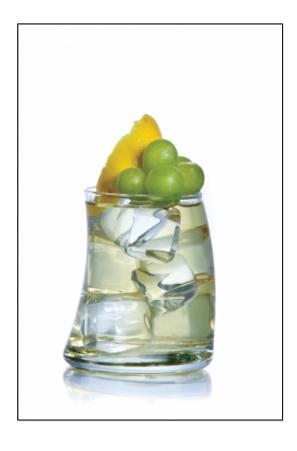
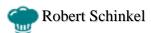


Through the Grapevine







- Sub Category Name
 Drink
 Mocktails/Iced Tea
- Recipe Source Name
 Dilmah Spa Tea Mixology
- Festivities Name
 Autumn
 Spring
 Summer
- Activities Name
 Spa & Pool Iced Tea & Cocktail Selection
- Glass Type Short

Used Teas



Green Tea with Jasmine Petals

Ingredients



Through the Grapevine

- 120ml chilled Dilmah Green Tea with Jasmine Petals (strong brew, 2.5 minutes)
- 40ml green grape juice
- 10ml elderflower syrup
- Zest of lemon

Methods and Directions

Through the Grapevine

- Add the first three ingredients to an ice-filled short glass and stir gently
- Garnish with a squeezed lemon zest and some green grapes

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