

swa

ARTISANAL
SYRUPS



SUMMER DRINK

recipes

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Mocktails

- We recognize the challenge of keeping your beverage menu new, flavorful, and consistent.
- That's where **swā** comes in, with a tempting range of RTM flavours to jazz up your **mocktails**.



- Our proud partners had great experiences with our syrups for mocktails range.
- With **swā's easy-to-use syrups**, your semi-skilled staff will be beverage maestros in no time.
- Simply **pour, stir, and serve** for a consistent drink.



Other Side of The Beach

Made With
 Swa Pineapple Bird's Eye Chilli
 Swa Peppermint

Ingredients

- Swa Pineapple Bird's Eye Chilli - 20ml
- Swa Peppermint - 5ml
- Pineapple Juice - 30ml
- Orange Juice - 30ml
- Ice cubes - 50gm

Glass - Whiskey glass

Garnish - Pineapple slice

Procedure

- Add Swa Pineapple Bird's Eye Chilli syrup, Swa Peppermint syrup, pineapple juice, and orange juice in a shaker.
- Add the required amount of ice cubes and shake.
- Half-rim the whiskey glass with a mixture of salt and red chilli powder.
- Pour the mixture into the glass with crushed ice.
- Garnish with a pineapple slice.



Morning Elderberry

Made With
 Swa Elderflower
 Swa Grenadine

Ingredients

- Swa Elderflower - 25ml
- Swa Grenadine - 10ml
- Orange Juice - 60ml
- Soda - 90ml
- Ice cubes - 160gm

Glass - Highball glass

Garnish - Half moon orange slice

Procedure

- Add Swa Elderflower syrup, Swa Grenadine syrup, and orange juice in a shaker.
- Fill the shaker with ice and shake.
- Pour the mixture into a highball glass with the required amount of ice.
- Top up the glass with soda.
- Garnish with a half-moon orange slice.

**Jakcolada**

Made With
Swa Coconut
Swa Jackfruit

Ingredients

- Swa Jackfruit - 20ml
- Swa Coconut - 10ml
- Coconut Cream - 60ml
- Pineapple Juice - 60ml
- Ice cubes - 160gm

Glass - Highball glass

Garnish - Coconut shavings

Procedure

- Add **Swa Jackfruit syrup** and **Swa Coconut syrup** into a shaker.
- Add coconut cream and pineapple juice to the shaker.
- Fill the shaker with ice and shake.
- Strain the mixture into a highball glass filled with the required amount of ice.
- Garnish with Coconut Shavings on top.

**Sunshine Juice**

Made With
Swa Orange Mint
Swa Cucumber

Ingredients

- Swa Orange Mint - 30ml
- Swa Cucumber - 10ml
- Soda - 160ml
- Chopped Fruits - For the body of the drink.

Glass - Wine glass

Garnish - Cucumber slices rolls

Procedure

- Take the chilled wine glass and add chopped fruits.
- Add 3 cubes of ice and pour **Swa Orange Mint syrup** and **Swa Cucumber syrup** and soda measured quantity of soda into the glass.
- Give it a gentle stir and serve.
- Fruits would be (Pineapple, apple, orange,).





Made With
Swa Grenadine
Swa Lychee Rose

Ingredients

- ▢ Swa Grenadine - 10ml
- ▢ Swa Lychee Rose - 30ml
- ▢ Soda - 160ml
- ▢ Ice cubes - 110gm
- ▢ Chopped Fruits - For the body of the drink.

Glass - Highball glass

Garnish - Rose petals

Procedure

- ▢ Place chopped fruits (pineapple, apple, and orange) into a highball glass.
- ▢ Add **Swa Grenadine syrup** and **Swa Lychee Rose syrup**.
- ▢ Pour the mixture into a the glass with the required amount of ice.
- ▢ Top up the glass with soda and stir gently to mix.
- ▢ Garnish with rose petals.



Lemonade and Coolers

- From the zesty kick to the exotic allure of flavours that have left customers craving for more.
- With **Swa's** fruit syrups handcrafted by women, restaurant staff can whip up these delightful drinks with ease in **30 seconds** for quick preparation and service.



- Say goodbye to boring **lemonade and coolers** and hello to an awesome symphony of flavours in your offerings.



