

ultimate MONIN CUP

2014 FINAL PARIS

PRESS RELEASE



The 3rd edition of the international final of the MONIN CUP took place on December 1st at Electric, an on-trend design space in the heart of Paris.

The purpose of the competition is to promote, encourage and stretch the creativity of young talents under 27 years old. All of them had to compete at a local scale to win their place to the global Final and have the chance to be judged by a prestigious jury from the international bar industry.

Since the first edition, the competition has grown much in popularity and interest with very strong local relays. It gathered this year 36 participants among which the 3 first places of the Asian final and for the first time 2 countries from the Americas: Mexico and Colombia.

For the first round, the participants had to base their creation on the following theme : "if my country was a short drink".

Then the 9 finalists had to create a long drink with ingredients taken from a mystery box.



GOLD MEDAL

SERGEII ALIEXSIEIEV
UKRAINE

VISHIVANKA LEMONADE

Ingredients

20 ml MONIN Morello Cherry syrup
50 ml Tennessee whiskey
20 ml lime juice
2 dashes rhubarb bitter
50 ml Fentimans Rose Lemonade

Shake MONIN Morello Cherry syrup with lime juice.
Add Tennessee whiskey. Double strain into a Libbey Carat 14 oz glass filled with ice. Top with rose lemonade. Stir and top with rhubarb bitter.
Garnish with rhubarb, lychee with bitter.



SILVER MEDAL

JANIKA ROOSIMÄE
ESTONIA

LOST IN PARIS

Ingredients

20 ml Le Fruit de MONIN Green Apple
20 ml MONIN White Peach syrup
40 ml Beefeater 24
Fentimans Elderflower Tonic
Rhubarb stick

In the tin of your shaker muddle rhubarb stick with MONIN products, add ice and shake.
Strain into a Libbey Carat 14 oz glass filled with ice cubes.
Top with elderflower tonic.
Garnish with grapefruit peel, rhubarb, apple.



BRONZE MEDAL

SAYO TOYOKAWA
JAPAN

LE LIEN

Ingredients

20 ml MONIN Coconut liqueur
20 ml Le Fruit de MONIN Green Apple
10 ml MONIN Lemongrass syrup
Fentimans Ginger Ale

Shake all ingredients except ginger ale in a shaker full of ice.
Strain into Libbey Carat 14 oz glass and top with ginger ale.
Garnish with orange peel, lime peel and lemon peel.

MONIN is always innovative in creating new and original flavours. With more than 120 flavours, MONIN is the world leader in premium syrups, liqueurs, gourmet sauces, frappe powders, fruit cocktails and smoothie mixes. You can create endless applications with MONIN.

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY

FINALISTS

SAGAR LAMA TAMANG BARHAIN



RAMEE GRAND
HOTEL & SPA
- MANAMA -

RUQIRY L-ZA

Ingredients

15 ml MONIN Pink Grapefruit syrup
60 ml gin
10 ml maraschino liqueur
2 dashes grapefruit bitter
30 ml fresh lemon juice
3 curry leaves

Garnish

Curry leaves, dehydrated pink grapefruit slices

Method

Shake



JANIKA ROOSIMÄE ESTONIA



OLYMPIC CASINO
- TALLINN -

C'EST LA VIE

Ingredients

7,5 ml MONIN White Chocolate syrup
2,5 ml MONIN Amaretto syrup
30 ml dark rum
30 ml sour rhubarb liqueur
20 ml apple juice

Garnish

Apple, vanilla beans, thyme, orange peel

Method

Shake



FREDERICK MA HONG KONG

THE WOOD'S BAR
- HONG KONG -

MONIN ISPANA

Ingredients

15 ml MONIN Rose syrup
15 ml MONIN Lychee liqueur
10 ml Le Fruit de MONIN Raspberry
45 ml Jodphur gin
30 ml fresh lemon juice

Garnish

Lemon, dry rose

Method

Shake



SAYO TOYOKAWA JAPAN



BAR BLUE
- TOKYO -

PREMIER AMOUR

Ingredients

15 ml MONIN Raspberry syrup
10 ml MONIN Vanilla syrup
10 ml MONIN Rose syrup
20 ml açai berry flavoured vodka
15 ml fresh cream

Garnish

Grapefruit peel, lime peel, radish, pineapple leaf.

