

Green Melon liqueur

Green Melon is a very refreshing fruit which grows in tropical and subtropical areas. Its white flesh is very juicy and filled with water, and its taste is quite strong and recognizable. It is a very popular ingredient for bartenders, as it brings unusual notes to their favourite creations.

With MONIN Green Melon liqueur, you can enjoy this exotic touch and add an amazing emerald colour to your drink offer all year long!



COLOUR : Vivid emerald green.

TASTING NOTES : Freshly cut and perfectly matured green melon nose. Smooth, round and velvety taste of green melon. Silky feel on the palate, and subtle taste that turns intense at the end. Banana and green melon after notes.

APPLICATIONS : Wine cocktails, short & long drinks.

AVAILABLE FORMAT : 70 cl.

With 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.

MONIN[®]
— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Stéphane MOESLE
MONIN

Beverage Innovation Director

"Thanks to its great refreshing flavour and amazing green colour, MONIN Green Melon liqueur will take your cocktails to a new dimension.

It brings a perfect twist to classic cocktails like fizzes, sours, collins, mojitos and piñas, but my favourite one is the margarita: the smoky flavour of the tequila, the acidity of the lime, all combined with the exotic taste of MONIN Green Melon make a perfect blend.

If you want to keep it simple, just mix MONIN Green Melon liqueur with apple juice, crystal cranberry juice or lemonade, you'll get a nice thirst quench drink."



MONIN recipe suggestions

Green Melon Long Island Iced Tea

- 30 ml MONIN Green Melon liqueur
- 10 ml MONIN Triple Sec Curaçao liqueur
- 10 ml gin
- 10 ml vodka
- 10 ml white rum
- 10 ml tequila
- Lemonade

Mix all the ingredients except lemonade in a tumbler full of ice cubes. Top with lemonade, stir, and garnish with a lime wedge.

Green Melon Margarita

- 30 ml MONIN Green Melon liqueur
- 30 ml MONIN Sweet & Sour
- 40 ml tequila

Combine ingredients in a shaker full of ice cubes. Shake vigorously and strain into a margarita glass half rimmed with fine salt.

Green Melon Mojito

- 35 ml MONIN Green Melon liqueur
- 30 ml rum
- Soda water
- 8 mint leaves
- ½ lime

In a tumbler, muddle lime, mint leaves and MONIN Green Melon liqueur. Add crushed ice, rum, stir and top with soda water. Garnish with mint leaves.

Green Melon Coconut Colada

- 40 ml MONIN Green Melon liqueur
- 30 ml Le Fruit de MONIN Coconut
- 30 ml rum
- 100 ml pineapple juice
- 10 ml fresh lime juice

Combine ingredients in a shaker filled with ice cubes. Shake vigorously and strain into a tumbler full of ice cubes. Garnish with a pineapple fan.

Green Melon Tonic

- 20 ml MONIN Green Melon liqueur
- 30 ml gin
- Tonic water

Combine ingredients except tonic water in a glass full of ice cubes. Top with tonic water, stir, and garnish with a lemon slice.

Green Melon Passion Fruit Cooler

- 20 ml MONIN Green Melon liqueur
- 15 ml Le Fruit de MONIN Passion fruit
- 30 ml vodka
- Ginger ale
- 1 slice of ginger

In a tumbler, muddle ginger with Le Fruit de MONIN Passion fruit. Add crushed ice, MONIN Green Melon liqueur and vodka. Stir and top with ginger ale. Garnish with a passion fruit wedge.

Green Melon Peach Wine

- 20 ml MONIN Green Melon liqueur
- 15 ml Le Fruit de MONIN Peach
- 120 ml white wine

In a wine glass full of ice cubes mix all the ingredients. Stir and garnish with fresh fruits.

Green Melon Strawberry Cocktail

- 30 ml MONIN Green Melon liqueur
- 10 ml MONIN Strawberry syrup
- 40 ml pear flavoured vodka
- 60 ml apple juice

In a big cocktail glass pour MONIN Strawberry syrup. Combine the remaining ingredients in a blender cup with ice cubes. Blend until smooth and pour into the cocktail glass. Garnish with a strawberry.

Green Melon Strawberry Mojitea

- 20 ml MONIN Green Melon liqueur
- 15 ml Le Fruit de MONIN Strawberry
- Ceylan tea
- 8 mint leaves
- ½ Lime

In a tumbler, muddle fresh lime, mint leaves and Le Fruit de MONIN Strawberry. Add crushed ice and MONIN Green Melon liqueur. Stir and top with cold Ceylan tea.

Green Melon Blue Curaçao Fancy Drink

- 20 ml MONIN Green Melon liqueur
- 10 ml MONIN Blue Curaçao syrup
- 30 ml rum
- 40 ml crystal cranberry juice
- 10 ml fresh lime juice
- Lemon bitters
- ½ kiwi

In a shaker muddle kiwi and lime with MONIN Green Melon liqueur. Add ice cubes and the remaining ingredients except MONIN Blue Curaçao syrup. Shake vigorously and strain into a tumbler. Add MONIN Blue Curaçao syrup. Top with lemon bitters. Garnish with kiwi slices.



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