





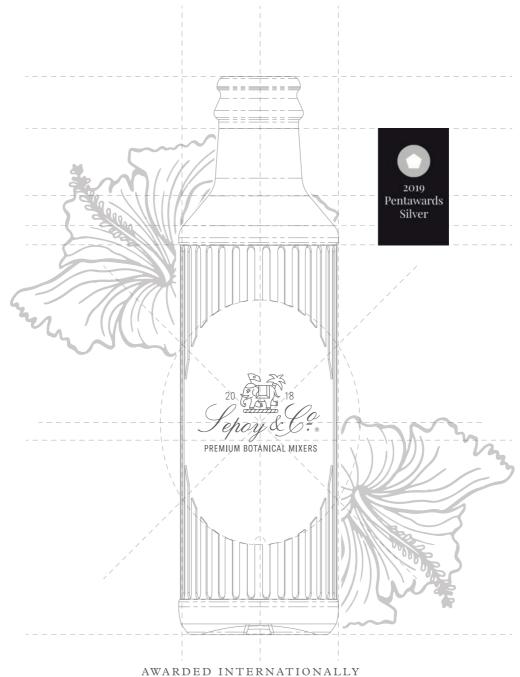
# Why doesn't India have a botanical mixer of its own?

Our journey started with this question, and continues to drive our desire to produce some of the best mixers not just for India but for the world. Our range of drinks are created using the finest natural ingredients, sourced globally and proudly produced in India, crafted with discipline with the intention of giving you the best drinking experience!

Angod Sain

ANGAD SONI, FOUNDER





For Both Packaging Design & Superior Taste



CRAFTED IN INDIA

DESIGNED IN NORWAY

#### MADE WITH PURE HIMALAYAN WATER

# India's First Award Winning Mixer Company

We are delighted to announce that all of our lemonades, tonics and ginger ale have won the Superior Taste Award three years in a row. This recognition is given by the prestigious International Taste Institute, Brussels.

Judged by head sommeliers and chefs from Michelin star restaurants from more than 20 countries, including chefs who have cooked for personalities like the French President and the Queen of England, Sepoy's flavours aced a variety of rigorous taste tests to come out as winners.



SEPOY&Cº

# TONIC WATERS



### Elderflower

A pleasant and inviting drink, combining the delicate aroma of elderflower with the intense bitterness of quinine.



CLASSIC CITRUS BASE



### Indian

A well-balanced bitter tonic with elegant citric flavours and moderate sweetness that doesn't impair the taste of your drink.

### Spiced Grapefruit

A medium-bodied versatile drink that oozes grapefruit along with traces of spices like cardamom, cinnamon, and clove.



CITRIC FLORAL BASE



### Hibiscus

A mildly sweet drink with elegant floral expressions and pleasant bitterness.

Bitterness from the purest African quinine.

#### TONIC BASED

## Recipes

We hope you enjoy our original recipes. To make the best version of each make sure you use our organic, all-natural mixers.

### HIBISCUS SQUARE

FRESH & FLORAL

60ml Dry gin
40ml Lime juice
30ml Simple syrup
100ml Hibiscus tea

100ml Sepoy's Hibiscus Tonic Water

Garnish Mint leaves

Prepare and cool hibiscus tea. Then transfer it into a cocktail shaker filled with ice, followed by lime juice and simple syrup. Shake well and pour into a highball glass. Add Sepoy's Hibiscus Tonic Water. Garnish with fresh mint leaves.



### SPARKLING MOJITO

60ml White rum 30ml Lime juice

100ml Sepoy's Mint Tonic Water

2tbsp Maple syrup Garnish Mint sprig

Add white rum, lime juice & maple syrup in a cocktail shaker. Pour the mix in a Collins glass and add Sepoy's Mint Tonic Water. Garnish with a mint sprig and serve.

#### REFRESHING & INNOVATIVE





# ORIGINAL GINGER ALE



Original Ginger Ale

A distinctive blend of the finest ginger from India and Africa, with subtle citric tones gives our Ginger Ale a fiery and authentic flavour.



#### GINGER ALE BASED

## Recipe

### TURMERIC & GINGER TWIST

60ml Vodka

100ml Turmeric kombucha

A squeeze Lime

100ml Sepoy's Original Ginger Ale

Garnish Orange Wedge

Add vodka, turmeric kombucha and ice to a cocktail shaker. Stir well and add a single squeeze of lime. Shake well and pour the mix in a highball glass. Add Sepoy's Original Ginger Ale and garnish with an orange wedge.





Remember to mix and stir well! But also remember to use the finest organic ingredients, like the ones used to make our Original Ginger Ale.



# PREMIUM GINGER BEER



### Premium Ginger Beer

A harmonious blend of African and Indian gingers, delivering a zingy, earthy, and fiery flavor with a touch of Capsicum.



GINGER BEER BASED

## Recipe

#### MOSCOW MULE

60ml Vodka 10ml Lime Juice

100ml Sepoy & Co. Premium Ginger Beer Garnish Lemon wedge and mint springs

Add vodka, lime juice and crushed ice in a copper mug.

Top with Sepoy & Co. Premium Ginger Beer.

Garnish with a lemon wedge and fresh mint springs.

#### WARM & REFRESHING



### Classic

A classic blend of Italian lemon juice concentrate and natural lemon oils, give this drink a rich and nostalgic profile.



FLORAL AND REFRESHING WITH A DASH OF GINGER



### Pink Rose

Aromatic rose oils carefully blended with Italian juice concentrate and a dash of ginger, make this an invigorating drink.



# PREMIUM SODA WATER



### Premium Soda Water

Sepoy & Co. Premium

Soda Water is created with a

perfect balance of carbonation
and salts. Two important
ingredients required to ensure
perfect harmony between

Spirits & Soda.



#### SODA WATER BASED

## Recipe

#### WHISKY BRUNCH

60ml Whisky 10ml Honey

100ml Sepoy & Co. Premium Soda Water Garnish Lemon wedge and mint leaves

Add honey, lemon wedge, and mint leaves to a glass and muddle together. Then add whisky & ice, give it a stir and strain it over pebble ice.

Top it with Sepoy & Co. Premium Soda Water.

#### MODERN & BALANCED



H D H P P PONIC H

TONIC S TONIC

Sepoy & C. Mixers .

Tonic Water | Ginger Ale | Ginger Beer | Lemonades

Sparkling Water | Soda Water



Come explore our botanical recipes!





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