Made With
Swa Watermelon Mint

Ingredients

- ▢ Swa Watermelon Mint - 30ml
- ▢ Soda - 150ml
- ▢ Ice cubes - 110gm

Glass - Highball glass

Garnish - Watermelon slice

Procedure

- ▢ Fill a high glass with ice cubes.
- ▢ Add **Swa Water Melon Mint Syrup** over the ice.
- ▢ Top up the glass with soda and stir.
- ▢ Garnish with mint leaves and watermelon slice on top.



Made With
Swa Kokam Cumin

Ingredients

- ▢ Swa Kokam Cumin - 30ml
- ▢ Soda - 150ml
- ▢ Ice cubes 0 110gm

Glass - Highball glass

Garnish - Half-rim the glass with cumin powder

Procedure

- ▢ Half-rim a high glass with cumin powder.
- ▢ Fill the glass with ice cubes.
- ▢ Add **Swa Kokam Cumin syrup** over the ice.
- ▢ Top up the glass with soda & stir.





Masala Fizz

Made With
Swa Masala Cola

Ingredients

- 🍷 Swa Masala Cola- 30ml
- 🍷 Soda - 150ml
- 🍷 Ice cubes - 110gm

Glass - Highball glass

Garnish - Half-rim the glass with chat masala

Procedure

- 🍷 Half-rim a highball glass with chat masala.
- 🍷 Fill the glass with ice cubes.
- 🍷 Add **Swa Masala Cola syrup** over the ice.
- 🍷 Top up the glass with soda and stir.



Lychee Love

Made With
Swa Lychee Lemon

Ingredients

- 🍷 Swa Lychee Lemon - 30ml
- 🍷 Soda - 150ml
- 🍷 Ice cubes 0 110gm

Glass - Highball glass

Garnish - Rose petals

Procedure

- 🍷 Fill a high glass with ice cubes.
- 🍷 Add **Swa Lychee Lemon syrup** over the ice.
- 🍷 Top up the glass with soda and stir.
- 🍷 Garnish with rose petals on top.



Floats and Iced Teas

- We believe that every sip should be pleasure.
- Iced teas take the forefront with plenty of options ranging from conventional to the exotic fruity flavours.



- With a dash of **Swa** you can bypassed the tedious task of brewing tea! Reduces training headaches and cuts down on prep time at QSRs.
- Summertime favourite flavours that pairs wonderfully with a scoop of ice cream for a **float** enjoyed by kids and adults alike.



Passion Punch Float

Made With
Swa Passionfruit Lemongrass

Ingredients

- ▢ Swa Passionfruit Lemongrass - 30ml
- ▢ Soda - 150ml
- ▢ Ice cubes - 50gm
- Ice cream (vanilla) - 1 scoop (50-60gm)

Glass - Alaska soda glass

Garnish - Scoop of ice cream

Procedure

- ▢ Fill a high glass with ice cubes.
- ▢ Add Swa Lychee Lemon syrup over the ice.
- ▢ Top up the glass with soda and stir.
- ▢ Garnish with rose petals on top.



Berry Blast Float

Made With
Swa Summer Berries

Ingredients

- ▢ Swa Summer Berries - 30ml
- ▢ Soda - 150ml
- ▢ Ice cubes - 110gm

Glass - Alaska soda glass

Garnish - Scoop of ice cream

Procedure

- ▢ Fill a high glass with ice cubes.
- ▢ Add Swa Summer Berries syrup over the ice.
- ▢ Top up the glass with soda and stir.
- ▢ Place a scoop of vanilla ice cream on top.



Hibiscus Mint Iced Tea

Made With
Swa Hibiscus Mint Tea

Ingredients

- ▢ Swa Hibiscus Mint Tea - 40ml
- ▢ Water - 170ml
- ▢ Ice cubes - 110gm

Glass - Highball glass
Garnish - Mint leaves

Procedure

- ▢ Fill a highball glass with ice cubes.
- ▢ Add Swa Hibiscus Mint Tea syrup over the ice.
- ▢ Top up the glass with water or soda and stir.
- ▢ Garnish with a mint leaves on top.



Orange Peach Iced Tea

Made With
Swa Orange Peach Tea

Ingredients

- ▢ Swa Orange Peach Tea - 40ml
- ▢ Water - 170 ml
- ▢ Ice cubes - 110gm

Glass - Highball glass
Garnish - Halfmoon orange slice

Procedure

- ▢ Fill a highball glass with ice cubes.
- ▢ Add Swa Orange Peach Tea syrup over the ice.
- ▢ Top up the glass with water or soda and stir.
- ▢ Garnish with a half moon orange slice on top.



