

Ultimate
CREATIVITY



Melon

MONIN Melon syrup offers the true, juicy essence of Cavaillon melons with a ripe aroma and sweet, fruity flavour. This particular melon comes from France, in the well-known region called Provence. Grown on famous south of France sunny slopes, the delicate and juicy taste of Cavaillon melon will ideally flavour your cold, chilled beverages or even smoothies.

Add a dash of MONIN Melon syrup into your drinks and get a refreshing authentic melon sensation.

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Juno Yong
Beverage Innovation Director

“MONIN Melon syrup is juicy, sweet, and uniquely flavoured. It is perfect for juice based cocktails. But let me give you one different direction: combine it with Amaretto, espresso and milk and you will have an amazing trendy latte.”

MONIN Melon Margarita

- 40 ml MONIN Melon syrup
- 10 ml MONIN Triple Sec Curaçao liqueur
- 40 ml MONIN Lime Juice cordial
- 40 ml tequila

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



Temptation

- 20 ml MONIN Melon syrup
- 90 ml cranberry juice
- 1 fresh watermelon slice
- 1 green melon slice

Pour all ingredients in a blender cup. Cover up with ice cubes. Blend until smooth. Pour into a hurricane glass.

Meloum

- 25 ml MONIN Melon syrup
- 5 ml MONIN Watermelon syrup
- 40 ml light rum
- 60 ml pineapple juice

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



Melon Soda

- 35 ml MONIN Melon syrup
- 50 ml strawberry juice
- 5 ml lemon juice
- soda water

Pour all ingredients in a tumbler glass. Top up with soda water. Stir and serve.

Melon Vodka

- 25 ml MONIN Melon syrup
- 10 ml MONIN Triple Sec Curaçao syrup
- 35 ml vodka
- 5 ml lemon juice

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



Blue Melon Water

- 15 ml MONIN Melon syrup
- 10 ml MONIN Blue Curaçao syrup
- 150 ml mineral water

Pour all ingredients in a tumbler glass. Top up with water. Stir and serve.

Long Pineapple

- 15 ml MONIN Melon syrup
- 5 ml MONIN Coconut syrup
- 40 ml light rum
- 120 ml pineapple juice
- 10 ml lemon juice

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



Melon Tea

- 40 ml MONIN Melon syrup
- 240 ml iced tea

Pour all ingredients in a tumbler glass filled with ice cubes. Stir and serve.

Fresh and Juicy

- 40 ml MONIN Melon syrup
- 40 ml vodka
- 60 ml orange juice
- 2 lemon quarter
- 2 lime quarter
- 1 orange quarter

Muddle fruits and MONIN syrup in a shaker tin. Add other ingredients and shake with ice cubes. Pour mix into a tumbler glass. Serve.



Melon Me

- 30 ml MONIN Melon syrup
- 120 ml lemonade
- 30 ml cranberry juice

Pour all ingredients in a tumbler glass filled with ice cubes. Stir and serve.

Tasting Notes

COLOUR

Light gold with pink glints

NOSE

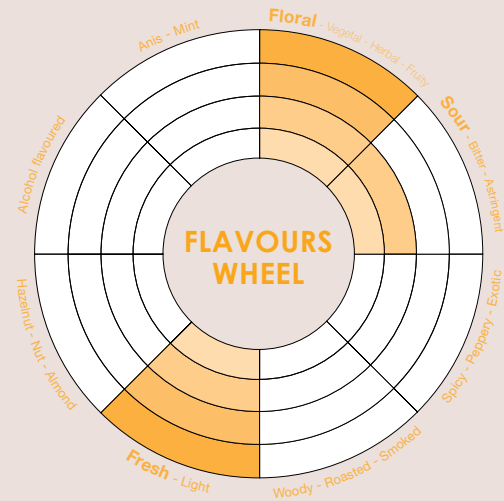
Sweet Cavaillon melon smell

ATTACK

Ripe melon taste

LENGTH IN MOUTH

Flowery note



FLAVOURS ASSOCIATIONS

Tea, mint

APPLICATIONS

Cocktails, teas, sodas, lemonade, fruit punches

FORMAT

70cl

For more beverage inspiration see **www.monin.com** and the Free MONIN App.



With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.