

*DaVinci*  
GOURMET™

FLAVOUR GENIUS™

FLAVOUR GENIUS  
*Inspires*



CRAFT | SCIENCE | ART



# Meet our FLAVOUR GENIUSES



**Bülent Sefer**  
Flavour Genius Turkey

Mixologist with 31 years  
of experience



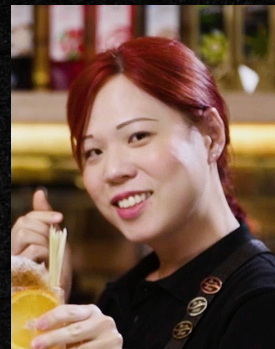
**Joseph Anthony Apostol**  
Flavour Genius Philippines

Lead Mixologist, DaVinci Gourmet  
Flavour Genius Academy &  
x3 Asia Flair Bartender Champion



**Janovick Ces Salazar**  
Flavour Genius Philippines

Former President & Current Advisor  
for national non-profit bartending  
organization; Philippine Flair Underground



**Jeneece Tan**  
Flavour Genius Australia

Head Barista for Coffee  
Innovation, DaVinci Gourmet  
Flavour Genius Academy



**Riyan Setiadi**  
Flavour Genius Indonesia

5 years experience in Hotel & F&B, 10 years  
in specialty coffee, and 3 years in Learning &  
Development for Organic Ingredients



**Takudzwa Chibwe**  
Flavour Genius Middle East & Africa

Beverage Menu Development  
Specialist Global Chains



**Vipul Arora**  
Flavour Genius India

Sales Manager & Flavour Genius,  
out of the box beverage Creator



**Tung Tran Minh**  
Flavour Genius Vietnam

VietNam Top Finalist Barista  
Champion 2019



**Phisit Kumpong**  
Flavour Genius Thailand

Experienced mixologist and beverage  
innovator with 10 years in the bar  
industry and 10 years in syrup industry



**Rahul Babanrao  
Ratnaparkhi**  
Flavour Genius India

Mixologist & Beverage innovator with 15  
years of experience in Beverage industry



**Glenda Pataray**  
Flavour Genius Middle East & Africa

SCA Certified Coffee Sensory  
Expert & UAE Barista Champion



**Carson Ng**  
Flavour Genius Malaysia & Singapore

Passionate about mixology,  
dedicated to making wonderful drinks





# *Meet their beverage creations*

Harnessing the dynamic landscape of coffee and leveraging on the coffee trends and insights, our flavour geniuses crafted innovative beverages that not only awaken the senses but also redefine expectations.

Every sip reflects a careful fusion of tradition and experimentation.

**CRAFT** | **SCIENCE** | **ART**



# NEUROGASTRO

## COLD BREW COFFEE



This drink infusion promises a one-of-a-kind beverage experience that will satisfy both coffee cravings and your adventurous spirit. A delightful blend of smooth cold brew coffee, velvety chocolate sauce, aromatic spice chai, a hint of savory soya, and just the right amount of heat from tabasco sauce.



# NEUROGASTRO

## COLD BREW COFFEE

(16 oz)

“Single or even *duo* flavours are not enough to surprise diners.”

### DAVINCI GOURMET INGREDIENTS

Chocolate Sauce	20ml
Spiced Chai Syrup	10ml

### OTHER INGREDIENTS

Cold Brew Coffee	150ml
Soya Sauce	20ml
Tabasco Sauce	2 dashes
Cube Ice	150g
Star Anise	Garnish
Cinnamon Stick	Garnish

### METHOD

1. Place all ingredients in a cocktail shaker with ice
2. Shake vigorously
3. Pour the mixture into a highball glass
4. Garnish and serve

HANDMADE  
BY

*Signature*



# TROPICAL ANZAC

## ESPRESSO TONIC



The perfect balance between the taste of the Philippines tropics with a touch of spiced-herbaceous notes attributed to that of Australian origin. A fusion of Molecular Mixology and Coffeeology that creates a gastronomic and adventurous experience.