Made With
Swa Berry Tea

Ingredients

- ▢ Swa Berry Tea - 40ml
- ▢ Water - 170ml
- ▢ Soda - 170ml
- ▢ Ice cubes - 50gm

Glass - Highball glass

Garnish - Strawberry slices

Procedure

- ▢ Fill a highball glass with ice cubes.
- ▢ Add **Swa Berry Tea syrup** over the ice.
- ▢ Top up the glass with soda and stir.
- ▢ Garnish with strawberry slices on top.



Made With
Swa Lemon Tea

Ingredients

- ▢ Swa Lemon Tea- 40ml
- ▢ Tonic Water - 170 ml
- ▢ Ice cubes - 110gm

Glass - Highball glass

Garnish - Lemon Wheel

Procedure

- ▢ Fill a highball glass with ice cubes.
- ▢ Add **Swa Lemon Tea syrup** over the ice.
- ▢ Top up the glass with tonic water and stir.
- ▢ Garnish with a lemon wheel on top.



Modern Coffee Mocktails

- Plan to add something unique to your menu.
- Modern Coffee Mocktails** redefine coffee culture with creations.



- Infused it with the unique essence of **Swa Artisanal Syrups** and turn every coffee into a flavour and visual awe.
- Your baristas can craft these artistic coffee mocktails for the patrons at all of your outlets, with same consistency every time.



Berry Sunrise

Made With
Swa Summer Berries

Ingredients

- ☞ Swa Summer Berries - 30 ml
- ☞ Tonic water - 120ml
- ☞ Espresso shot - 40ml

Glass - Pilsner glass

Garnish - Dehydrated strawberry

Procedure

- ☞ Pour Swa Summer Berries syrup into a pilsner glass.
- ☞ Fill the glass with required amount of ice cubes.
- ☞ Add tonic water over the ice and float a shot of espresso on top.
- ☞ Garnish with dehydrated strawberries on top.



Lavender Cloud

Made With
Swa Lavender

Ingredients

- ☞ Swa Lavender - 30 ml
- ☞ Tonic water - 120ml
- ☞ Espresso shot - 40ml

Glass - Pilsner glass

Garnish - Flavored whipped cream

Procedure

- ☞ Mix Swa Lavender syrup with whipped cream and set aside.
- ☞ Pour a fresh espresso shot into a highball glass (or wine glass).
- ☞ Add cold water and gently float the flavored cream on top.



Lychee Rose Buzz

Made With Swa Lychee Rose

Ingredients

- Espresso shot - 30ml
- Swa Lychee Rose - 15ml
- Cold milk - 60ml

Glass - Highball glass

Garnish - Coffee beans

Procedure

- Add Swa Lychee Rose syrup, espresso shot, and cold milk in a shaker.
- Add the required amount of ice cubes and shake.
- Pour it into a highball glass with ice or use a chilled cocktail glass without ice.
- Garnish with coffee beans on top.



Cold Brew and Iced Coffee

- Proud partners of **Swa Artisanal Syrups**, have brewed up a storm of success with their sensational drinks.
- Swa's** range of syrups can streamline the process for your crew, ensuring a consistent taste that keeps customers hooked.



- Why wait? Hoist the **Swa** flag high at your Café to transform your **cold brew and iced coffee** menu and captivate taste buds far and wide!



**Orange Mint Cold Brew****Made With**
Swa Orange Mint**Ingredients**

- Ground coffee - 30 gm
- Water - 250 ml
- Swa Orange Mint - 15ml
- Ice - 100gm

Glass - Highball glass**Garnish** - Halfmoon orange slice**Procedure**

- Mix ground coffee and water in a jar, let it sit for 12-15 hours at cold temperature.
- Strain the cold brew into a glass jar or refrigerate for a chilled serving later.
- Adjust sweetness to your liking.
- Fill a highball glass with ice, add **Swa Orange Mint syrup**.
- Add cold brew over the ice and stir gently.

**Watermelon Mint Cold Brew****Made With**
Swa Watermelon Mint**Ingredients**

- Ground coffee - 30 gm
- Water - 250 ml
- Swa Orange Mint - 15ml
- Ice - 100gm

Glass - Highball glass**Garnish** - Watermelon Slice**Procedure**

- Mix ground coffee and water in a jar, let it sit for 12-15 hours at cold temperature.
- Strain the cold brew into a glass jar or refrigerate for a chilled serving later.
- Adjust sweetness to your liking.
- Fill a highball glass with ice, add **Swa Watermelon Mint syrup**.
- Add cold brew over the ice and stir gently.





