
CARAMELO DORE

iced drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 2 Pumps Salted Caramel Syrup
- 150ml Heavy Milk
- Caramel Sauce
- Coffee Powder
- Scoop of Ice

16 OZ:

- 18g Espresso (60ml Volume)
- 2.5 Pumps Salted Caramel Syrup
- 170ml Heavy Milk
- Caramel Sauce
- Coffee Powder
- Scoop of Ice

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- In a blender, combine 150-170ml of heavy milk with 2-2.5 pumps of salted caramel syrup and blend for 25 seconds.
- Fill a cup with ice and pour the blended milk mixture over it.
- Add the espresso shot on top.
- Sprinkle a dash of coffee powder and drizzle caramel sauce for a finishing touch.
- Serve and enjoy!

CARAMELO DORE

hot drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 2 Pumps Salted Caramel Syrup
- 150ml Steamed Heavy Milk
- Caramel Sauce
- Coffee Powder

16 OZ:

- 18g Espresso (60ml Volume)
- 2.5 Pumps Salted Caramel Syrup
- 170ml Steamed Heavy Milk
- Caramel Sauce
- Coffee Powder

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- Combine 2-2.5 pumps of salted caramel syrup with the espresso shot.
- Steam heavy milk to 65°C.
- Pour the steamed milk into the espresso and syrup mixture.
- Sprinkle a dash of coffee powder on top and drizzle caramel sauce for a finishing touch.
- Serve and enjoy!

SPICED CINNAMONiced drink prep time: 3-5 minutes

INGREDIENTS**12 OZ:**

- 14g Espresso (40ml Volume)
- 2 Pumps Cinnamon Syrup
- 1 Pumps White Choco Sauce
- 150ml Full Cream Milk
- Cinnamon Powder
- Scoop of Ice

16 OZ:

- 18g Espresso (60ml Volume)
- 2.5 Pumps Cinnamon Syrup
- 1 Pumps White Choco Sauce
- 170ml Full Cream Milk
- Cinnamon Powder
- Scoop of Ice

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- Combine 2-2.5 pumps of Cinnamon Syrup and 1 pump of White Chocolate Sauce with the espresso shot.
- Fill a cup with ice and gently pour silky-smooth milk over the espresso and syrup mixture.
- Sprinkle a dash of cinnamon powder on top.
- Serve and enjoy!

SPICED CINNAMONhot drink prep time: 3-5 minutes

INGREDIENTS**12 OZ:**

- 14g Espresso (40ml Volume)
- 2 Pumps Cinnamon Syrup
- 1 Pumps White Choco Sauce
- 150ml Steamed Milk
- Cinnamon Powder

16 OZ:

- 18g Espresso (60ml Volume)
- 2.5 Pumps Cinnamon Syrup
- 1 Pumps White Choco Sauce
- 170ml Steamed Milk
- Cinnamon Powder

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- Combine 2-2.5 pumps of Cinnamon Syrup and 1 pump of White Chocolate Sauce with the espresso shot in a cup.
- Steam milk to 65°C.
- Pour the steamed milk into the espresso and syrup mixture.
- Sprinkle a dash of cinnamon powder on top.
- Serve and enjoy!

TOFFEENUT LATTE

iced drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 2 Pumps Toffee Nut Syrups
- 1 Pumps White Choco Sauce
- 150ml Full Cream Milk
- Drizzled With Caramel Sauce
- Scoop of Ice

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- Combine 2-2.5 pumps of Toffee Nut Syrup and 1 pump of White Chocolate Sauce with the espresso shot in a cup.
- Pour milk into the espresso and syrup mixture.
- Drizzle with caramel sauce.
- Serve and enjoy!

16 OZ:

- 18g Espresso (60ml Volume)
- 2.5 Pumps Toffee Nut Syrup
- 1 Pumps White Choco Sauce
- 170ml Full Cream Milk
- Caramel Sauce

TOFFEENUT LATTE

hot drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 2 Pumps Toffee Nut Syrup
- 1 Pumps White Choco Sauce
- 150ml Full Cream Milk
- Caramel Sauce

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- Combine 2-2.5 pumps of Toffee Nut Syrup and 1 pump of White Chocolate Sauce with the espresso shot in a cup.
- Steam milk to 65°C.
- Pour the steamed milk into the espresso and syrup mixture.
- Drizzle with caramel sauce.
- Serve and enjoy!

