



THEME – A CLASSIC COCKTAILS WITH A TIMELESS TWISTS

A Bartending Competition Bridging Past and Future Look to the past for inspiration—revive forgotten flavours, honour time-tested techniques, and explore the stories behind iconic serves. Then, channel your creativity into reimagining them for today and tomorrow.

Whether you're infusing a local tradition with a modern spin, or transforming a classic recipe, your challenge is to create a drink that captures the soul of the past—while pushing boundaries, incorporating modern tools and skills.

Innovation can take many forms. It could mean using contemporary ingredients, exploring new methods of presentation, new techniques... The key is to modernize in a way that feels authentic, creative, and exciting.

Respect tradition, but don't be afraid to rework it. The future belongs to those who dare to twist the familiar into something fresh, forward-thinking, and unforgettable

Eligibility

For each competitor to take part in the competition, the following criteria must be met:

The age limit to participate in the MONIN Cup is 27 years or below.

The participant should represent an organization.

Submission

Competitors must submit their recipes along with the set of procedure before the deadline.

A minimum of 10ml of any Monin product should be used in the recipe.

A product made from MONIN Fusion technique is not considered to comply with the above rule.

Homemade ingredients are permitted, but it must satisfy the following criteria: - It can be an infusion, bitter, juice, fat wash, etc... - Homemade syrups, cordials, or similar products must be based on MONIN products. For instance, "Pineapple and curry syrup" should be a blend of MONIN Pineapple syrup and curry powder. - If using a homemade syrup, cordial, or comparable product, an unadulterated MONIN product must also be included in the recipe.

Homemade syrups are forbidden if an identical flavour exists in the MONIN range.

All homemade components must be thoroughly explained, including the recipe, and submitted on the registration form before the application deadline.

Video

Competitors should attach a video of them making their drink as the recipe shared, they can use a background music and explain the full story of the drink as they would do in the finals.

Selection

Monin will remake the candidate's drinks and shortlist 10 finalists and announce the names in due time.

Competition Format and Timings for Finalists

On the day of the competition, all competitors will have to bring their own tools and glasses.

Follow the exact recipe they submitted. Changes to the recipe could result in points being deducted or disqualification from the competition.

All presentation and story telling should be in English.

Competitors will have 10 minutes in the pre-stage area to prepare their garnishes, finalize their ingredients, and ensure that all aspects of their drink are ready for presentation (garnishes can be prepared beforehand).

Once the competition begins, competitors will have 3 minutes to set up their station. After the countdown, they will have 10 minutes to prepare and present their cocktail, explaining its inspiration and connection to the competition's theme.

Four identical servings of the cocktail will be prepared, three of which will be served to the judges for tasting and scoring and one for photography or display purposes.

Finally, competitors will have 2 minutes to clean up their station and return all equipment and ingredients to their original places.

The order in which competitors will present their drinks will be announced on the day of the competition