Sea Salt Iced Latte

Made With
Swa Sea Salt Caramel

Ingredients

- Swa Coconut - 15ml - 20ml
 - Single shot espresso - 40ml
 - Cold milk - 120 ml
 - Ice cubes - 100gm
- Glass - Highball glass**

Procedure

- Add **Swa Sea Salt Caramel syrup** and a shot of fresh espresso in a shaker.
- Add the required amount of ice cubes and shake.
- Take a highball glass filled with ice cubes.
- Pour the mixture and cold milk into the glass.



Coco Iced Latte

Made With
Swa Coconut

Ingredients

- Swa Coconut - 15ml - 20ml
 - Single shot espresso - 40ml
 - Cold milk - 120 ml
 - Ice cubes - 100gm
- Glass - Highball glass**

Procedure

- Add **Swa Coconut syrup** and a shot of fresh espresso in a shaker.
- Add the required amount of ice cubes and shake.
- Take a highball glass filled with ice cubes.
- Pour the mixture and cold milk into the glass.



Hot Coffee

- Offering a variety of **coffee add-on options** is essential to keeping customers satisfied.
- With **Swa**, you can transform each cup into personalised artwork.



- Get all the **hot coffee** cravings covered in your menu.
- Swa** can help you make delicious coffee with a consistent taste profile across your QSR and cafe chains.



Made With
Swa Sea Salt Caramel

Ingredients

- ☞ Swa Sea Salt Caramel - 15ml
- ☞ Espresso shot - 40 ml
- ☞ Steamed milk - 140ml

Glass - Cup

Garnish - Latte art

Procedure

- ☞ In a cup add **Swa Sea Salt Caramel syrup**, a shot of espresso and mix well.
- ☞ Pour the steamed milk and froth into the cup.
- ☞ Use the froth to create latte art on top.



Made With
Swa Nutty Choco

Ingredients

- ☞ Swa Nutty Choco - 15ml
- ☞ Espresso shot - 40 ml
- ☞ Steamed milk - 140ml

Glass - Cup

Garnish - Latte Art

Procedure

- ☞ In a cup add **Swa Nutty Choco syrup**, a shot of espresso and mix well.
- ☞ Pour the steamed milk and froth into the cup.
- ☞ Use the froth to create latte art on top.





Made With Swa Salted Pistachio

Ingredients

- ☐ Swa Salted Pistachio - 10ml
 - ☐ Espresso shot - 40 ml
 - ☐ Steamed milk - 140m
 - ☐ ice cubes - 100gm
- Glass - Highball glass**

Procedure

- ☐ Add **Swa Salted Pistachio syrup** and a shot of fresh espresso in a shaker.
- ☐ Add the required amount of ice cubes and shake.
- ☐ Take a highball glass filled with ice cubes.
- ☐ Pour the mixture and cold milk into the glass.

Shakes and Smoothies

- Swā is revolutionizing the world of shakes and smoothies for QSRs and restaurants.
- Thrilled collaborators of **Swā** acknowledged efficiency of our syrups - simplifies the team's workflow and delivers flavours that leaves customers charmed.



- Just **blend, pour, and serve**, your staff can whip up delightful beverages in a span of seconds.
- Wield **Swā Flavors** and watch your shakes and smoothies become the talk of the town!



Made With Swa Coconut Passionfruit

Ingredients

- ▢ Swa Coconut Passionfruit – 30ml
- ▢ Milk – 120ml
- ▢ Frappe powder – 30gm
Or
- ▢ Vanilla icecream – 80gm
- ▢ Ice cube – 80gm
(When frappe powder is been used)

Glass – Highball glass

Garnish – Drizzles of chocolate sauce inside the glass and shredded coconut

Procedure

- ▢ Place **Swa Passion Coco syrup**, milk, frappe powder or a scope of vanilla ice cream into the blender. If using Frappe Powder, add ice cubes to the blender.
- ▢ Blend the mixture until it is mixed well.
- ▢ Pour the mixture into a highball glass.
- ▢ Garnish with drizzles of chocolate sauce on the inside of the glass and shredded coconut on top.



