



Easy | Consistent | Natural

Winter Spotlight Flavours

evoking comfort, indulgence, and a bit of nostalgia

Swa Rich Cocoa Swa Cocoa Mint Swa Gingerbread Swa Orange

Swa Red Velvet
Swa Apple Pie
Swa Masala Chai
Swa Mixed Spice

Swa Caramel Almond Praline
Swa Honey Lemon Ginger
Swa Strawberry Vanilla

We have some suggested recipes that you can customize, mix and match; and create your seasonal menu with

Hot drinks: lattes, hot chocolates, cider, and warmers

Cold drinks: frappes, shakes, and iced coffees

Cocktails: dessert cocktails, hot toddies, and spiced warmers



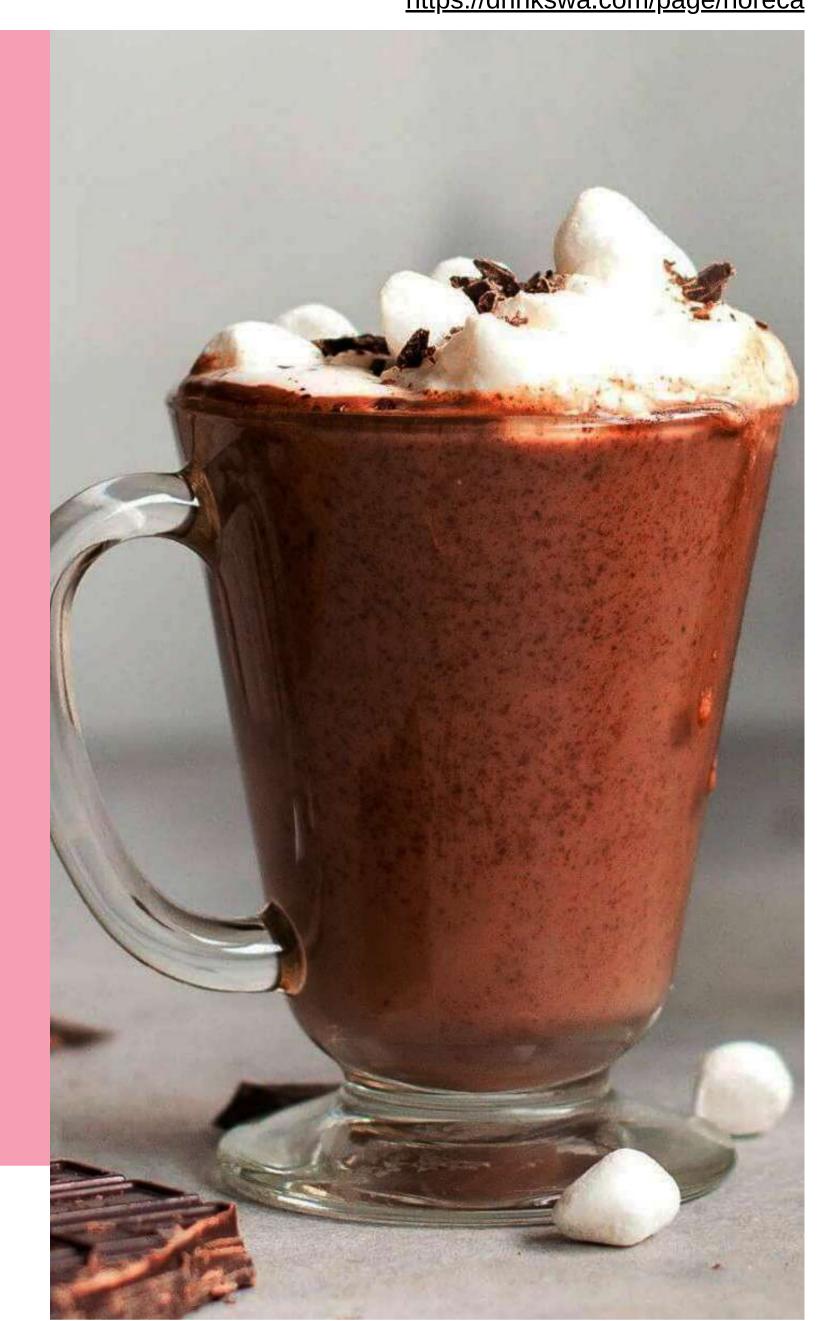
Classic Hot Chocolate

With

Swa Rich Cocoa

Ingredients:

Swa Rich Cocoa Syrup - 35ml Fresh cream - 70gm Steamed milk - 105ml



Procedure:

- 1. Add the Swa Rich Cocoa Syrup and fresh cream to a cup.
- 2. Add a small amount of steamed milk and mix thoroughly.
- 3. Top with the rest of the milk.
- 4. Garnish with whipped cream, chocolate curls and marshmallow.

