



**GIGI COFFEE®**

**GIGI COFFEE SEASONAL MENU**  
**CHINESE NEW YEAR SERIES**  
**2023**

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## Peach Mousse Latte



### <HOT>

1. Extract espresso in a measuring jar.
2. Pump syrup into hot cup.
3. Pour espresso into hot cup.
4. Steam milk in milk pitcher with no foam. Pour into hot cup.
5. Top with nitro cream.
6. Garnish with red butter flakes in a crescent shape on the left side of the cup.
7. Cover and serve.

Ingredients	Volume
Espresso shot	2 shot
Peach Garden syrup	2 pump
Milk	200ml
Nitro cream	1 spoon
Red butter flakes	5ml



### <ICE>

1. Extract espresso in a measuring jar.
2. Pump syrup into ice cup.
3. Fill ice cup with ice cubes.
4. Pour milk until dotted lines.
5. Stir the mixture using bar spoon.
6. Pour espresso into the ice cup.
7. Top with nitro cream.
8. Garnish with red butter flakes in a crescent shape on the left side of the cup.
9. Cover and serve.

Ingredients	Volume
Espresso shot	2 shot
Peach Garden syrup	3 pump
Ice	Full
Milk	Until dotted line
Nitro cream	1 spoon
Red butter flakes	5ml

### Important!



Garnish beverage with red butter flakes in crescent shape on the left side of the cup.

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## Peaches and Passionfruit Crème Frappe



### <FRAPPE>

1. Measure milk in a measuring jar and transfer to blender.
2. Pump in peach syrup and passionfruit fruit mix.
3. Add ice and cover.
4. To blend, press button No.2
5. Pour blended mixture back into ice cup.
6. Add whipping cream and sprinkle with red butter flakes all over the cream.
7. Cover and serve.

Ingredients	Volume
Milk	175ml
Peach Garden syrup	2 pump
Passionfruit fruit mix	30ml
Ice	Full
Whipped cream	2 ½ circle
Red crispy flake	5ml

## Peach Oolong Rose Tea Fizz



### <ICE>

1. Steep oolong rose tea in hot water for 3 minutes.
2. Fill ice cup with ice cubes.
3. After 3 minutes, add peach syrup and sugar syrup into the same measuring jar and stir with bar spoon.
4. Pour into ice cup and top with sparkling water until full (until cup rim).
5. Cover and serve.

Ingredients	Volume
Hot water	100ml
Oolong rose tea bag	1 piece
Ice	Full
Peach garden syrup	3 pump
Sugar syrup	1 pump
Sparkling water	Until full

## New Ingredient

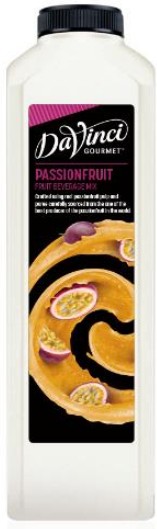


Item Code	IG-0546
Item Description	DaVinci Peach Garden syrup
Storage <i>(before open)</i>	Ambient
Shelf Life <i>(before open)</i>	Use-by Date
<i>Storage (after open)</i>	Ambient – Original container
<i>Shelf Life (after open)</i>	Use-by Date
<u>Remarks:</u> <ul style="list-style-type: none"> <li>Store product away from direct sunlight and heat.</li> </ul>	



Item Code	IG-0593
Item Description	Red Crispy Flakes
Storage <i>(before open)</i>	Ambient
Shelf Life <i>(before open)</i>	Use-by Date
<i>Storage (after open)</i>	Ambient – Airtight container
<i>Shelf Life (after open)</i>	5 days
<ul style="list-style-type: none"> <li>Sub-divide the flakes and keep the balance in airtight container in ambient temperature, away from sunlight and heat.</li> </ul>	

## New Ingredient



Item Code	IG-0594
Item Description	Davinci Passionfruit Fruit Mix
Storage <i>(before open)</i>	Ambient
Shelf Life <i>(before open)</i>	Use-by Date
<i>Storage (after open)</i>	Ambient – Original Container
<i>Shelf Life (after open)</i>	Use-by Date
<u>Remarks:</u> <ul style="list-style-type: none"> <li>Store product away from sunlight and heat.</li> </ul>	

Staff Acknowledgement		
<i>*All staff need to acknowledge this SOP</i>		
Name	Date	Signature

# EVERYDAY GREAT COFFEE

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