Made With Swa Nutty Choco

Ingredients

- ▢ Swa Nutty Choco – 30ml
- ▢ Milk – 120ml
- ▢ Frappe powder – 30gm
Or
- ▢ Vanilla icecream – 80gm
- ▢ Ice cube – 80gm
(When frappe powder is been used)

Glass – Highball glass

Garnish – Drizzles of chocolate sauce inside glass and crushed almonds or hazelnuts

Procedure

- ▢ Place **Swa Nutty Choco syrup**, milk, frappe powder, or a scope of vanilla ice cream into the blender. If using Frappe Powder, add ice cubes to the blender.
- ▢ Blend the mixture until it is mixed well.
- ▢ Pour the mixture into a high ball glass.
- ▢ Garnish with drizzles of chocolate on the inside of the glass and crushed almonds or hazelnuts on top.





Made With
Swa Lychee Rose

Ingredients

- Swa Lychee Rose - 30ml
- Milk - 120ml
- Frappe powder - 30gm
Or
- Vanilla icecream - 80gm
- Ice cube - 80gm
(When frappe powder is been used)

Glass - Highball glass

Garnish - Drizzles of chocolate sauce inside glass or sprinkles on the glass rim

Procedure

- Place Swa Lychee Rose syrup, milk, frappe powder or a scope of vanilla ice cream into the blender.
- If using frappe powder, add ice cubes to the blender. Blend the mixture until it is mixed well.
- Pour the mixture into a highball glass.
- Garnish with drizzles of chocolate on the inside of the glass or sprinkles on the glass rim.



Made With
Swa Strawberry Vanilla

Ingredients

- Swa Strawberry Vanilla - 30ml
- Milk - 120ml
- Frozen Fruit - Strawberry (6 - 8 No.)
- Frozen Fruit - Banana (1 No.)
- Dry Fruits - Cashew 5 Almond 5
- Curd - 60gm
- Ice - 80gm

Glass - Highball glass

Garnish - Whipped cream or sprinkles on glass rim and Strawberry slices

Procedure

- Place Swa Strawberry Vanilla syrup, milk, frozen banana, dry fruits, & curd into the blender. Blend the mixture until it is mixed well.
- Pour the mixture into a highball glass.
- Garnish with whipped cream or sprinkles on the glass rim & strawberry slices on top.



Mango Creamsicle Smoothie

Made With Swa Mango Cream

Ingredients

- ☐ Swa Mango Cream - 30ml
- ☐ Milk - 120ml
- ☐ Frozen Fruit - Diced Mango (10 - 12 No.)
- ☐ Frozen Fruit - Banana (1 No.)
- ☐ Dry Fruits - Cashew 5 Almond 5
- ☐ Curd - 60gm
- ☐ Ice - 80gm

Glass - Highball glass

Garnish - Whipped cream and Mango slices

Procedure

- ☐ Place **Swa Mango Cream syrup**, milk, frozen banana, dry fruits, and curd into the blender.
- ☐ Blend the mixture until it is mixed well.
- ☐ Pour the mixture into a highball glass.
- ☐ Garnish with whipped cream and mango slices on top.

orem Ipsum



Cocktails

- Our RTM syrup simplifies the art of cocktail crafting for bartenders.
- With just a **pour, shake, and serve**, they can create these delicious drinks without compromising on flavour.



- Swa** streamlines the process, allowing bartenders to focus on creativity and presentation while maintaining exceptional taste.
- Opt **Swa** to create unforgettable cocktails!

**Sun Downer**

Made With
Swa Lychee Rose

Ingredients

- ▢ Swa Lychee Rose - 20ml
- ▢ Gin - 60ml
- ▢ Tonic Water - 90ml
- ▢ Ice - 130gm

Glass - Highball glass

Garnish - Rose petals

Procedure

- ▢ Add **Swa Lychee Rose syrup** and gin in a shaker.
- ▢ Add the required amount of ice cubes and shake.
- ▢ Pour the mixture into a highball glass with ice cubes.
- ▢ Top up the glass with tonic water.
- ▢ Garnish with rose petals.

**Go Violet**

Made With
Swa Jamun Kala Khatta

Ingredients

- ▢ Swa Jamun Kala Khatta - 20ml
- ▢ Vodka - 60 ml
- ▢ Pineapple Juice - 60ml
- ▢ Pinch of black salt - 3no.
- ▢ Mint Leaves - 6 - 8 no.
- ▢ Ice cubes- 160gm

Glass - Highball glass

Garnish - Lemon wheel and half rim with a mixture of salt and red chilli powder.

