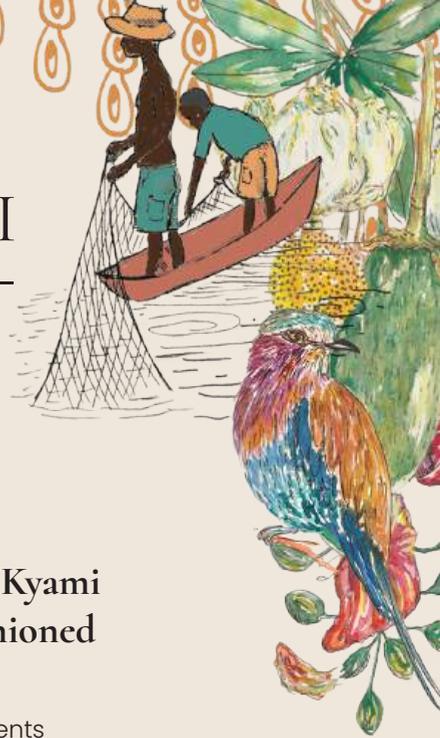


KYAMI DISTILLERY



# KYAMI — GIN —

MADE IN ZAMBIA



## Masau & Kyami Old Fashioned

### Ingredients

- 2 tots Kyami Gin
- 1 tot Masau Syrup
- 2 dashes Orange Bitters

### Method

Stir all ingredients with ice in a mixing glass, then strain over a large ice cube in a rocks glass. Garnish with an orange peel or cinnamon stick.

### Masau Syrup (when in season)

Crush 300g of dried masau fruit with 300g of caster sugar until the skins break. Mix in 150ml of water. Rest for 24 hours, then strain to reveal a syrup bursting with sun-ripened warmth.

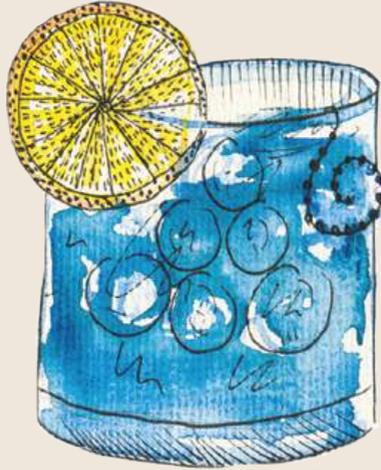


KYAMI DISTILLERY



# KYAMI — GIN —

MADE IN ZAMBIA



## Classic Kyami & Tonic

Serve Suggestion

Pour Kyami Gin over ice, top with premium tonic, and garnish with a orange peel or slice of lemon.

Simple but perfect.



KYAMI DISTILLERY



# KYAMI — GIN —

MADE IN ZAMBIA



## Kyami Sour

### Ingredients

2 tots Kyami Gin

15 ml Green Lemon Syrup

30 ml Orange Sparkling Water

2 drops Saline

Optional: Egg white or vegan foam for a  
silky finish

### Method

Shake all ingredients (including foam if  
using) without ice, then add ice and  
shake again for a light froth. Strain into a  
chilled glass and enjoy

