



SEPOY&C<sup>o</sup>

ESTD. 2018

SPARKLING  
HIMALAYAN  
MIXERS

*Sepoy & Co.*®

MADE IN INDIA









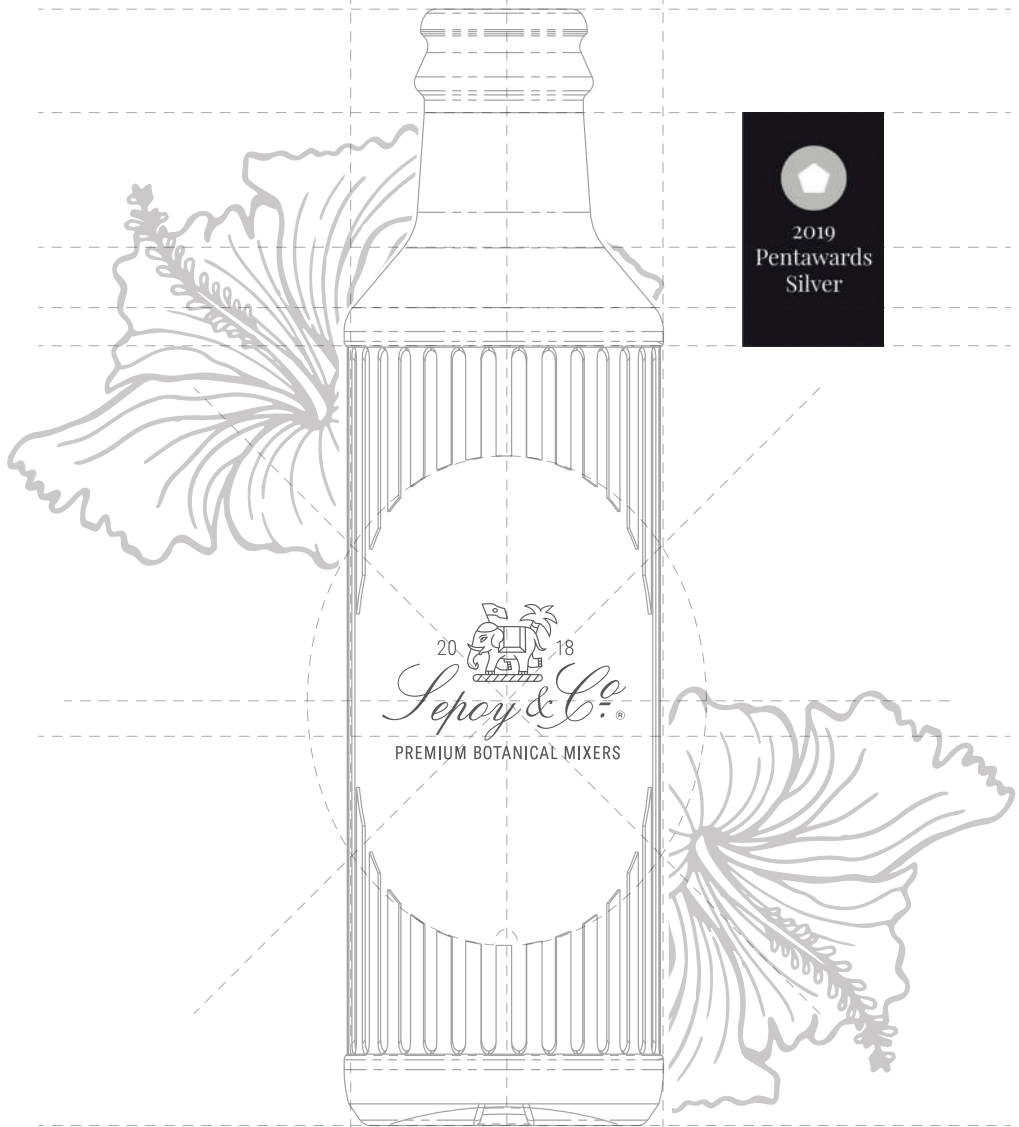
## *Why doesn't India have a botanical mixer of its own?*

*“Our journey started with this question, and continues to drive our desire to produce some of the best mixers not just for India but for the world. Our range of drinks are created using the finest natural ingredients, sourced globally and proudly produced in India, crafted with discipline with the intention of giving you the best drinking experience!”*

A handwritten signature in black ink, which appears to read 'Angad Soni'.

ANGAD SONI,  
FOUNDER





AWARDED INTERNATIONALLY

*For Both Packaging Design & Superior Taste*



CRAFTED IN INDIA

DESIGNED IN NORWAY

MADE WITH PURE HIMALAYAN WATER

## *India's First Award Winning Mixer Company*

*We are delighted to announce that all of our lemonades, tonics and ginger ale have won the Superior Taste Award. This recognition is given by the prestigious International Taste Institute, Brussels.*

*Judged by head sommeliers and chefs from Michelin star restaurants from more than 20 countries, including chefs who have cooked for personalities like the French President and the Queen of England, Sepoy's flavours aced a variety of rigorous taste tests and come out as winners.*



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SPARKLING HIMALAYAN MIXERS

# TONIC WATERS



## Elderflower

*A pleasant and inviting drink, combining the delicate aroma of elderflower with the intense bitterness of quinine.*

BASED ON ELDERFLOWER



200ml

100% NATURAL  
INGREDIENTS

CLASSIC CITRUS BASE



200ml

100% NATURAL  
INGREDIENTS

## Indian

*A well-balanced bitter tonic with elegant citric flavours and moderate sweetness that doesn't impair the taste of your drink.*

## Spiced Grapefruit

*A medium-bodied versatile drink that oozes grapefruit along with traces of spices like cardamom, cinnamon, and clove.*

SPICED NOTES



200ml

100% NATURAL  
INGREDIENTS

## Mint

*A complex innovative drink  
playfully contrasting bitterness  
and fresh mint.*



CITRIC FLORAL BASE



## Hibiscus

*A mildly sweet drink with  
elegant floral expressions and  
pleasant bitterness.*

*Bitterness from the purest  
African quinine.*





## TONIC BASED

# Recipes

*We hope you enjoy our original recipes. To make the best version of each make sure you use our organic, all-natural mixers.*

### HIBISCUS SQUARE

FRESH & FLORAL

60ml	Dry gin
40ml	Lime juice
30ml	Simple syrup
100ml	Hibiscus tea
100ml	Sepoy's Hibiscus Tonic Water
Garnish	Mint leaves

Prepare and cool hibiscus tea. Then transfer it into a cocktail shaker filled with ice, followed by lime juice and simple syrup. Shake well and pour into a highball glass. Add Sepoy & Co. Hibiscus Tonic Water & garnish with fresh mint leaves.



### SPARKLING MOJITO

REFRESHING & INNOVATIVE

60ml	White rum
30ml	Lime juice
100ml	Sepoy's Mint Tonic Water
2tbsp	Maple syrup
Garnish	Mint sprig

Add white rum, lime juice & maple syrup in a cocktail shaker. Pour the mix in a Collins glass & add Sepoy & Co. Mint Tonic Water. Garnish with a mint sprig and serve.



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SPARKLING HIMALAYAN MIXERS

# ORIGINAL GINGER ALE



# Original Ginger Ale

*A distinctive blend of the finest ginger from India and Africa, with subtle citric tones gives our Ginger Ale a fiery and authentic flavour.*

AUTHENTIC FLAVOUR

LESS THAN  
**5g**  
SUGAR PER 100ML



200ml

100% NATURAL  
INGREDIENTS

## GINGER ALE BASED

# Recipe

### TURMERIC & GINGER TWIST

60ml	Vodka
100ml	Turmeric kombucha
A squeeze	Lime
100ml	Sepoy's Original Ginger Ale
Garnish	Orange Wedge

**FIERY & DISTINCTIVE**

Add vodka, turmeric kombucha and ice to a cocktail shaker. Stir well and add a single squeeze of lime. Shake well and pour the mix in a highball glass. Add Sepoy & Co. Original Ginger Ale and garnish with an orange wedge.



“Remember to mix and stir well! But also remember to use the finest organic ingredients, like the ones used to make our Original Ginger Ale.”

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SPARKLING HIMALAYAN MIXERS

# PREMIUM GINGER BEER





# Premium Ginger Beer

*A harmonious blend of African and Indian gingers, delivering a zingy, earthy, and fiery flavor with a touch of Capsicum.*

WARM, SPICY  
& REFRESHING.