- 1. Dry chocolate curls
- 2. Whipped cream
- 3. Marshmallows





Orange Hot Chocolate

With

Swa Orange & Swa Rich Cocoa

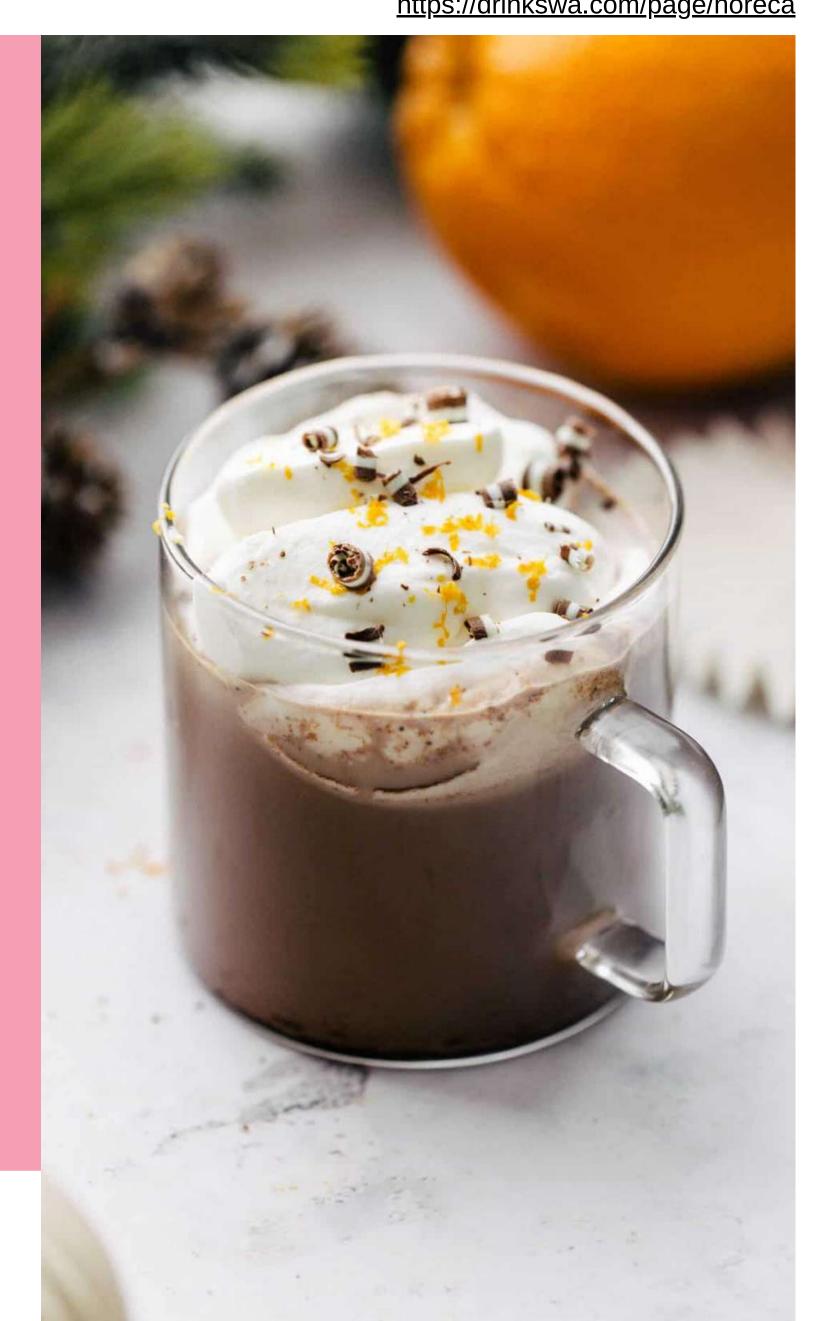
Ingredients:

Swa Orange Syrup - 5ml

Swa Cocoa Syrup - 30ml

Fresh cream - 70gm

Steamed milk - 105ml



Procedure:

- 1. Add the Swa Orange Syrup, Swa Rich Cocoa Syrup and fresh cream to a cup.
- 2. Add a small amount of steamed milk and mix thoroughly.
- 3. Top with the rest of the steamed milk.
- 4. Garnish with whipped cream, chocolate flakes and orange zest.

- 1. Whipped Cream
- 2. Chocolate Flakes
- 3. Orange zest





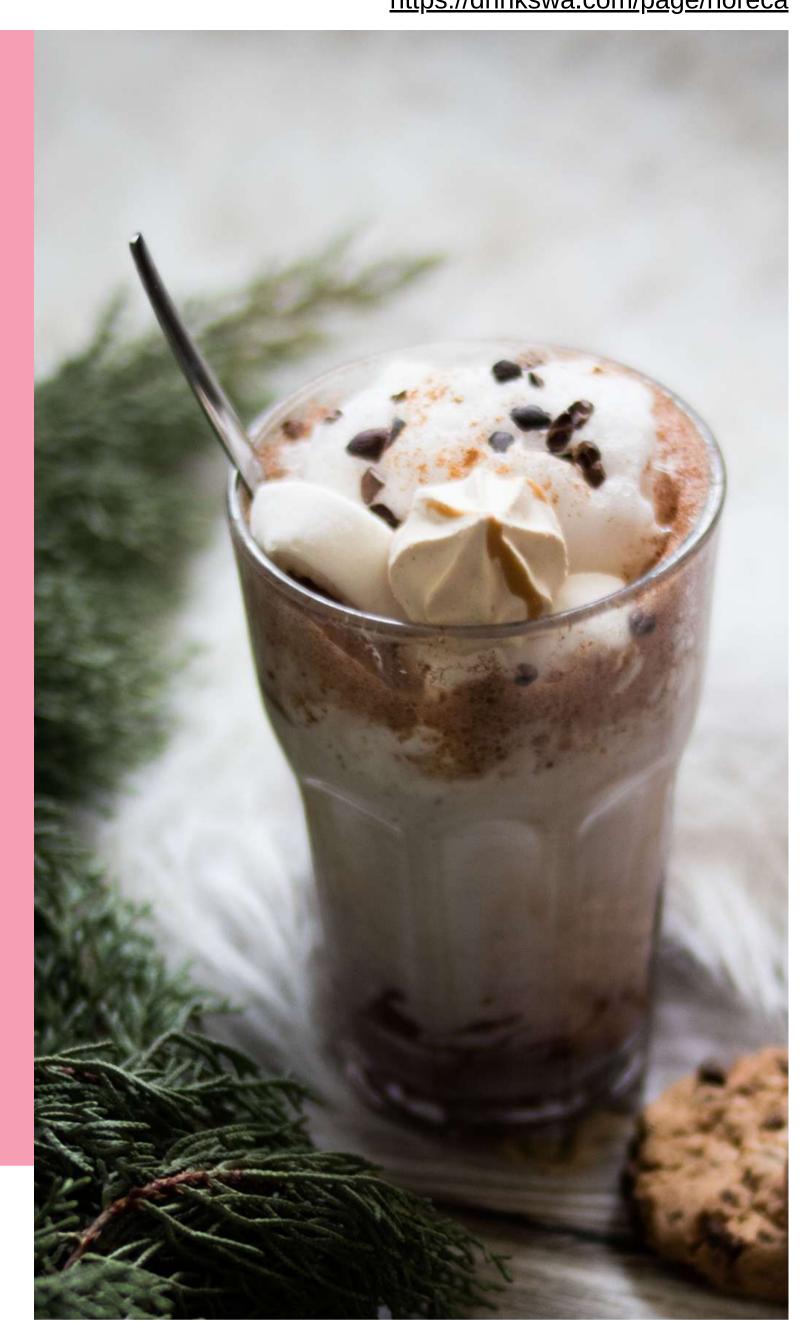
Mint Hot Chocolate

With

Swa Cocoa Mint

Ingredients:

Swa Cocoa Mint Syrup - 35ml Fresh cream - 70gm Steamed milk - 105ml



Procedure:

- 1. Mix Swa Cocoa Mint Syrup and fresh cream.
- 2. Add a small amount of steamed milk and mix.
- 3. Top with the rest of the steamed milk.
- 4. Garnish with whipped cream and mint leaves

- 1. Whipped cream
- 2. Mint leaves





Gingerbread Hot Chocolate

With

Swa Gingerbread & Swa Rich Cocoa

Ingredients:

Swa Gingerbread Syrup - 5ml

Swa Cocoa Syrup - 30ml

Fresh cream - 70gm

Steamed milk - 105ml



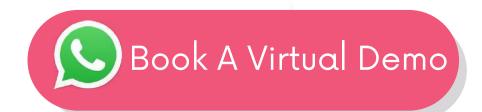
Procedure:

- 1. Mix Swa's Gingerbread and Cocoa syrups with fresh cream
- 2. Add a small amount of steamed milk and mix.
- 3. Top with the rest of the milk.

4. Garnish with whipped cream, cocoa syrup drizzle and a dusting of

cinnamon.

- 1. Whipped cream
- 2. Cococa syrup
- 3. Cinnamon powder





Red Velvet Latte

With

Swa Red Velvet

Ingredients:

Swa Red Velvet Syrup - 35ml Fresh cream - 70gm Steamed Milk - 105ml



Procedure:

- 1. Mix Swa Red Velvet Syrup and fresh cream.
- 2. Add a small amount of steamed milk and mix.
- 3. Top with the rest of the steamed milk.
- 4. Garnish with whipped cream, marshmallows and rainbow sprinkles

Garnish

- 1. Whipped cream
- 2. Rainbow sprinkles
- 3. Marshmallows





Talk To Our Experts

Peppermint Mocha

With

Swa Peppermint Mint

Ingredients:

Swa Cocoa MInt Syrup - 15ml

Espresso shot - 40ml

Steamed milk - 150ml



Procedure:

- 1. Add the Swa Peppermint Syrup and espresso shot to a cup.
- 2. Add a small amount of steamed milk and mix.
- 3. Top with the rest of the steamed milk. Garnish with whipped cream and mint leaves.

- 1. Whipped cream
- 2. Mint leaves





Caramel Almond Praline Latte

With

Swa Caramel Almond Praline

Ingredients:

Swa Caramel Almond Praline - 15ml

Espresso shot - 40ml

Steamed milk - 150ml



Procedure:

- 1. Add the Swa Caramel Almond Praline syrup and espresso shot to a cup.
- 1. Swirl to combine and top with steamed milk.
- 2. Garnish with whipped cream and almond brittle or shavings.

- 1. Whipped cream
- 2. Almond brittle or shavings





Apple Pie Latte

With

Swa Apple Pie

Ingredients:

Swa Apple Pie Syrup - 15ml

Espresso shot - 40ml

Steamed milk - 150ml



Procedure:

- 1. Add the Swa Apple Pie syrup and espresso shot to a cup.
- 2. Mix to combine and top with steamed milk.
- 3. Garnish with whipped cream and biscuit crumb.

- 1. Whipped Cream
- 2. cinnamon dust





Dirty Chai
Latte

With

Swa Masala Chai

Ingredients:

Swa Masala Chai Syrup - 15ml

Espresso shot - 40ml

Steamed milk - 150ml



Procedure:

- 1. Add the Swa Masala Chai syrup and espresso shot to a cup.
- 2. Swirl to combine and top with steamed milk.
- 3. Serve with Parle G on the side

- 1. Whipped cream
- 2. Parle-G biscuit





Kismi Caramel Cardamom Latte

With

Swa Caramel & Swa Cardamaom

Ingredients:

Swa Caramel - 7.5 ml

Swa Cardamaom - 7.5 ml

Espresso shot - 40ml

Steamed milk - 150ml

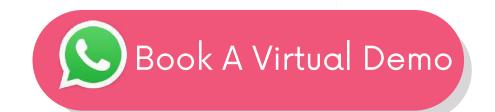
Procedure:

- 1. Add the Swa Caramel Syrup, Swa cardamaom Syrup and espresso shot to a cup.
- 2. Swirl to combine and top with steamed milk. And whipped cream.
- 3. Put a Kismi Toffee on the side

Garnish

1. Kismi toffee







Spiced Peach Warmer

With

Swa Peach & **Swa Mixed Spice**

Ingredients:

Swa Peach - 20 ml Swa Mixed Spice - 10 ml Hot water - 180 ml



Procedure:

1. Pour syrup and top up with hot water, stir. Add garnish.

- 1. Star anise
- 2. Citrus wheels





Mulled Winter Cider

With

Swa Apple Pie & **Swa Honey Lemon Ginger**

Ingredients:

Swa Apple Pie - 20 ml Swa Honey Lemon Ginger - 10 ml Hot water - 180 ml



Procedure:

1. Pour syrup and top up with hot water, stir. Add garnish.

- 1. Star anise
- 2. Citrus wheels





Black Forest Cake Frappe

With

Swa Rich Cocoa

Ingredients:

Milk - 100ml

Frappe powder - 30gm

1-2 Scoops of icecream

Swa Rich Cocoa Syrup - 40ml

Ice - 100 gm



Procedure:

- 1. Add the Swa Rich Cocoa syrup, frappe powder/icecream and milk to a blender.
- 2. Add ice and blend for 30 seconds or until smooth.
- 3. Pour part of the blender contents into a frappe glass, top with whipped cream, pour rest of the blender content.
- 4. Top with whipped cream. Garnish with chocolate shavings and cherry.

Garnish

- 1. Chocolate shavings
- 2. Cherry





COCOL

Death by Chocolate Mint Shake

With

Swa Cocoa Mint

Ingredients:

Swa Cocoa Mint - 35 ml

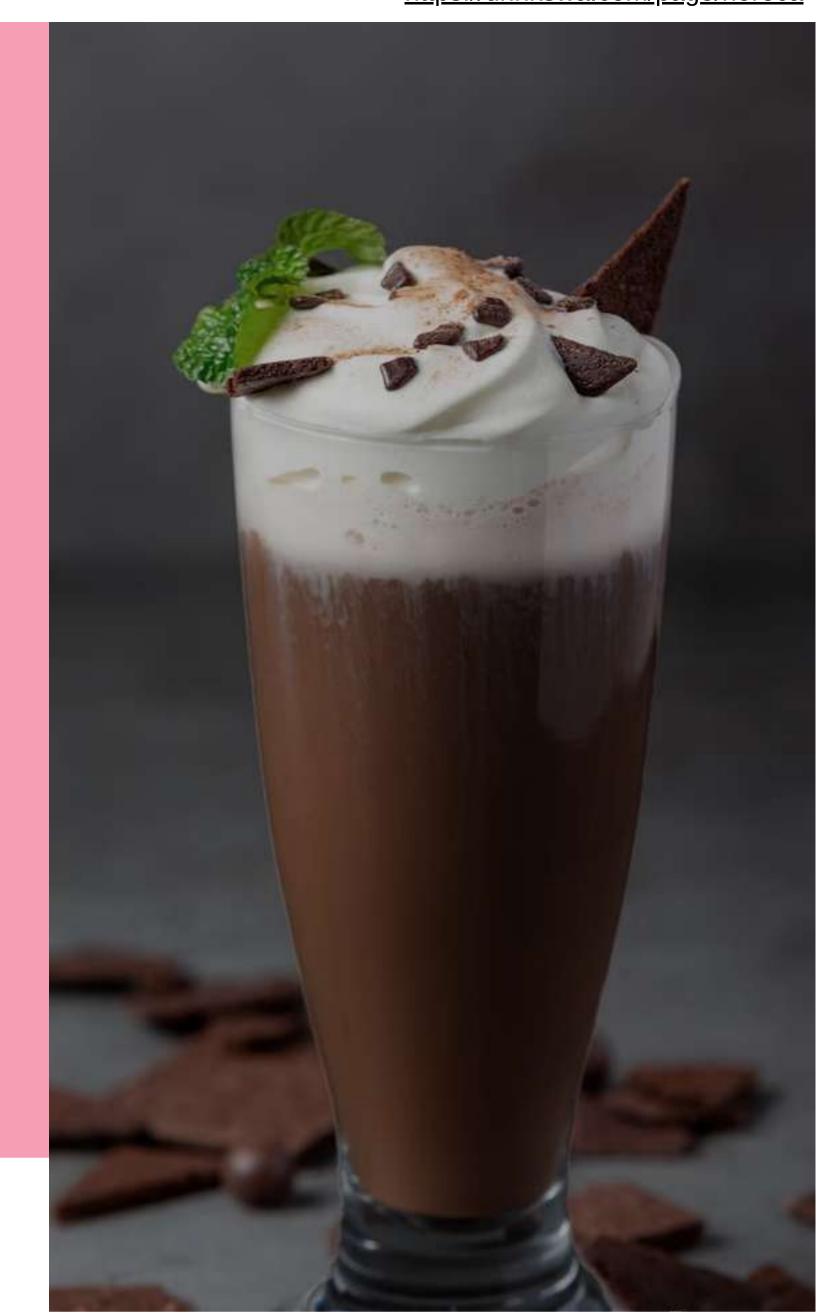
Milk - 120ml

Chocolate ice cream - 1 scoop

or Frappe powder - 30gm

or Fresh cream - 80 gms

Ice - 100 gms



Procedure:

- 1. Add the Swa Rich Cocoa syrup, frappe powder/icecream or fresh cream and milk to a blender.
- 2. Add ice and blend for 30 seconds or until smooth.
- 3. Pour part of the blender contents into a frappe glass, top with whipped cream, pour rest of the blender content.
- 4. Top with whipped cream. Garnish with chocolate shavings and

mint leaves

- 1. Whipped cream
- 2. Chocolate shavings and mint leaves





Chocolate Covered Strawberry Shake

With

Swa Strawberry Vanilla & Swa Rich Cocoa

Ingredients:

Swa Strawberry Vanilla - 20 ml Swa Rich Cocoa - 15 ml Frappe powder - 30gm icecream/fresh cream

Milk- 120 ml

Ice - 100 gm

Procedure:

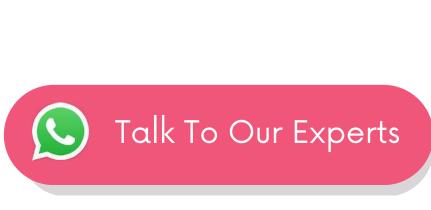
1. Add the Swa Strawberry Vanilla Syrup, Swa Rich Cocoa Syrup, frappe/cream and milk to a blender.

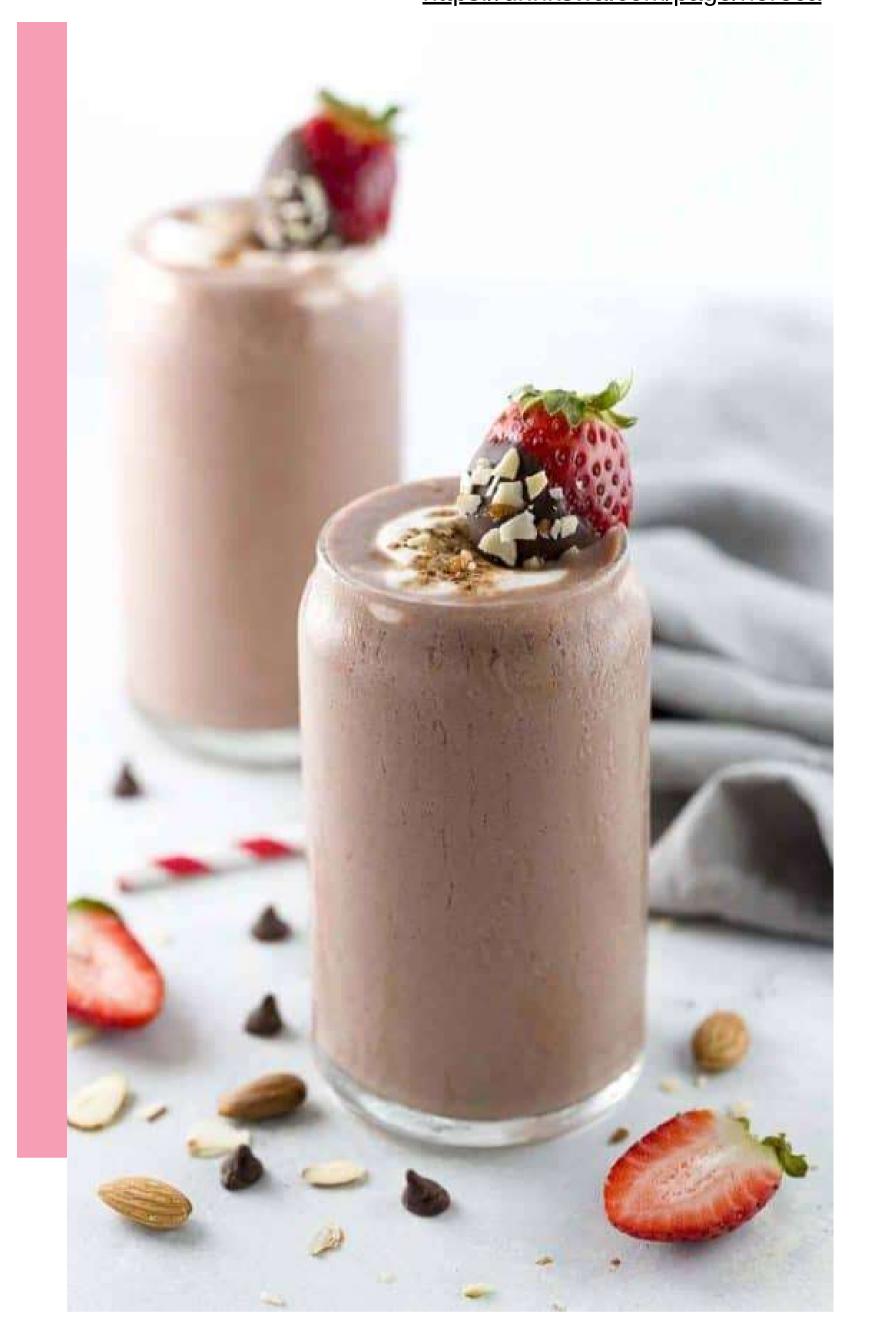
2. Add ice and blend for 30 seconds or until smooth.

