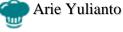


JASMIN DRAGON





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Known for its the warm Indonesian hospitality, the relaxing atmosphere surrounded by greenery and its eclectic array of cuisine, Shangri-La Surabaya is truly an oasis of pleasure. This outstanding property is the epitome of luxury, indulgence and seduction. Represented by Yuli Hariyanto & Arie Yulianto.

- Sub Category Name
 Drink
 Mocktails/Iced Tea
- Recipe Source Name Real High Tea 2014/15 Volume 1

Used Teas



t-Series Green Tea with Jasmine Flowers

Ingredients



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- 2tsp Dilmah Green Tea with Jasmine Flowers
- 440ml spring water
- 10g lemongrass
- 1 pcs kiwi fruit
- 1 pcs orange fruit
- 1 pcs strawberry fruit
- 1 pcs lychee fruit
- 1 tsp rock sugar

Methods and Directions

JASMIN DRAGON

- Brew lemongrass and Dilmah Green Tea with Jasmine Flowers in a teapot for 2 minutes.
- Prepare wine glass for presentation. Put all slices of fruit into the glass with rock sugar.
- Pour Green Tea with Jasmine Flowers tea into the presentation glass.

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