

*Special*

# Ramadan Beverages



La Marquise  
International



## *Peach & Saffron Ice Tea*

### **INGREDIENTS:**

- 35ml 1883 Ice Tea Peach Syrup
- 15ml 1883 Saffron Syrup
- 120ml Water
- Ice

### **DIRECTIONS:**

- In a shaker tin add water.
- Add ice tea peach and saffron syrup.
- Add ice in the shaker.
- Shake for 20 seconds.
- Pour in the glass and garnish with peach slices.

METHOD: Shake | GARNISH: Peach Slices | GLASS SIZE: 12oz.



## Mango Mint Ice Tea

### INGREDIENTS:

- 50ml 1883 Ice Tea Mango Syrup
- 3-4pcs. Mint Leaves
- 120ml Water
- Ice

### DIRECTIONS:

- In a shaker tin add water.
- Add ice tea mango syrup and mint leaves in the shaker.
- Add ice in the shaker.
- Shake for 20 seconds.
- Pour in the glass and garnish with mango slices.

METHOD: Shake | GARNISH: Mango Slices | GLASS SIZE: 12oz.





## *White Caramel Dates Frappe*

### **INGREDIENTS:**

- 120g Fresh Milk
- 15ml 1883 White Chocolate Sauce
- 20g MIA Vanilla Powder
- 6pcs. of Dates
- 120g Ice

### **DIRECTIONS:**

- In a blender add the milk first.
- Add vanilla powder, white chocolate sauce and dates.
- Add ice and blend for 25 seconds.
- Pour in the glass.
- Garnish with whipped cream and dates.

METHOD: Blend | GARNISH: Whipped Cream & Dates | GLASS  
SIZE: 12oz.



## Mocha & Cherry Frappe

### INGREDIENTS:

- 120g Fresh Milk
- 40g MIA Chocolate Powder
- 20ml 1883 Cherry Syrup
- Double Espresso
- 150g Ice

### DIRECTIONS:

- In a blender add the milk first.
- Add mocha powder, cherry syrup and espresso.
- Add ice and blend for 25 seconds.
- Pour in the glass.
- Garnish with whipped cream and chocolate powder.

METHOD: Blend | GARNISH: Whipped Cream & Chocolate Powder | GLASS SIZE: 12oz.





## Hibiscus Lemonade

### INGREDIENTS:

- 40ml 1883 Hibiscus Syrup
- 10ml 1883 Lemonade Syrup
- 120ml Soda Water/ Still Water
- 150g Ice

### DIRECTIONS:

- In a shaker add hibiscus syrup.
- Add the lemonade syrup.
- Add ice and shake for 5 seconds.
- Pour in the glass and top up with soda or still water.
- Garnish with Lemon slices and dry hibiscus flowers.

METHOD: Shake & Build | GARNISH: Lemon slices & Dry Hibiscus Flower | GLASS SIZE: 12oz.



## *Pomegranate Blossom*

### INGREDIENTS:

- 50ml Doumix Pomegranate Squeeze
- 5ml Blossom Water
- 3 Wedges of Lime
- 8pcs. Mint Leaves
- 120ml Soda Water

### DIRECTIONS:

- In a shaker add squeeze lime wedges and add mint leaves.
- Add the pomegranate squeeze .
- Add ice and shake.
- Pour in the glass and top up with soda water.
- Garnish with mint leaves and pomegranate seeds.

METHOD: Shake and Build | GARNISH: Mint Leaves & Pomegranate Seeds | GLASS SIZE: 12oz.

*Note : The recipe is created specifically by LMI Team and is an intellectual property of LMI ; unless exquisitely agreed upon.*





## *Spiced Berry Cooler*

### **INGREDIENTS:**

- 30ml 1883 Blackberry Syrup
- 10ml 1883 Cinnamon Syrup
- 10ml Lemon Juice
- 80ml Cranberry Juice
- 90ml Soda Water

### **DIRECTIONS:**

- In a shaker add blackberry syrup and cinnamon syrup.
- Add the cranberry juice.
- Add ice and shake.
- Pour in the glass and top up with soda water.
- Garnish with berries and cinnamon stick.

METHOD: Shake and Build | GARNISH: Berries & Cinnamon |  
GLASS SIZE: 12oz.





## Cardamom Latte

### INGREDIENTS:

- 150g Fresh Milk
- 20ml 1883 Cardamom Syrup
- Double Espresso

### DIRECTIONS:

- Extract the espresso and add cardamom syrup and mix together.
- In a pitcher add milk.
- Steam the mix till 65 to 70 degrees.
- Pour the steamed mix over the espresso.

METHOD: Build & Steam | GLASS SIZE: 8oz.

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