

Make it great with MONIN !



Blue Curaçao

Curaçao Bleu

Curaçao is a liqueur flavoured with the dried peel of the green oranges originally from the West Indian island of Curaçao, a tropical paradise, having beautiful secluded beaches that enjoy sunshine most days of the year. Initially discovered by accident, the drink was first developed and marketed by a Spanish family from Curaçao in the 19th century.

The liqueur has an orange flavour with varying degrees of bitterness. The most common blue Curaçao is a stunning deep blue. Its non-alcoholic version MONIN Blue Curaçao is primarily used to induce colour into your drinks and brings a light exotic aroma.

Blue-coloured orange-flavoured syrup is perfect to fancy your drinks!

COLOUR

Deep blue even when it dilutes.

TASTE

Orange skin smell, candy bitter orange taste.

APPLICATIONS

Sodas, cocktails, fruit punches.

AVAILABLE FORMAT

5 cl, 25 cl, 70 cl & 1 L.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN®
DEPUIS 1912



Alexandre LAPIERRE

MONIN
Culinary Manager

"The deep blue colour will amaze you and others, especially children."

"Try to combine it with a citrus flavour in soda applications."



MONIN recipe suggestions

Cocktails

Eastern Light

- 5 ml MONIN Blue Curaçao syrup
- 25 ml lychee liqueur
- 70 ml orange juice
- 30 ml pineapple juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously.

Lemon Mystic

- dash MONIN Blue Curaçao syrup
- 30 ml MONIN Triple Sec liqueur
- 20 ml MONIN Glasco Lemon syrup
- 15 ml MONIN Lime Juice cordial
- 15 ml MONIN Green Apple liqueur
- 45 ml apple juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously.
Pour into a cocktail glass.

Vanilla and Fruits

- 10 ml MONIN Blue Curaçao syrup
- 15 ml MONIN Apple syrup
- 45 ml vanilla vodka
- pineapple juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously.
Pour into a cocktail glass and top with pineapple juice.

Premium

- dash MONIN Blue Curaçao syrup
- 20 ml MONIN Lime syrup
- 40 ml gin
- lemonade

Straight in a glass filled with ice cubes.
Top with lemonade. Stir.

Lagoon

- 15 ml MONIN Blue Curaçao syrup
- 40 ml vodka
- 15 ml lemon juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously.
Pour into a cocktail glass.

Mocktails

Blue Star

- 20 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Coconut syrup
- 90 ml pineapple juice
- 40 ml milk

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously.
Pour into a cocktail glass.

Blue Frost

- 10 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Frosted Mint syrup
- 80 ml apple juice
- 1 lime wheel

Pour all ingredients into a blender cup. Fill with ice cubes. Blend until smooth.
Pour into a cocktail glass.

Lagoon

- 15 ml MONIN Blue Curaçao syrup
- 30 ml MONIN Passion Fruit syrup
- 60 ml skim milk
- 1 scoop vanilla ice cream
- 1/4 mango

Blend until smooth. Garnish with whipped cream and mango slice.

Triple Blue

- 10 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Triple Sec syrup
- 10 ml lemon juice
- tonic water

Build in a tall glass filled with ice cubes.
Stir.

Virgin Curaçao

- 20 ml MONIN Blue Curaçao syrup
- 20 ml MONIN Mojito Mint syrup
- 200 ml lemonade
- 15 ml lime juice

Straight in a glass filled with ice cubes.
Stir.



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