

VIRGIN ROSEMARY & PEPPERMINT MOJITO



0 made it | 0 reviews



Renew and recharge at one of Bangkok's finest five star hotel addresses for business or pleasure – the Westin Grande Sukhumvit Hotel Bangkok. Savour the epicurean offerings where award-winning venues serve delectable, well-balanced cuisines in inspiring settings. Represented by Cherdphong Sonkanok & Ekapoj Yamlamai.



- Sub Category Name
Drink
Mocktails/Iced Tea

- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

VIRGIN ROSEMARY & PEPPERMINT MOJITO

- 90ml Dilmah Rosemary with Peppermint Leaves (cold infusion)
- 12-15 leaves fresh mint
- 4 wedges fresh lime
- 2 tsp white sugar

Methods and Directions

VIRGIN ROSEMARY & PEPPERMINT MOJITO

- Muddle mint leaves, lime wedges and white sugar in a glass tumbler with a muddler.
- Add ice cubes and the cold infusion.



- Garnish with fresh mint leaves.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 07/02/2026