

Camellia Epicurean

tea inspired gastronomy

8th May 2018
Cinnamon Grand Hotel, Colombo, Sri Lanka



Partner Conference 2018
Colombo, Sri Lanka

WELCOME DRINK

Cold-Brewed Ceylon Green Tea with Citrus Honey



#tea-inspired
Perfect Ceylon Green Tea Single Region Tea



FIRST COURSE

Tuna salad, Charred Corn, Crispy Roti, Pickled Chili, Dilmah Ceylon Green with Lychee & Ginger Chaat Masala, Lychee and Ginger Dressing

Paired with

G & Tea

Dilmah Green tea with Lychee & Ginger, Colombo 7 Gin, lime & honey

Vegetarian Option

Smoked Paneer Cheese, Charred Corn, Crispy Roti, Pickled Chili, Dilmah Ceylon Green with Lychee & Ginger Chaat Masala, Lychee and Ginger Dressing



#tea-inspired
Perfect Ceylon Green Tea with Lychee and Ginger Single Region Tea



SECOND COURSE

Tea Glazed Lamb Bacon, Watermelon Salad, Coconut Sambal Cream

Paired with

Dilmah Cinnamon, Orange & Honey with Mint Infusion

Dilmah Cinnamon Orange & Honey tea, Peppermint, Honey, Mint & Cinnamon

Vegetarian Option

Tea Glazed Nuwara Eliya Carrots, Watermelon Salad, Coconut Sambal Cream



#tea-inspired
Perfect Ceylon Cinnamon Orange and Honey Single Region Tea



THIRD COURSE

Lagoon Prawns, Smoked Jaffna Curry, Coconut Dahl &
Roasted Cauliflower Fermented Dilmah Ceylon Green Tea

Paired with

Hot Ceylon Green Tea

Vegetarian Option

Grilled Eggplant, Smoked Jaffna Curry, Coconut Dahl & Roasted Cauliflower Fermented Dilmah
Ceylon Green Tea



#teainspired

Perfect Ceylon Green Tea Single Region Tea



FOURTH COURSE

Desserts

Natural Earl Grey with Honey and Chocolate Crème Brulee, Orange Salad
featuring the “Best Breakfast Tea in the World” in Tinkiri Kulfi
(condensed milk cookie soil)

Paired with

Dilmah Perfect Ceylon Extra Strength tea,
Ceylon Arrack, mint sherbet, mint top, orange



#teainspired
Perfect Ceylon Earl Grey
with Honey Single Region Tea



#teainspired
Perfect Ceylon Breakfast
Tea Single Region Tea



#teainspired
Perfect Ceylon Extra
Strength Single Region Tea



HANDMADE DILMAH TEA INFUSED CHOCOLATES

Ceylon Single Region Tea with Natural Cinnamon,
Orange & Honey

Serene Evening Tea with Turmeric Coconut & Vanilla Natural Earl Grey
with Organic honey

DILMAH TEA DIGESTIVE

Taylor's Toddy Perfect Ceylon Breakfast Tea, Peppermint, