

THE MERCHANTS



0 made it | 0 reviews



Amanda Wan



Anne Cheng

Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.

- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Used Teas



t-Series Rose With
French Vanilla

Ingredients

THE MERCHANTS



- 60ml Mount Gay Extra Old Gold Rum
- 60ml Licor 43 spiced vanilla liqueur
- 60ml longan honey syrup
- 270ml Dilmah Rose with French Vanilla Tea

Honey Syrup

- 100ml longan honey
- 100ml hot water

Rose Butter Lollipops

- 100g unsalted butter
- 3ml rose essence
- 1 drop red food dye

Methods and Directions

THE MERCHANTS

- Brew Rose with French Vanilla Tea at normal strength to a measure of 2g loose tea leaves to 220ml boiling spring water for 3 minutes and strain into a samovar.
- Dissolve honey in hot water.
- Add all other ingredients into the samovar and heat cocktail for 30 seconds to 1 minute (depending on temperature of surrounding environment).
- Dispense from samovar tap and serve with Rose Butter Lollipops.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 02/08/2025