LESS THAN  
5g  
SUGAR PER 100ML

200ml

100% NATURAL  
INGREDIENTS

## GINGER BEER BASED

# Recipe

### MOSCOW MULE

60ml	Vodka
10ml	Lime Juice
100ml	Sepoy's Premium Ginger Beer
Garnish	Lemon wedge and mint springs

WARM & REFRESHING

Add vodka, lime juice and crushed ice in a copper mug.  
Top with Sepoy & Co. Premium Ginger Beer.  
Garnish with a lemon wedge and fresh mint springs.



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SPARKLING HIMALAYAN MIXERS

# PREMIUM SPARKLING LEMONADES



## Classic

*A classic blend of Indian lemon juice concentrate and natural lemon oils, give this drink a rich and nostalgic profile.*



FLORAL AND REFRESHING  
WITH A DASH OF GINGER



## Pink Rose

*Aromatic rose oils carefully blended with Indian lemon juice concentrate and a dash of ginger, make this an invigorating drink.*

## Tropical

*Real Indian lemon juice concentrate balanced with fruit notes and a hint of cardamom, give this drink a refreshing tropical taste.*



## Mixed Berry

*Lemon juice blended with a burst of mixed berry juice accompanied with seductive notes of guava.*

SEDUCTIVE & COMPLEX  
WITH A WINK OF GUAVA.



SOOTHING AND FRAGRANT  
WITH A SPLASH OF MANDARIN.



## Peach

*A sophisticated lemonade blended with soothing peach juice & a splash of fragrant mandarin.*



## LEMONADE BASED

# Recipes

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### PICANTE PICANTE

60ml	Tequilla
15ml	Simple Syrup
3-4	Pickled Jalapenos
2 Tbsp	Jalapeno Brine
1 Tsp	Spiced Mix
100ml	Sepoy's Mixed Berry Lemonade
Garnish	Jalepeno

SPICY & UNIQUE



Add simple syrup, and pickled jalapenos with the brine, peppercorn, red chili, and chat masala.

Now add Tequilla, and double strain the mix over the glass of ice.

Top it up with Sepoy & Co. Mixed Berry Lemonade.

Garnish with lime & Jalapeno.

For the rim- equal parts of spices, salt & sugar mix.

### TROPICAL RECESS

60ml	Dark Rum
100ml	Sepoy's Tropical Lemonade
80 ml	Coconut water
Garnish	Orange

FRUITY & EXOTIC



In a tropical glass, pour rum, Sepoy & Co. Tropical lemonade, a dash of Mango Syrup over ice.

Stir well & add star anise & black peppercorn to spice it up.

Cheers!

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# PREMIUM SODA WATER



# Premium Soda Water

*Sepoy & Co. Premium Soda Water is created with a perfect balance of carbonation and salts. Two important ingredients required to ensure perfect harmony between Spirits & Soda.*

100% NATURAL  
INGREDIENTS

PERFECT CARBONATION  
& BALANCED SALTS.



0g  
SUGAR

200ml

## SODA WATER BASED

# Recipe

## WHISKY BRUNCH

60ml	Whisky
10ml	Honey
100ml	Sepoy's Premium Soda Water
Garnish	Lemon wedge and mint leaves

MODERN & BALANCED

Add honey, lemon wedge, and mint leaves to a glass and muddle together. Then add whisky & ice, give it a stir and strain it over pebble ice. Top it with Sepoy & Co. Premium Soda Water.



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# SPARKLING MINERAL WATER





# Sparkling Mineral Water

*Emanating from the top of the  
Himalayan peaks, Sepoy & Co.  
Sparkling Mineral Water  
embarks on a 20-year journey,  
gracefully weaving through  
layers of alluvium & rock  
that act as nature's purifiers.*

BORN IN THE PEAKS &  
ENRICHED WITH HIMALAYAN BALANCE.



0g  
SUGAR

200ml

100% NATURAL  
INGREDIENTS

## SPARKLING WATER BASED

# Recipe

### BOURBON RICKEY

60ml	Bourbon
10ml	Lime Juice
100ml	Sepoy's Sparkling Mineral Water
Garnish	Half a lime

CLASSIC & BALANCED

Add ice, bourbon & lime juice to an old-fashioned glass.  
Top it up with Sepoy & Co. Sparkling Mineral Water.  
Garnish with half a lime.



PASTE PAIRING CHART  
HERE

# *Lepoy & Co. Mixers®*

Tonic Water | Ginger Ale | Ginger Beer | Lemonades  
Sparkling Mineral Water | Soda Water



Come explore our botanical recipes!

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**jmfoods**

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