

STAR

OWN YOUR MIX

MOCKTAIL
*Magic for
Every Occasion*





OWN YOUR MIX



For over 30 years, Star has been cherished for its Superior products and authentic Taste/flavors. Our products are crafted from the best ingredients that promise the perfect combination of flavor and refreshment. The wide range have something for everyone

Classic Mojito

Ingredients :

- 8-10 Mint Leaves
- 2 TB Fresh Lime Juice
- 1-2 Tsp Honey
- **STAR Soda**. (about 1 cup)
- Ice
- Additional Lime Slices/Wedges, Mint Leaves

Instructions :

- 1 Add the mint leaves, lime juice, and honey to the bottom of a cocktail shaker or glass.
- 2 Gently muddle the mixture together to release the natural oils in the mint leaves.
- 3 Pour the mixture into a serving glass, if using a shaker, or, to the glass, fill it about halfway with ice, then, add extra lime slices and mint leaves, before filling the glass to the top with **STAR Soda**.
- 4 Taste and adjust the flavor as needed.



Preparation time:
5 minutes

espresso soda

Ingredients :

- 1/2 cup ice (75g)
- 1 shot espresso, cooled (8g)
- 1 tsp vanilla or almond extract (4g)
- **STAR Soda**.
- 1 Tbsp milk, optional (15g)

Instructions :

1. Place 1/2 cup of ice in a medium-sized glass.
2. Pour in 1 shot of cooled espresso.
3. Add in 1 teaspoon of vanilla or almond extract.
4. Top with **STAR Soda** and a splash of your favorite milk if desired.



Preparation time:
5 minutes

Smoky Citrus

Ingredients :

- ½ cup fresh orange and passion fruit juice (or pomegranate)
- A small sprig of rosemary (for a smokey flavor)
- 1 tablespoon of natural honey
- Orange slices and rosemary for garnish
- **STAR Soda**.
- Large ice cubes

Instructions :

- 1 Burn the rosemary sprig and cover it with an empty glass for a few seconds until the smoke fills it, and then remove it.
- 2 Squeeze fresh oranges and passion fruit.
- 3 Add natural honey.
- 4 Add large ice cubes.
- 5 Pour **STAR Soda** to enjoy the fizz.
- 6 Burn another sprig of rosemary, then place it on top of the cup.
- 7 Add lemon slices.



Preparation time:
5 minutes

Hibiscus Mojito

Ingredients :

- 1 cup hibiscus leaves (or 3 hibiscus tea bags)
- 1 TB honey dissolved in 1/2 cup water
- Juice of 2 limes
- Lime slices
- **STAR Soda**.
- Mint leaves/Passion fruit
- Ice

Instructions :

- 1 Dissolve 1 TB honey in 1/2 cup water to make the syrup.
- 2 Boil the hibiscus leaves, then cool completely, then strain.
- 3 Add a 1/2 spoon of lime juice, mint leaves, lime slices, and half a passion fruit.
- 4 Mix the ingredients, then add a quarter cup of hibiscus tea.
- 5 Add ice.
- 6 Pour **STAR Soda**.
- 7 Garnish the drink with mint leaves, lime slices and passion fruit.



Preparation time:
5 minutes

SUN SET MOCKTAIL

Ingredients :

- 1 glass watermelon juice
- 1 glass orange juice
- leaves Mint
- 2 tsp lemon juice
- **STAR Soda**.
- cubes Ice

Instructions :

1. Take glass put mint leaves, lemon juice and mix well.
2. Put orange juice an 4/5 ice cubes and **STAR Soda**.
3. Put watermelon juice an decorate with mint leaves.



Preparation time:
10 minutes

Watermelon Cooler

Ingredients :

- 1/4 cup water
- 10 cup diced watermelon
- 3/4 cup fresh lime juice
- 4 cups **STAR Soda**

Instructions :

1. In a blender combine watermelon, water and lime juice.
2. Pour through a fine mesh strainer to get rid of any seeds.
3. In a large pitcher mix together watermelon mixture and **STAR Soda**.
4. Pour over ice to serve.



Preparation time:
5 minutes

Spicy Pineapple Sparkling Drink

Ingredients :

- 1 cup of **STAR** Lemon Salted Soda
- ½ cup of fresh pineapple cubes
- ½ cup of ripe mango cubes
- 2-3 thin slices of fresh hot chili
- Juice of ½ lemon
- 1 teaspoon of natural honey
- Ice cubes
- Fresh mint leaves (for garnish)

Instructions :

- 1 Mix the mango cubes with the pineapple cubes and chili pepper until the mixture is smooth.
- 2 In a cup, add ice cubes.
- 3 Pour the mango, pineapple and chili mixture into the cup.
- 4 Add honey and mix well.
- 5 Add **STAR** Lemon Salted Soda for a refreshing fizz.
- 6 Gently stir the mixture, then garnish your cup with pineapple and chili



Preparation time:
5 minutes



Our Soda Range

OWN YOUR MIX



Regular Soda

When it comes to carbonated water, nothing comes close to Star Soda. It adds a refreshing dash of zing to any drink you mix it with.



Lemon Soda

The Star Lemon Soda is the perfect mix of lemon with refreshing bubbles. Enjoy the Zesty Lemon while relaxing at home or on-the-go.



Ginger Soda

Star Ginger Soda is a bubbly and refreshing carbonated mixer drink. Its distinctive taste makes it a perfect drink for all occasions.



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