16 OZ:

- 18g Espresso (60ml Volume)
- 2.5 Pumps Toffee Nut Syrup
- 1 Pumps White Choco Sauce
- 170ml Full Cream Milk
- Caramel Sauce

CARAMEL MACCHIATO

iced drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 2 Pump Flavor of Choice
- 1 Pump White Choco Sauce
- 150ml Full Cream Milk
- 30ml Heavy Milk
- Caramel Sauce
- Scoop of Ice

16 OZ:

- 18g Espresso (60ml Volume)
- 2.5 Pumps Flavor of Choice
- 1 Pumps White Choco Sauce
- 170ml Full Cream Milk
- 30ml Heavy Milk
- Caramel Sauce
- Scoop of Ice

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- Combine milk, 2-2.5 pumps of your chosen flavor, 1 pump White Chocolate Sauce, and the espresso shot in a shaker.
- Shake well until fully mixed.
- Top with 20-30ml of heavy milk, then froth.
- Drizzle with caramel sauce.
- Serve and enjoy!

CARAMEL MACCHIATO

hot drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 2 pumps Flavor of Choice
- 1 pump White Choco Sauce
- 150ml Full Cream Milk
- 30ml Heavy Milk
- Caramel Sauce

16 OZ:

- 18g Espresso (60ml Volume)
- 2.5 pumps Flavor of Choice
- 1 pump White Choco Sauce
- 170ml Full Cream Milk
- 30ml Heavy Milk
- Caramel Sauce

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- Combine 2-2.5 pumps of your chosen flavor and 1 pump of White Chocolate Sauce in a cup.
- Steam milk to 65°C, ensuring it has a slightly foamy texture.
- Pour the steamed milk into the cup and mix well.
- Drizzle with caramel sauce.
- Serve and enjoy!

LATTE

iced drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 150ml Full Cream Milk
- Scoop of Ice

16 OZ:

- 18g Espresso (60ml Volume)
- 170ml Full Cream Milk
- Scoop of Ice

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- *Optional:* Add 2-2.5 pumps of your chosen flavor to the espresso shot and mix.
- Pour full cream milk into the espresso and syrup mixture.
- Serve and enjoy!

*** For SPANISH LATTE, simply add condensed milk with the hot espresso shot, mixed together before pouring the milk.

LATTE

hot drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 150ml Full Cream Milk

16 OZ:

- 18g Espresso (60ml Volume)
- 170ml Full Cream Milk

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- *Optional:* Add 2-2.5 pumps of your chosen flavor to the espresso shot and mix.
- Steam milk to 65°C.
- Pour the steamed milk into the cup.
- Serve and enjoy!

*** For SPANISH LATTE, simply add condensed milk with the hot espresso shot, mixed together before pouring the milk.

WHITE CHOCOLATE MOCHA

iced drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 3 Pumps White Chocolate Sauce
- Choco Sauce 30ml
- 150ml Full Cream Milk
- Whipped Cream on top
- Drizzled With Choco Sauce
- Scoop of Ice

16 OZ:

- 18g Espresso (60ml Volume)
- 3 Pumps White Chocolate Sauce
- Choco Sauce 40ml
- 170ml Full Cream Milk
- Whipped Cream on top
- Drizzled w/ Choco Sauce
- Scoop of Ice

INSTRUCTIONS:

- Grind 14-18g of coffee beans** and extract 40-60ml of espresso.
- Combine milk, 3-4 pumps of White Chocolate Sauce, 30-40ml Choco Sauce, and the espresso shot in a shaker.
- Shake well until fully mixed.
- Pour into a serving cup.
- Top with whipped cream and drizzle with chocolate sauce.
- Serve and enjoy!

WHITE CHOCOLATE MOCHA

hot drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 3 Pumps White Chocolate Sauce
- Choco Sauce 30ml
- 150ml Full Cream Milk
- Whipped Cream on top
- Drizzled With Choco Sauce

16 OZ:

- 18g Espresso (60ml Volume)
- 3 Pumps White Chocolate Sauce
- Choco Sauce 40ml
- 170ml Full Cream Milk
- Whipped Cream on top
- Drizzled w/ Choco Sauce

INSTRUCTIONS:

- Grind 14-18g of coffee beans** and extract 40-60ml of espresso.
- Combine milk, 3-4 pumps of White Chocolate Sauce, and 30-40ml Choco Pre-mix in a cup.
- Add the espresso shot and mix well.
- Steam milk to 65°C and pour into the cup.
- Top with whipped cream and drizzle with chocolate sauce.
- Serve and enjoy!