# TROPICAL ANZAC

## ESPRESSO TONIC

(16 oz)

“  
*My camera  
always eats first.*”

### DAVINCI GOURMET INGREDIENTS

Tropical Passionfruit Syrup	15ml
Lemongrass Syrup	5ml

### OTHER INGREDIENTS

Vanilla Coffee Pour Over Caviar	30g
Tonic	150ml
Cube Ice	200g
Crushed Ice	50g
Lemongrass Stalk	Garnish
Orange Slice	Garnish
Passionfruit Slice	Garnish

### METHOD

1. Pour all DaVinci Gourmet Ingredients into a glass
2. Fill glass with ice
3. Gently pour in tonic and place orange slice into glass
4. Use citrus press to create ice crown using crushed ice
5. Place ice crown on the glass and top it with vanilla coffee caviar
6. Garnish with muddled lemongrass stalk, passionfruit slice and serve

HANDMADE  
BY

*Jeff Tanaka*



# EXOTIC BARRAQUITO



Exotic concept that harmoniously blends Coffee, Cocktail, and Dessert, all while embracing heritage and infusing local flavors. This drink will captivate both daring experimenters and local traditionalists!



# EXOTIC BARRAQUITO

(12 oz)

“Diners are pretty *experimental* and like to try new things and concepts.”

## DAVINCI GOURMET INGREDIENTS

White Chocolate Sauce	15ml
Spiced Chai Syrup	10ml

## OTHER INGREDIENTS

Non-Alcoholic Bourbon	60ml
Espresso	1 shot
Fresh Milk (Dry Foam)	150ml
Cinnamon Powder	Garnish
Cinnamon Stick	Garnish
Rosemary	Garnish

## METHOD

1. Add DaVinci Gourmet White Chocolate Sauce, Bourbon, DaVinci Gourmet Spiced Chai Syrup and espresso slowly into glass to create the perfect layers
2. Add dry foam
3. Garnish and serve



HANDMADE  
BY

R. Taky



# CORN ME MAYBE



Sweet corn coffee is a trending drink in Korea that combines the rich, smooth flavor of coffee with the sweetness of fresh corn milk and a touch of caramel. You can easily make this delicious drink in your cafe!



# CORN ME MAYBE

(12 oz)

“*Plant-based  
beverage options  
are on trend.*”

## DAVINCI GOURMET INGREDIENTS

Caramel Syrup	15ml
Caramel Sauce (Drizzle)	5ml

## OTHER INGREDIENTS

Sweet Corn Milk	100ml
Nitro Coffee	50ml
Popcorn	Garnish

## METHOD

1. Place all ingredients in a cocktail shaker with ice
2. Shake vigorously
3. Pour the mixture into a highball glass
4. Garnish and serve



HANDMADE  
BY

V. Abu



# — DRY PEACH — SPARKLING ESPRESSO



An interesting format that combines coffee with sparkling - a match made in Heaven! Fruity flavours such as peach complements well with sparkling espresso to level up the refreshing game, making it the perfect summer drink!



# DRY PEACH SPARKLING ESPRESSO

(16 oz)

“Younger diners are very *demanding* and are always looking for *surprises*.”

## DAVINCI GOURMET INGREDIENTS

Peach Garden Syrup	10ml
Dry Bitter Orange Syrup	5ml

## OTHER INGREDIENTS

Lemon Juice	5ml
Soda Water	60ml
Sprite Zero	60ml
Espresso (Medium Roasted)	1 shot
Lemon	Garnish
Mint	Garnish

## METHOD

1. Put all ingredients in a glass
2. Add ice
3. Top up with espresso
4. Garnish and serve

HANDMADE  
BY

Dr. Hoi: *[Signature]*



# ECO NUT COFFEE



The bulletproof coffee is enhanced with the flavour of roasted almond syrup. Nuts are also known for its health benefits - almonds are excellence source of nutrients and antioxidants.



# ECO NUT COFFEE

(16 oz)

“

We don't  
compromise  
taste or health.”

”

## DAVINCI GOURMET INGREDIENTS

Salted Caramel Sauce	15ml
Roasted Almond Syrup	20ml

## OTHER INGREDIENTS

Espresso	2 shots
Grass Fed Butter	20gm
Water	100ml
Ice	200gm
Non-Dairy Cream	100ml
Coconut Oil	15ml
Almond	Garnish

## METHOD

1. Put non-dairy cream and coconut oil into mixing jar
2. Use electric hand mixer whisk for 30 seconds until mixture thickens and set aside the coconut oil cream
3. Pump all DaVinci Gourmet ingredients into glass
4. Add espresso and butter into glass and mix well
5. Top up with water and ice and mix well
6. Garnish with almond and coconut oil cream and serve

HANDMADE  
BY

*Luigi's Espresso*





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