

SUR SERENITY







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If your idea of perfect bliss is a mélange of fine restaurants that allows you to savour the exquisite flavours of Arabian food then some of the restaurants in this gorgeous oasis of luxury situated in the Sultanate of Oman is what you are looking for. Represented by Alpesh Dias & Sunil Kumar Puzhakkaldam Kulapura.

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

Used Teas



Meda Watte



Ran Watte



Uda Watte



Yata Watte



Ingredients

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- 5g Dilmah Ran Watte Tea
- 5g Dilmah Uda Watte Tea
- 5g Dilmah Meda Watte Tea
- 5g Dilmah Yata Watte Tea
- 400ml water
- 10ml honey
- 10ml lemon juice
- 2 pods cardamom
- 1 cinnamon stick
- 3 dehydrated oranges
- 10ml Amaretto
- 40ml Bacardi Gold
- Dehydrated orange wheel and torched cinnamon stick for garnish

Methods and Directions

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- Brew all the teas together with 200ml water in a tea pot.
- Pour the brewed tea into a long bar glass with honey, cardamom, cinnamon and orange.
- Stir and strain into a glass with ice cubes in an ice bath.
- Stir in the alcohol and pour it into a copper mug topped with crushed ice.
- Garnish with a dehydrated orange wheel and cinnamon stick.

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