

NEW

LEMONGRASS

GIFFARD LEMONGRASS SYRUP 1 L



A staple of Southeast Asian cuisine, lemongrass is cherished for its bright citrus aroma and refreshing herbal character. Originally native to the tropics, this tall, slender grass is now cultivated worldwide for both its distinctive flavor and its traditional medicinal benefits.

Used in countless preparations, from soups and teas to sauces and cocktails, lemongrass adds a vibrant, citrus-fresh note that pairs beautifully with coconut, ginger, and chili.

Giffard Lemongrass Syrup captures the plant's crisp, aromatic essence, bringing a lively, refreshing balance of sweetness and acidity to cocktails, mocktails, and culinary creations.

Technical Details:



Appearance:
Cloudy white



Nose: Fresh, citrus-green



Taste: Sweet, herbaceous, and delicately tart

Spiced Siam Collins

1.5 oz. Vodka
.75 oz. Giffard Lemongrass Syrup
.75 oz. Fresh lime juice
2 oz. Soda water

Glass: Highball

Method: Shake vodka, syrup, and lime juice with ice. Strain over fresh ice and top with soda water. Stir gently.

Garnish: Lime wheel and lemongrass stalk (or mint sprig)

- Juice Content: N/A
- Brix: 58.9°
- Halal: Y
- Lactose Free: Y
- Gluten Free: Y
- Vegan: Y
- Preservative: N
- Flavoring: Natural
- Coloring: N

About Giffard

Since 1885, five generations of the Giffard family have worked to provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard enhances cocktails with the uncompromised taste of whole, natural ingredients.

Made in France | Family-owned company | Made with 100% sugar beets

3-year shelf life | Flash-pasteurized | Store in a clean, dry, and cool place
Recommended to refrigerate after opening

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