3. Pour the blender contents into a tall glass and top with whipped cream.

4. Garnish with chocolate covered strawberry.

- 1. Whipped Cream/ice cream
- 2. Chocolate covered strawberry





Red Velvet Cheesecake Smoothie

With

Swa Red Velvet

Ingredients:

Swa Red Velvet Syrup- 40ml

Milk- 120ml

1 scoop of Ice-Cream

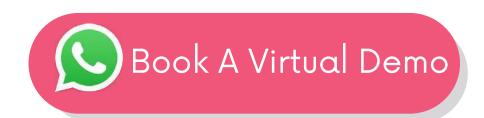
1 Butter biscuit

Ice - 100 gm



- 1. Add the Swa Red Velvet Syrup, ice cream and milk to a blender.
- 2. Add ice and blend for 30 seconds or until smooth.
- 3. Pour the blender contents into a tall glass and top with whipped cream.
- 4. Garnish with a small piece of brownie

- 1. Whipped cream
- 2.1/4th of a Brownie or red cake or cookie crumbles





Apple Pie Ice-Cream Shake

With

Swa Apple Pie

Ingredients:

Swa Apple Pie Syrup - 35ml

Milk - 120ml

1 Scoop of Ice-Cream

2 Marie Biscuits

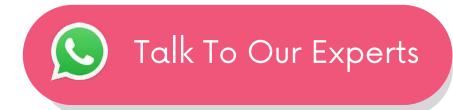
Ice - 100 gm

Procedure:

- 1. Add the Swa Apple Pie Syrup, ice cream and milk to a blender.
- 2. Add ice and blend for 30 seconds or until smooth.
- 3. Pour the blender contents into a tall glass and top with whipped cream.
- 4. Garnish with cookie

- 1. Whipped cream
- 2. Cookie







Strawberry and Vanilla Cream Frappe

With

Swa Strawberry Vanilla

Ingredients:

Swa Strawberry Vanilla - 40ml

Chilled milk- 120ml

Frappe powder – 30gm or

Fresh cream - 80 gms

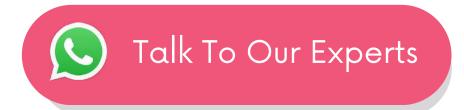
Ice - 100 gms

Dehydrated strawberries -5 pcs

Procedure:

- 1. Add the Swa strawberry vanilla syrup, frappe powder/fresh cream, dehydrated strawberries and milk to a blender.
- 2. Add ice and blend for 30 seconds or until smooth.
- 3. Pour part of the blender contents into a frappe glass, top with whipped cream.
- 4. Garnish with rainbow sprinkles

- 1. Whipped cream
- 2. Rainbow sprinkles







Frozen Caramel Almond Praline Frappe

With

Swa Caramel Almond Praline

Ingredients:

Swa Caramel Almond Praline - 15 ml

Espresso shot - 40 ml

Milk - 120 ml

Frappe powder – 30gm or

Fresh cream - 80 gms

Ice - 100 gms

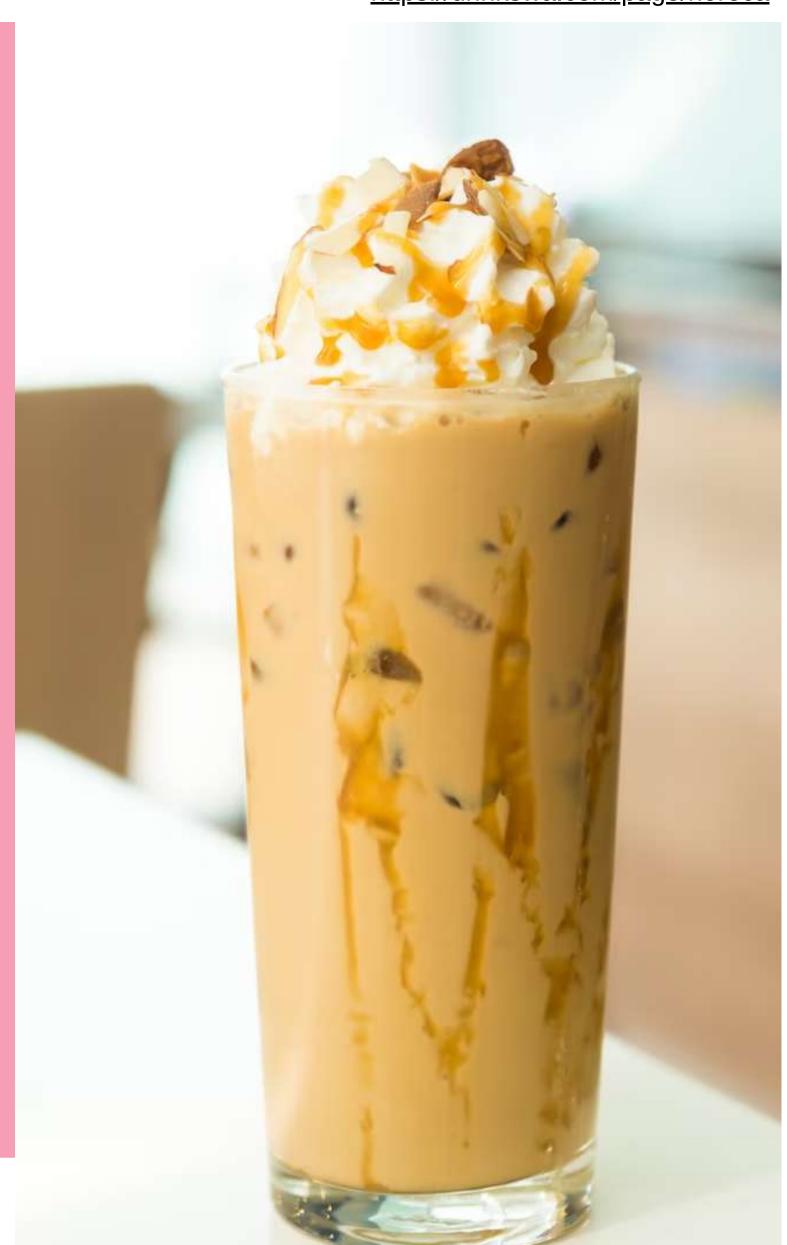


- 1. Add the Swa Coconut Syrup and Caramel Syrup, frappe powder/cream, espresso shot and milk to a blender.
- 2. Add ice and blend for 30 seconds or until smooth.
- 3. Pour the blender contents into a glass and top with whipped cream.
- 4. Garnish with caramel sauce

- 1. Whipped cream
- 2. Caramel syrup topping







Gingerbread lced Coffee

With

Swa Gingerbread

Ingredients:

Swa Gingerbread

Espresso shot - 30 ml

Milk - 60 ml

Water - 60 ml

Ice - 80 gms



Procedure:

- 1. Add Ice, pour Swa Gingerbread syrup.
- 2. Then add espresso, water in a glass and stir.
- 3. Top with milk.

- 1. Whipped cream
- 2. Caramel sauce topping
- 3. Cookies





Christmas Pudding Frappe

With

Swa Mixed Spice & Swa Orange

Ingredients:

Swa Mixed Spice - 10ml

Swa Orange - 5ml

Espresso shot - 40 ml

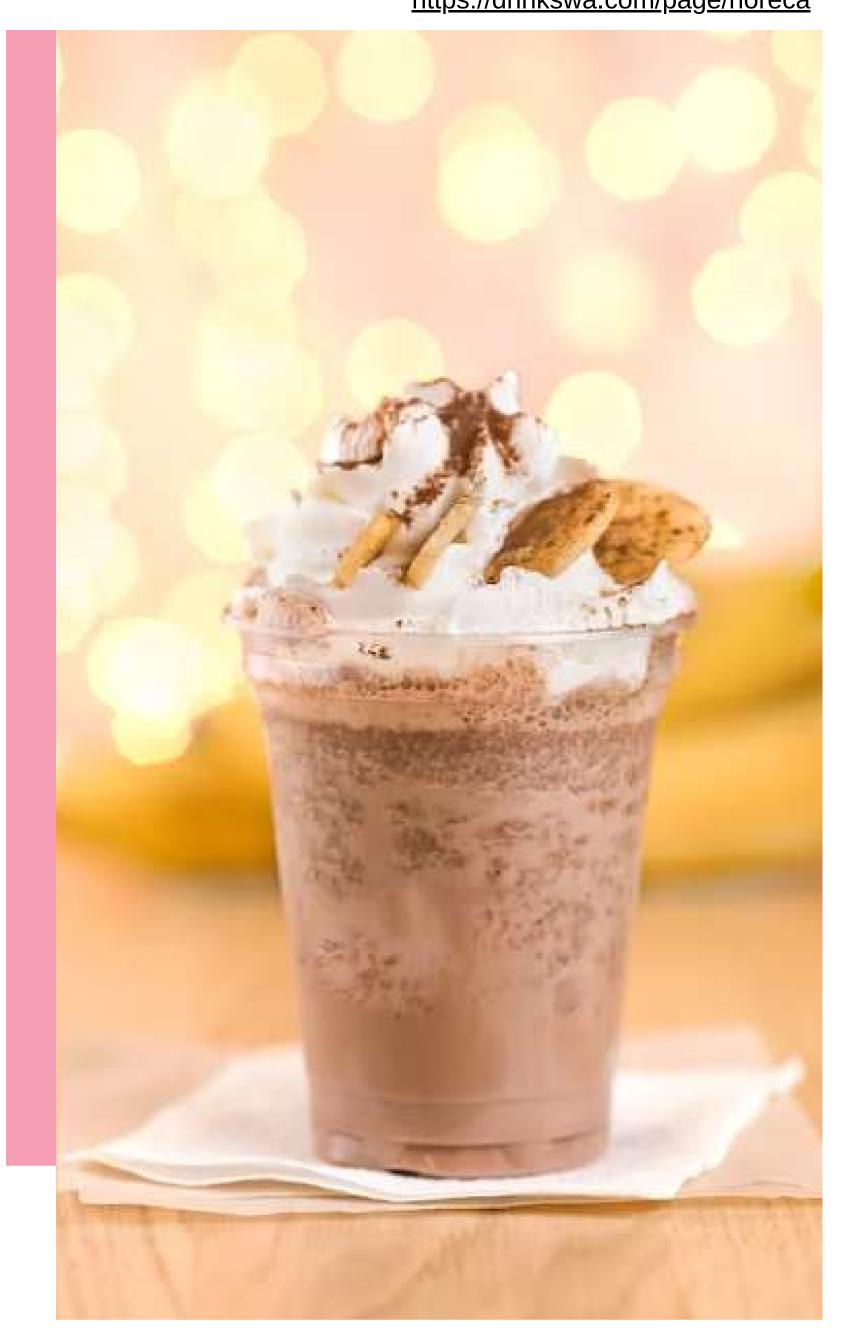
Milk - 120 ml

Frappe Powder – 30gm or

Fresh cream - 80 gms

Ice - 100 gms

1 Piece rusk



Procedure:

- 1. Add the Swa Mixed Spice syrup and Swa orange syrup, frappe powder/cream, espresso shot and milk to a blender.
- 2. Add ice and blend for 30 seconds or until smooth.
- 3. Pour the blender contents into a glass and top with whipped cream.
- 4. Garnish with crumbled biscuit

- 1. Whipped cream
- 2. Crumbled biscuit





Cocktail recipes coming soon....

Our Flavours



Ready-To-Mix

RTM Mocktails and Cocktails

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

RTM Teas

- Hibiscus Tea 🚨 🚯
- Lemon Tea 🖺 🔥
- Passionfruit Tea 🚓 🄥
- Orange Tea 🖧 🔥
- Peach Tea 🖧
- Berry Tea 🖧

RTM Chai

- Tea Chai 🖺 🔞 🖨 🗳
- Lemongrass Chai 🖺 🔞 🖨
- Masala Chai 🖺 🔞 🖨

RTM Coffee

- 100% Coffee ♣ ♦ ≜
- Coffee Caramel 🔠 🔞 🖨
- Coffee Vanilla 🖧 🔞 🖨

RTM Indulgence

- Cocoa Mint 🔠 🔞 🖨 🗳
- Rich Cocoa 🔠 🔞 🖨 🗳
- Red Velvet 🗗 🔞 🖨 🗳
- Strawberry Vanilla 🖧 🗳
- Apple Pie 🖺 🖨
- Coffee Cocoa Orange 🖧 🗎 🗳



Fruits

- Passion Fruit 🖹 🗳
- Peach
- Jackfruit 🖨
- Green Apple
- Orange 🖺 🗳
- Coconut ⊕ 🗳
- Kokam 🗳
- Watermelon

Floral

- Lavender 🗎 🗳
- Hibiscus 🗳
- Blue Pea Citrus/Curacao 🖹 🗳
- Rose 🖺 🗳
- Elderflower

Classic

- Honey Lemon Ginger §
- Triple Sec
- Simple Syrup 🗳
- Grenadine
- Citrus
- Cucumber

Spices

- Orange Cardamom 🖹 🗳
- Ginger Bread 🖨 🗳
- Cardamom 🖶 🗳
- Cinnamon 🚊 🗳
- Mixed Spice 🖹 🗳
- Jaggery 🖺 🗳
- Peppermint 🖺 🗳
- Vanilla Bean 🖺 🗳
- Caramel ⊕
- Lemongrass §
- Bird's Eye Chili 🗎

Nuts

- Salted Pistachio
- Caramel Almond Praline 🖹 🗳
- Hazelnut 🖹 🗳

Legend





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