Procedure

- ▢ Add **Swa Jamun Kala Khatta syrup**, vodka, pineapple juice, a pinch of salt, and mint leaves in a shaker.
- ▢ Add the required amount of ice cubes and shake.
- ▢ Half-rim the highball glass with a mixture of salt and red chili powder.
- ▢ Pour the mixture into the glass with ice cubes.
- ▢ Garnish with a lemon wheel.





Tropical Punch

Made With
Swa Coconut Passionfruit

Ingredients

- 🍷 Swa Coconut Passionfruit - 20ml
- 🍷 Whiskey - 60ml
- 🍷 Mint leaves - 6-8no.

Glass - Cocktail glass

Garnish - Mint sprig

Procedure

- 🍷 Add Swa Coconut Passionfruit syrup, whiskey, and mint leaves in a shaker.
- 🍷 Add the required amount of ice cubes and shake.
- 🍷 Pour the mixture into the cocktail glass.
- 🍷 Garnish with mint sprig.



Coral Moon

Made With
Swa Orange Mint
Swa Elderflower

Ingredients

- 🍷 Swa Orange Mint - 15ml
- 🍷 Swa Elderflower - 10ml
- 🍷 Gin - 60ml
- 🍷 Egg White - 1no

Glass - Cocktail glass

Garnish - Orange peel on the glass rim

Procedure

- 🍷 Add Swa Jamun Kala Khatta syrup, vodka, pineapple juice, a pinch of salt, and mint leaves in a shaker.
- 🍷 Add the required amount of ice cubes and shake.
- 🍷 Half-rim the highball glass with a mixture of salt and red chili powder.
- 🍷 Pour the mixture into the glass with ice cubes.
- 🍷 Garnish with a lemon wheel.





Made With
Swa Watermelon Mint

Ingredients

- ☐ Swa Watermelon Mint - 40ml
- ☐ White Rum - 60ml
- ☐ Cold Brew Green Tea - 60ml
- ☐ Soda - 50ml
- ☐ Ice - 100gm

Glass - Highball glass

Garnish - tWatermelon slice and Mint sprig

Procedure

- ☐ Add Swa Watermelon Mint syrup, white rum, and cold brew green tea in a shaker.
- ☐ Add the required amount of ice cubes and shake.
- ☐ Pour the mixture into a highball glass with ice cubes.
- ☐ Top up the glass with soda.
- ☐ Garnish with a watermelon slice and mint sprig.



Ready-To-Mix



Get Creative

RTM Mocktails and Cocktails

- o Jamun Kala Khatta
- o Orange Mint
- o Summer Berries
- o Lemon Ginger Naariyal Paani
- o Kokam Cumin
- o Guava Chilli
- o Mango Passion
- o Lychee Lemon
- o Pineapple Bird's Eye Chilli
- o Tamarind Shikanji
- o Hibiscus Cascara
- o Lychee Rose
- o Passionfruit Lemongrass



RTM Teas

- o Hibiscus Tea
- o Lemon Tea
- o Passionfruit Tea
- o Orange Tea
- o Peach Tea
- o Berry Tea
- o Hibiscus Mint Tea
- o Peach Orange Tea



RTM Chai

- o Tea Chai
- o Lemongrass Chai
- o Masala Chai

RTM Indulgence

- o Cocoa Mint
- o Rich Cocoa
- o Red Velvet
- o Strawberry Vanilla
- o Apple Pie
- o Mango Cream
- o Passion Fruit Coconut
- o Sea Salt Caramel



Fruits

- o Passion Fruit
- o Peach
- o Jackfruit
- o Green Apple
- o Orange
- o Coconut
- o Kokam
- o Watermelon
- o Strawberry
- o Cucumber



Floral

- o Lavender
- o Hibiscus
- o Blue Curacao
- o Rose
- o Elderflower



Classic

- o Honey Lemon Ginger
- o Triple Sec
- o Simple Syrup
- o Grenadine
- o Citrus
- o Mojito Mint



Spices

- o Orange Cardamom
- o Ginger Bread
- o Cardamom
- o Cinnamon
- o Mixed Spice
- o Jaggery
- o Peppermint
- o Vanilla Bean
- o Caramel
- o Lemongrass
- o Bird's Eye Chilli



Nuts

- o Salted Pistachio
- o Caramel Almond Praline
- o Hazelnut

Legend



Cold



Hot



Dairy



Coffee



Refresh
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www.drinkswa.com



info@drinkswa.com



+91 87623-13885



[@swa.artisanalsyrups](https://www.instagram.com/swa.artisanalsyrups)