AMERICANO

iced drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 150ml Water
- Scoop of Ice

16 OZ:

- 18g Espresso (40ml Volume)
- 200ml Water
- Scoop of Ice

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- Pour 150-200ml of cold water into a cup.
- Add ice until it reaches the first rim.
- Top with the espresso shot.
- Serve and enjoy!

AMERICANO

hot drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 14g Espresso (40ml Volume)
- 150ml HOT Water

16 OZ:

- 18g Espresso (40ml Volume)
- 200ml HOT Water

INSTRUCTIONS:

- Grind 14-18g of coffee beans and extract 40-60ml of espresso.
- Prepare 150-200ml of hot water.
- Pour the hot water into a cup until it reaches the first rim.
- Top with the espresso shot.
- Serve and enjoy!

BLUE LEMONADEiced drink prep time: 3-5 minutes

INGREDIENTS**16 OZ:**

- 3, 1/2 tsp Blue Lemonade Powder
- 250ml Cold Water
- Lemon 2-3pc
- Scoop of Ice

INSTRUCTIONS:

- Pour 200ml cold water into a shaker.
- Add 3 ½ tsp Blue Lemonade Powder and 1 scoop of ice. Shake well.
- Place 2-3 lemon slices in a serving cup.
- Strain and pour the mixture into the cup.
- Serve and enjoy!

LYCHEE TEAiced drink prep time: 3-5 minutes

INGREDIENTS**16 OZ:**

- 3 1/2 tsp Red Lemonade Powder
- 250ml Cold Water
- Lychee fruit 2pc
- Scoop of Ice

INSTRUCTIONS:

- Pour 200ml cold water into a shaker.
- Add 3 ½ tsp Red Tea Powder and 3 pumps Peach Syrup.
- Add 1 scoop of ice and shake well.
- Place 2-3 pieces of lychee in a serving cup.
- Strain and pour the mixture into the cup.
- Serve and enjoy!

STRAWBERRY CREME

iced drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 2 Pumps of Strawberry Sauce
- 2 Pumps Strawberry Syrup
- 1 Pump White Mocha
- Milk 150ml
- 1 Scoop of Ice
- Whipped Cream
- Drizzled of Strawberry Syrups.

16 OZ:

- 3 Pumps of Strawberry Sauce
- 1 Pumps Strawberry Syrup
- 1 Pump White Mocha
- Milk 170ml
- 1 Scoop of Ice
- Whipped Cream
- Drizzled of Strawberry Syrups.

INSTRUCTIONS:

- In a shaker, pour 150-200ml of cold milk.
- Add 2-3 pumps of Strawberry Sauce, 1-2 pumps of Strawberry Syrup, and 1 pump of White Mocha.
- Add 1 scoop of ice and shake well.
- Pour into a serving cup and top with whipped cream.
- Drizzle with Strawberry Syrup.
- Garnish with 2 slices of fresh strawberry.
- Serve and enjoy!

COCOA CARAMEL

iced drink prep time: 3-5 minutes

INGREDIENTS

12 OZ:

- 2 pumps Salted Caramel
- 30ml Pre-mix Chocolate
- 150ml Milk
- 1 scoop Ice
- 40ml Heavy Milk Foam
- Caramel Drizzle

16 OZ:

- 3 pumps Salted Caramel
- 40ml Pre-mix Chocolate
- 170ml Milk
- 1 scoop Ice
- 60ml Heavy Milk Foam
- Caramel Drizzle

INSTRUCTIONS:

- Pour 150-200ml of cold milk into a shaker.
- Add 40-60ml of pre-mix chocolate and 2-3 pumps of salted caramel.
- Add 1 scoop of ice and shake well.
- Pour the mixture into a serving cup.
- Top with 40-60ml of heavy milk foam.
- Drizzle with caramel.
- Serve and enjoy!

CHOCO BLISSiced drink prep time: 3-5 minutes

INGREDIENTS**12 OZ:**

- 1 spiral chocolate drizzle (around the cup)
- 30ml pre-mix chocolate
- 2 pumps condensed milk
- 150ml milk
- 1 scoop of ice
- 40ml heavy milk foam (on top)
- Drizzle of chocolate sauce

INSTRUCTIONS:

- Pour 150-200ml of cold milk into a shaker.
- Add 30-40ml of pre-mix chocolate and 2-3 pumps of condensed milk.
- Add 1 scoop of ice and shake well.
- Pour the mixture into a serving cup.
- Top with 40-60ml of heavy milk foam.
- Drizzle with chocolate sauce.
- Serve and enjoy!