Method

Shake





**JOEL JOHN
TIMIS**

MALAYSIA

TROPICAL HIBISCUS

Ingredients

- 15 ml MONIN Hibiscus syrup
- 60 ml rum
- 20 ml fresh mandarin honey juice
- 1 slice ginger
- 10 pieces of cloves

Garnish

Dried mandarin orange segment and mandarin orange compote

Method

Shake



THE VIEW ROOFTOP
BAR
- KUALA LUMPUR -

**LUIS ELIAS ANTONIO
OLVERA**

MEXICO

MEX-CI

Ingredients

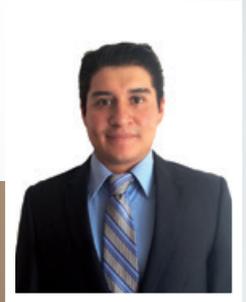
- 10 ml MONIN Cucumber syrup
- 10 ml MONIN Habanero Lime syrup
- 30 ml mescal
- 30 ml pineapple juice
- 2 pieces of cucumber

Garnish

Cucumber, cherry, radish, orange and lemon tea leaves

Method

Shake



ZACARÍAS
- MORELIA, MICH. -



**MAAIKE
BUYS**

THE NETHERLANDS



MOMO BAR
& LOUNGE
- AMSTERDAM -



THE RED FRUIT DISTRICT

Ingredients

- 15 ml MONIN Wild Strawberry syrup
- 40 ml Genever
- 20 ml sour rhubarb liqueur
- 15 ml fresh lime juice
- 20 ml cloudy apple juice

Garnish

Red apple, lime, strawberry, rhubarb

Method

Shake



**KATHLENE
MAGDAY**

UNITED ARAB EMIRATES

MINT LEAF
OF LONDON
- DUBAI -



THE GOLD SOUK

Ingredients

- 10 ml MONIN Rose syrup
- 45 ml American whiskey
- 5 ml absinthe
- 15 ml fresh apple juice
- 2 dashes creole bitters

Garnish

Edible gold dust

Method

Stir

**SERGII
ALIEXSIEIEV**

UKRAINE



PANORAMA LOUNGE
- KHARKIVB -

UA SWIZZLE

Ingredients

- 15 ml Le Fruit de MONIN Raspberry
- 35 ml triple sec liqueur
- 20 ml jeres cream
- 20 ml dry vermouth
- 15 ml lime juice

Garnish

Tonka bean powder, lavender, lime zest, raspberries

Method

Build



WORKSHOPS AND MASTERCLASSES

Keeping to the objective to promote and encourage young talents, several workshops and presentations were organized throughout the day.



MASTERCLASS

BY ALEX KRATENA AND SIMONE CAPORALE

FROM THE AWARD WINNING ARTESIAN BAR IN LONDON



INTERVIEW

OF WOJCIECH URBANSKI

MONIN CUP WINNER 2011 AND WCC WINNER 2014



GARNISH DESIGN MASTERCLASS
BY HEINAR ÕISPUU AND KRISTO TOMINGAS



SPECIALITY TEAS AND COFFEES

BY ALEXANDRE LAPIERRE AND ATTILA MOLNAR

MONIN BIDS



OLFACTORY CONTEST

BY FLORENT MARTIN

MONIN EXPORT AREA MANAGER

SNAPSHOTS OF THE DAY!



RUM PRESENTATION
BY THIBAUT DE LA FOURNIÈRE



FLAIR SHOW
BY TOMEK MAŁEK
& MAREK POSŁUSZNY



PICTURES CREDIT : GIANNI VILLA