



Classic Fine Foods (Thailand) Co.,Ltd.



COCKTAILS

Here you will find our range of original cocktails for your tasting pleasure. Those with harbour bridge backgrounds are from our original series also found in the cocktail guides on the lid of your jar.

Those without the bridge background have been developed by our extremely talented Mixologist and Global Brand Ambassador Ms Danielle Tatarin who also distributes our flowers in Canada.

WILD HIBISCUS ROYALE

This drink was first served at the legendary Dorchester Hotel, London in 2006; a Swanky hang out for the rich & famous where it remains the most popular Champagne cocktail on the menu.

Wild Hibiscus Flower Garnish

¼ oz natural rose water

2/3 oz Wild Hibiscus Syrup

Mint

Champagne

Muddle mint in the champagne flute & discard (squash some leaves around inside the glass)

Place Wild Hibiscus Flower in bottom of glass & stand upright

Add rose water & some bruised torn mint pieces

Top with Champagne

Lastly, pour in the Hibiscus syrup which will graduate from crimson at the bottom to light pink at the top

Tip: pour syrup in first for a layered effect

The flower will sit in the bottom of the champagne flute and slowly open up over 3-4 minutes.

Decadent, divine & oh so classy, a new classic is born!



WILD HIBISCUS DAIQUIRI

A deliciously smooth sweet & sour blend the Cubans would be proud of!

One of company founder lee's favorites.

3 oz white rum

1 oz fresh lime juice

1 oz wild hibiscus syrup

Wild Hibiscus Flower garnish

Place flower in martini glass & stand upright

Pour ingredients into cocktail shaker with ice

Shake vigorously for 10 seconds

Strain into glass, garnish with lime wheel

Simple, strong & rich, just the way we like it!



SUGAR DADDY

Looks sweet, smells divine but with a sting in its tail!

This one is a bit tricky but worth the effort, first mixed by lee.

2.5 oz Gin

1 oz fresh lime juice

1 oz Frambois (French for raspberry) liquor

1/3 oz wild hibiscus syrup

Fresh mint tip, cherry & Wild Hibiscus

Flower for garnish

Muddle (squash around inside the empty glass) mint leaves in margarita glass & discard. Rim glass with hibiscus syrup & fine sugar

Shake liquid ingredients over ice & strain into glass. Stuff a Wild Hibiscus Flower with a cherry & stick a mint tip in the cherry's stem hole & skewer the flower from the bottom up on a short swizzle stick.

Tear some fresh mint into the glass





Classic Fine Foods (Thailand) Co.,Ltd.



WILD HIBISCUS MOJITO

The best cocktail for hot summer afternoons. Originally conceived by Jocelyn Etherington 2007

3 oz white rum

1 oz fresh lime juice

1 1/2 oz Wild Hibiscus Syrup

2 chopped Wild Hibiscus Flowers

2 halved lime wheels

2 Stems mint

Soda water

fill a high ball glass with crushed ice

Muddle in 1-2 stems of mint, lime wheels and chopped Hibiscus

Add Rum, syrup & lime juice to shaker with ice shake for 10 seconds & strain 1/2 into the glass

Top with soda water

Garnish with mint tip, makes 2 Mojito's

Decadently refreshing



INAUGURAL CHEER!

A SPECIAL COCKTAIL FOR PRESIDENT-ELECT BARACK OBAMA!

1/2 cup crushed ice

1/2 oz wild hibiscus syrup

1/4 oz fresh lemon juice

2 oz Hpnotiq liquor

2 oz dry sparkling wine or Champagne

Separate the Flowers from the Wild Hibiscus Syrup.

Place 1 Wild Hibiscus Flower standing upright in the bottom of the champagne flute.

Mix lemon juice and hibiscus syrup together & pour over the flower in the glass.

Add crushed ice on top of the flower and syrup.

Slowly pour in Hpnotiq Liquor over the ice. Slowly top with

Dry sparkling wine or Champagne! CHEERS!



ADAM & EVE MARTINI

Our Wild pink version of the apple-tini - playful & super smooth! Whilst lee would like to take credit for this one it was first mixed by his wife Jocelyn using some left over apple puree commissioned from 6 month old daughter Lily... Subsequent testing with normal apple puree proved that baby food gives a much smoother result on the palate for this cocktail.

2 oz vodka

3 oz apple puree (baby food is smoothest!)

1 oz wild hibiscus flower syrup

Wild Hibiscus Flower, cherry & chopstick for garnish

Stuff Wild Hibiscus Flower with cherry, skewer from side with chopstick for garnish

Shake together ingredients on ice

Strain into glass

Lay chopstick over the glass

The Forbidden fruit... the Wild Flower...

(& the skewered cherry! LOL) from the Garden of Eden - Enjoy.



*** Prices Subject to Change without prior notice according to seasonal products***

Tel: (662) 185 2439, (662) 185 2446-8 Fax: (662) 185 2440 www.classicfinefoodsth.com



Classic Fine Foods (Thailand) Co.,Ltd.



Product Description:

100% natural whole Wild Hibiscus Flowers, crimson colour with a raspberry & rhubarb flavour. Serve as a garnish in Champagne where the flower sits in the bottom of the glass, all the bubbles stream off and open up the flower. Eat the flower at the end of the drink.

Product Name:	Wild Hibiscus Flowers in Syrup 250g (11 flower) Retail jar
Product Number:	WH250
Selling Price :	425 baht/ jar
Pack Size:	12 units
Net Weight:	250g (8.8 oz) Net
Contains:	Approximately 11 whole flowers
Ingredients:	Wild hibiscus flowers (38%), cane sugar, water
Latin Name:	<i>Hibiscus sabdariffa</i>
Manufactured by:	Wild Hibiscus Flower Company Pty Ltd
Brand:	Wild Hibiscus Flower Company
Manufactured in:	Sydney, Australia
Shelf Life:	2 years from date of manufacture, laser etched on lid
Batch Code:	8 digit number laser etched on lid
Storage Conditions:	Shelf stable 2°C-30°C



Classic Fine Foods (Thailand) Co.,Ltd.



Product Description:

100% natural whole Wild Hibiscus Flowers, crimson colour with a raspberry & rhubarb flavour. Serve as a garnish in Champagne where the flower sits in the bottom of the glass, all the bubbles stream off and open up the flower. Eat the flower at the end of the drink.
Cocktail guide (8 recipes on side)

Product Name: Wild Hibiscus Flowers in Syrup 1.1kg (2.5lb) (50 flower)

Product Number: WH1100

Selling Price : 1,350 baht/ jar

Pack Size: 4 units

Net Weight: 1.1kg (2.5lb) Net

Contains: Exactly 50 whole premium flowers

Ingredients: Wild hibiscus flowers (38%), cane sugar, water

Latin Name: *Hibiscus sabdariffa*

Manufactured by: Wild Hibiscus Flower Company Pty Ltd

Brand: Wild Hibiscus Flower Company

Manufactured in: Sydney, Australia

Shelf Life: 2 years from date of manufacture, laser etched on lid

Storage Conditions: Shelf stable 2°C-30°C (35°F- 86°F)

***** Prices Subject to Change without prior notice according to seasonal products*****

Tel: (662) 185 2439, (662) 185 2446-8 Fax: (662) 185 2440 www.classicfinefoodsth.com