16 OZ:

- 1 spiral chocolate drizzle (around the cup)
- 40ml pre-mix chocolate
- 3 pumps condensed milk
- 170ml milk
- 1 scoop of ice
- 60ml heavy milk foam (on top)
- Drizzle of chocolate sauce

FRENCH VANILLAiced drink prep time: 3-5 minutes

INGREDIENTS**16 OZ:**

- 60ml Espresso Shot
- 60ml Milk
- 3 pumps French Vanilla Syrup
- 2 pumps Condensed Milk
- 2 pumps Sugar
- 1 scoop Ice
- Whipped Cream (on top)
- Drizzle of Condensed Milk

INSTRUCTIONS:

- In a blender, add 60ml of cold milk and 60ml of espresso shot.
- Add 3 pumps of French Vanilla syrup, 2 pumps of condensed milk, and 2 cane sugar.
- Add 1 scoop of ice and blend for 25 seconds.
- Pour the blended mixture into a serving cup.
- Top with whipped cream.
- Drizzle with white chocolate sauce.
- Serve and enjoy!

MIDNIGHT ESPRESSO

iced drink prep time: 3-5 minutes

INGREDIENTS

16 OZ:

- 60ml Espresso Shot
- 60ml Milk
- 1 Scoop Chocolate Powder
- 2 Scoops Chocolate Chips
- 3 Pumps Condensed Milk
- 1 Scoop Ice
- Whipped Cream (on top)
- Chocolate Powder (for garnish)
- 5 Drizzles of Chocolate Sauce

INSTRUCTIONS:

- In a blender, add 60ml of cold milk and 60ml of espresso shot.
- Add 1 scoop of chocolate powder, 2 scoops of chocolate chips, and 3 pumps of condensed milk.
- Add 1 scoop of ice and blend for 25 seconds.
- Pour the blended mixture into a serving cup.
- Top with whipped cream.
- Drizzle with chocolate powder or white chocolate sauce.
- Serve and enjoy!

BLUE CLOUD LATTE

iced drink prep time: 3-5 minutes

INGREDIENTS

16 OZ:

Milk Mixture:

- Ice (half glass)
- 3 pumps French Vanilla
- 3 pumps Condensed Milk
- 120ml Cold Milk

Blue Mixture:

- 100ml Hot Water
- 1 drop Blue Food Coloring

Toppings:

- Whipped Cream
- Drizzle of Condensed Milk

INSTRUCTIONS:

- In a blender, add 60ml of cold milk and 60ml of espresso shot.
- Add 3 pumps of French Vanilla syrup, 2 pumps of condensed milk, and 2 cane sugar.
- Add 1 scoop of ice and blend for 25 seconds.
- Pour the blended mixture into a serving cup.
- Top with whipped cream.
- Drizzle with white chocolate sauce.
- Serve and enjoy!

TIRAMISUiced drink prep time: 3-5 minutes

INGREDIENTS**16 OZ:****Main Mixture:**

- 1 ½ scoops Cream Cheese Powder
- 30ml Tiramisu Syrup
- 60ml Espresso Shot
- 200ml Cold Milk

Toppings:

- 60ml Hot Water
- 1 scoop Cream Cheese Powder (mixed using a manual frother)
- 2 pumps Condensed Milk
- Chocolate Powder (for garnish)
- Lady Finger biscuit (for topping)

INSTRUCTIONS:

- In a cup, add 1 scoop of ice and 200ml of milk.
- Pour in 60ml of espresso shot and 30ml of Tiramisu syrup, then mix well.
- Top with the prepared cream cheese foam mixture.
- Dust with chocolate powder on top.
- Serve and enjoy!

AFFOGATOiced drink prep time: 3-5 minutes

INGREDIENTS**Margarita Cup:**

- Vanilla/Choco Ice cream
- Condensed
- Choco Powder
- Oreo Crushed
- 60ml Espresso Shot

INSTRUCTIONS:

- Rim the cup with condensed milk and dash with chocolate powder.
- Add 1 scoop of crushed Oreo inside the cup.
- Place a scoop of Vanilla or Chocolate ice cream on top.
- Pour 60ml of espresso shot over the ice cream.
- Serve and enjoy!