

BLUE PARADISE





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Wilai Tangpraser



Reinolf Moessl

A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.

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

Used Teas



t-Series Blueberry & Pomegranate



Ingredients

BLUE PARADISE

- 120ml Dilmah Blueberry and Pomegranate Tea
- 45ml Blue Grenadine syrup
- 45ml lemon juice
- 30ml sugar syrup
- Ice cubes
- Blueberries for garnish
- Lemon for garnish

Methods and Directions

BLUE PARADISE

- Pour the Blue Grenadine, lemon juice and sugar syrup into a shaker with some ice cubes and shake well.
- Once chilled, pour into a hurricane glass with ice and pour until the glass is half full.
- Take the chilled Blueberry and Pomegranate tea and fill the remaining half of the glass.
- Garnish with blueberries and a slice of lemon.

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