

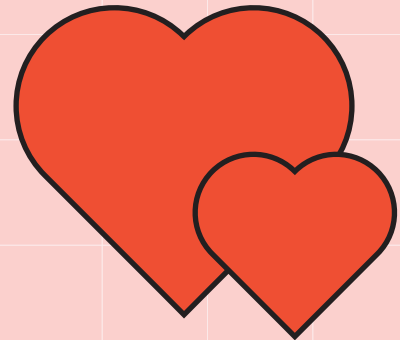
Valentine's special



RED VELVET LATTE

INGREDIENTS

- 150 ml Milk
- 10 ml 1883 white chocolate sauce
- 20 gms Mia Red Velvet Powder
- Double Espresso



DIRECTION

- Extract the espresso
- In a pitcher add the milk
- Add white chocolate sauce and Mia Red velvet powder and mix well.
- Steam the mix till 65 to 70 degrees Celsius.
- Pour the mix over the extracted Espresso.

METHOD:
Steam

GLASS SIZE:
10 Ounce

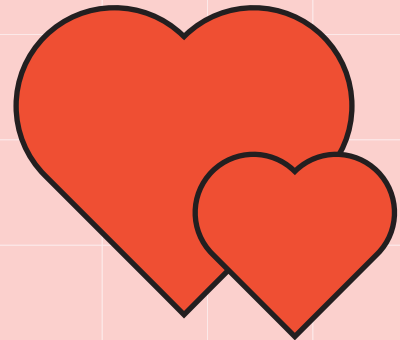
Valentine's special



RED VELVET FRAPPE

INGREDIENTS

- 120 ml Milk
- 20 gms Mia Red velvet frappe
- 25 ml Doumix mixed berries squeeze
- 120 gms Ice



DIRECTION

- In a blender jar add all the ingredients.
- Blend for 30 seconds.
- Pour in the glass and garnish with whipped cream and mixed berries squeeze

METHOD:
Blend

GLASS SIZE:
12 Ounce

GARNISH:
Whipped cream and
mixed berries squeeze.

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