



GIGI COFFEE SEASONAL MENU SAVOURING THE RAYA FLAVORS SERIES 2023



Banana Gula Melaka Latte



<HOT>

- Extract espresso in a measuring jar and transfer to hot cup.
- 2. Pump gula melaka syrup and banana syrup into cup and mix well with mini whisk.
- 3. Steam milk and pour into hot cup.
- 4. Top with palm sugar candy powder.
- 5. Cover and serve.

Ingredients	Volume
Espresso shot	2 shot
Gula Melaka syrup	2 pump
Banana cream syrup	1 pump
Milk	220ml
Palm sugar candy powder	5 shake



<ICE>

- Extract espresso in a measuring jar.
- Pump gula melaka syrup and banana syrup into the measuring jar and mix well with mini whisk.
- 3. Fill cup with ice until full.
- 4. Pour milk until dotted line.
- 5. Pour espresso mixture on top.
- 6. Top with palm sugar candy powder.
- 7. Cover and serve.

Ingredients	Volume
Espresso shot	2 shot
Gula Melaka syrup	2 pump
Banana cream syrup	1 pump
Ice	Full
Milk	Until dotted line
Palm sugar candy powder	5 shake



Salted Gula Melaka Latte



<HOT>

- Extract espresso in a measuring jar and transfer to hot cup.
- Pump gula melaka syrup and macadamia syrup into cup and mix well with mini whisk.
- 3. Steam milk (no foam) and pour into hot cup.
- 4. Top with salted gula melaka nitro cream and palm sugar candy powder.
- 5. Cover and serve.

Ingredients	Volume
Espresso shot	2 shot
Gula Melaka syrup	2 pump
Macadamia syrup	1 pump
Milk	200ml
Salted gula melaka nitro cream	1 spoon
Palm sugar candy powder	5 shake



<ICE>

- Extract espresso in a measuring jar.
- Pump gula melaka syrup and macadamia syrup into the measuring jar and mix well with mini whisk.
- 3. Fill cup with ice until dotted line.
- 4. Pour milk until dotted line.
- 5. Pour espresso mixture on top.
- 6. Top with salted gula melaka nitro cream and palm sugar candy powder.
- 7. Cover and serve.

Ingredients	Volume
Espresso shot	2 shot
Gula Melaka syrup	2 pump
Macadamia syrup	1 pump
Ice	Until dotted line
Milk	Until dotted line
Salted gula melaka nitro cream	1 spoon
Palm sugar candy powder	5 shake



Salted Gula Melaka Nitro Cream

- 1. Pour all ingredients in a container.
- Mix well with hand mixer for 2 minutes and 30 seconds on speed No.1

Ingredients	Volume
Gula Melaka syrup	50gm
Whipping cream	250gm

Important!

- Serve 9 serving of beverage
- Shelf Life: 24 hours / 1 day
- Speed strength of some hand mixer may vary. Whisk the cream until it has reaches the consistency of nitro cream.



Kaya Raya Frappe



<FRAPPE>

- 1. Measure milk in a measuring jar and transfer to blender.
- 2. Pump in gula melaka syrup and pandan sauce into the blender.
- 3. Add ice and cover.
- 4. To blend, press button No.2
- 5. Pour blended mixture back into ice cup.
- 6. Add whipped cream and sprinkle with shredded coconut flakes and palm sugar candy powder all over the cream.
- 7. Cover and serve.

Ingredients	Volume
Milk	175ml
Gula Melaka syrup	2 pump
Pandan sauce	30ml / 2 pump
Ice	Full
Whipped cream	2 ½ circle
Shredded coconut flake	5ml
Palm sugar candy powder	5 shake



New Ingredient



Item Code	GIG-0173
Item Description	Gula Melaka Pekat
Storage (before open)	Ambient
Shelf Life (before open)	Use-by Date
Storage (after open)	Ambient – Bottle syrup pump container
Shelf Life (after open)	Use-by Date
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Remarks:

- Transfer syrup into clean syrup container.
- Store product away from direct sunlight and heat.



- Transfer Gula Melaka syrup into clean syrup container.
- 1 pump of syrup container (as shown) is 10ml



New Ingredient



Item Code	GIG-0170
Item Description	Palm Sugar Candy Powder
Storage (before open)	Ambient
Shelf Life (before open)	Use-by Date
Storage (after open)	Ambient – Shaker
Shelf Life (after open)	Use-by Date

Remarks:

- Transfer product inside shaker.
- Store product away from sunlight and heat.



- Transfer product into shaker
- Use 2nd hole of the shaker



New Ingredient



Item Code	GIG-0169
Item Description	Shredded Coconut Flake
Storage (before open)	Ambient
Shelf Life (before open)	Use-by Date
Storage (after open)	Ambient – Airtight Container
Shelf Life (after open)	Use-by Date
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Remarks:

· Store product away from sunlight and heat.



Item Code	GIG-0172
Item Description	DAVINCI PANDAN SAUCE
Storage (before open)	Ambient
Shelf Life (before open)	Use-by Date
Storage (after open)	Ambient – Original Container
Shelf Life (after open)	Use-by Date

Remarks:

· Store product away from sunlight and heat.



Item Code	GIG-0171
Item Description	DAVINCI BANANA CREAM FLV SYRUP
Storage (before open)	Ambient
Shelf Life (before open)	Use-by Date
Storage (after open)	Ambient – Original Container
Shelf Life (after open)	Use-by Date
Pomarks:	

Remarks:

Store product away from sunlight and heat.

CNY SERIES



Staff Acknowledgement *All staff need to acknowledge this SOP			
Name	Date	Signature	



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