

PARADISE PUNCH



0 made it | 0 reviews



Khairul Akmal Arbaei



Raventhiran a/l Jayatheeson

Dining at the opulent Dorsett Grand Subang which is nestled in the heart of Subang Jaya, is an endless pleasurable affair with the vast international and local specialities available. Represented by Raventhiran a/l Jayatheeson & Khairul Akmal Arbaei.

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

Used Teas



t-Series Mango and Strawberry

Ingredients

PARADISE PUNCH



- 150ml Dilmah Mango & Strawberry Tea
- 30ml honey
- 50g fresh pineapple fruit

Methods and Directions

PARADISE PUNCH

Step 1

- Brew and chill Dilmah Mango & Strawberry Tea.
- Cut the fresh pineapple into small and thin triangular pieces.
- Soak in fresh pineapple juice for at least 60 minutes

Step 2

- Pour honey into a serving glass.
- Add soaked fresh pineapple fruit into a fancy high ball glass without the juice.
- Fill the glass with ice.
- Top up chilled Dilmah Mango & Strawberry Tea.
- Use only freshly cut pineapple in the glass, both as ingredient and garnish.

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