

JASMIN DRAGON



0 made it | 0 reviews



Arie Yulianto



Yuli Hariyanto

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



JASMIN DRAGON

- 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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 03/08/2025