

Emirates First & Business Class Lounges

Eid Mocktail Recipes

First Class Lounge Eid Mocktails

'Sumacgroni' Recipe (per serving):

- 06 pcs - Red grapes
- 50 ml - Orange juice
- 20 ml - Bitter syrup
- Pinch - Sumac powder
- Sprig - Zaatar leaves

Method:

Gently muddle grapes and zaatar leaves in a cocktail shaker. Add orange juice, bitter syrup, and sumac powder with ice shake and strain. Served with ice. Garnish with grapes dusted with sumac powder on skewer.



'Coco Sahlab' Recipe (per serving):

- 50 ml - Coconut cream
- 30 ml - Liquid cream
- 15 ml - Almond syrup
- 10 ml - Agave syrup
- 01 tsp - Pistachio powder

Method:

In a cocktail shaker mix all the ingredients with ice. Shake well. Garnish with pistachio powder.



Business Lounge Eid Mocktails

'Rumman Cooler' Recipe (per serving):

120 ml - Ceylon tea with rose and vanilla.

30 ml - Lemon Juice

15 ml - Grenadine syrup

15 ml - Date syrup

01 tsp - Pomegranate seeds

Method:

Mix all the ingredients together.
Served with ice garnish with pomegranate seeds.



Mint Blossom Recipe (per serving):

90 ml - Green apple juice

20 ml - Lemon juice

10 pcs - Mint leaves

15 ml - Agave syrup

Method:

Blend all the ingredients together.
Served with ice garnish with mint leaves.

