

Make it great with MONIN !



Pink Grapefruit

Pamplemousse Rose

As MONIN is always eager to make you taste new exotic flavours, we would like you to discover the MONIN Pink Grapefruit syrup.

Crunchy and juicy, the flesh of Pink Grapefruit is famous for its sweet, fruity and fragrant flavour.

Just slightly acidic and remarkably powerful aroma, MONIN Pink Grapefruit will let you see the world in pink!

COLOUR

Bright and cloudy pink-red.

TASTE

Subtle smell of fresh Pink Grapefruit with notes of grapefruit peel and flower. Sweet and juicy taste, refreshing harmony between bitterness and acidity of pink grapefruit.

APPLICATIONS

Smoothies, martinis, fruit cocktails, fruit punches and teas.

AVAILABLE FORMAT

5 cl & 70 cl.



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

“MONIN Pink Grapefruit syrup will allow you to create incomparable drinks such as muddles, martinis, fruit punches, teas and many more.

As soon as you'll taste it, you will simply love it, and recipes will come through.

One of my favourite uses is muddled drinks. When using citrus fruits, it really enhances the juicy taste of MONIN Pink Grapefruit syrup.”

MONIN recipe suggestions

Cocktails

Ruby Red

- 25 ml MONIN Pink Grapefruit syrup
- 5 ml MONIN Bitter
- 35 ml vodka
- 5 ml lemon juice
- 20 ml cranberry juice

Shake with ice. Pour in a martini glass.

Grapefruit Daiquiri

- 25 ml MONIN Pink Grapefruit syrup
- 40 ml light rum
- 10 ml lemon juice

Shake with ice. Pour in a cocktail glass.

Original

- 30 ml MONIN Pink Grapefruit syrup
- 40 ml MONIN Original liqueur
- 2 pieces of lime

Muddle fruit and syrup in a fancy tumbler glass, add crushed ice. Top with soda water.

Tropezian Kir

- 20 ml MONIN Pink Grapefruit syrup
- 120 ml cold blush wine

Pour in a wine glass.

Ruby Fizz

- 25 ml MONIN Pink Grapefruit syrup
- 35 ml gin

Cover up with ice in a tubos glass and top with tonic water.

Mocktails

Sunny Day

- 50 ml MONIN Pink Grapefruit syrup
- 100 ml orange juice
- 1/2 lemon wheel
- ice

Blend with ice. Pour in a hurricane glass.

Florida

- 35 ml MONIN Pink Grapefruit syrup
- 80 ml cranberry juice
- 120 ml soda water

Build in a tumbler filled with ice cubes.

King's Cross

- 25 ml MONIN Pink Grapefruit syrup
- 5 ml MONIN Blood Orange syrup
- 80 ml cranberry juice
- 80 ml orange juice

Shake with ice. Pour in a tumbler glass filled with ice cubes.

Ruby Fresh'Pulp

- 30 ml MONIN Pink Grapefruit syrup
- 1/2 pink grapefruit wheel
- 40 ml orange juice
- lemonade

Muddle the fruit with the MONIN syrup on the bottom of a tumbler glass. Add the orange juice. Fill up with ice and top with lemonade. Garnish with a wheel of pink grapefruit at the rim of the glass.

Sunflower

- 30 ml MONIN Pink Grapefruit syrup
- 5 ml MONIN Rose syrup
- 210 ml tonic water

Build in a tumbler filled with ice cubes.



www.monin.com

MONIN ASIA
19A Jalan Nuri
438453 SINGAPORE
T : +65 64 47 06 09

MONIN Headquarters
Place des Marronniers
18000 Bourges FRANCE
T : +33 (0)2 48 50 64 36

MONIN M.E.I
P. O. Box 215364
Dubai - United Arab Emirates
T : +971 (0)4 374 7156

MONIN USA
2100 Range Road Clearwater
Florida 33765 USA
T : +1 727 461 3033