

CHARMING BLUEBERRY



0 made it | 0 reviews

 Goh Ti Cheong

 Yuliyaty binti Marijio



Punctuate the serenity of Shangri-La KL with a stop at the Lemon Garden Cafe to experience modern Malaysian, Indian, Chinese and Italian cuisines. Watch your food prepared live by their talented chefs in sparkling open-kitchens. Represented by Yuliyaty binti Marijio & Goh Ti Cheong.

- Sub Category Name
Drink
Mocktails/Iced Tea

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

Used Teas



t-Series Blueberry & Pomegranate



t-Series Pure Peppermint Leaves

Ingredients

CHARMING BLUEBERRY

- 60ml Dilmah Blueberry & Pomegranate Tea
- 30ml Dilmah Pure Peppermint Leaves
- 5ml lime juice
- 2 tsp honey
- Lime ring, for garnish

Methods and Directions

CHARMING BLUEBERRY

- Brew the tea to the desired strength in freshly boiled water. Strain and leave to cool.
- Brew the Dilmah Pure Peppermint Leaves to the desired strength in freshly boiled water. Strain and leave to cool.
- Add the tea, the peppermint infusion, lime juice, honey and ice cubes into a cocktail shaker and shake well.
- Garnish with a lime ring on a skewer placed across the glass.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 18/02/2026