

# LYCHEE



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cocktail  
inspiration

*With its rich and fruity mouth feel, Bols Lychee perfectly captures the full flavour of lychee fruits. The lychee has a history of cultivation in Asia going back as far as 2000 BC and thanks to its popularity in Japan after its launch in 2003, Bols Lychee is now sold around the world. 17% ABV*



FLAVOUR PROFILE	COLOUR	FLAVOUR	THE NOSE
Floral	Colorless	Rich, fresh lychee fruit, with hints of rose	Powerful lychee, with hints of rose

## How to Enjoy:

Serve on ice, in mixed drinks, or in one of our delicious cocktails.

### Easy Mix

- 1/4 Bols Lychee
  - 3/4 Tonic Water
  - Add lime
- Pour over cubed ice .



### Mixologist's Choice

#### Lychee Martini:

- 25ml Bols Lychee
- 45ml Bols Vodka
- 15ml Fresh lemon juice
- 10ml Sugar Syrup

Shake all ingredients with ice. Fine strain in a pre-chilled martini glass and garnish with a lychee.



### Popular Choice

#### Lychee Ricky:

- 15ml Bols Lychee
- 30ml Damrak Gin
- 15ml Lime Juice
- Top up with Soda Water

Build all ingredients except the soda water in a highball glass. Churn with a bar spoon. Top with soda water and garnish with a lime wedge.



Lychee liqueur, with its delicate, floral, and tropical flavor, is a popular ingredient in exotic and refreshing cocktails.

Here are some of the top trending cocktails in the USA that feature lychee liqueur as a key ingredient:

### ***1. LYCHEE MARTINI***

The Lychee Martini is a widely loved cocktail that combines lychee liqueur with vodka and a splash of fresh lychee juice. It's typically served in a chilled martini glass and garnished with a whole lychee fruit, offering a sweet, tropical twist on the classic martini.

### ***2. LYCHEE MOJITO***

This twist on the traditional mojito uses lychee liqueur alongside white rum, fresh mint, lime juice, and soda water. The lychee adds a fruity, floral note to the drink, making it a refreshing and tropical choice, especially popular during summer months.

### ***3. LYCHEE COSMOPOLITAN***

A variation of the classic Cosmopolitan, this cocktail blends lychee liqueur with vodka, cranberry juice, and lime juice. The lychee gives the drink a tropical sweetness while maintaining the tartness of the original Cosmopolitan.

### ***4. LYCHEE MARGARITA***

This tropical spin on the traditional Margarita incorporates lychee liqueur with tequila, lime juice, and triple sec. It's served on the rocks or blended, often with a salt rim and lychee garnish, making it a popular choice at Asian-fusion and tropical-themed bars.

### ***5. LYCHEE FIZZ***

The Lychee Fizz combines lychee liqueur with gin, lemon juice, and soda water for a light, effervescent cocktail. It's a refreshing option for those who enjoy fizzy, slightly floral drinks and is perfect for warm-weather sipping.

### ***6. LYCHEE SPRITZ***

The Lychee Spritz is a tropical twist on the popular spritz cocktail, made with lychee liqueur, prosecco, and soda water. It's served over ice and garnished with fresh lychee or mint, offering a bubbly, refreshing option that's particularly popular during spring and summer.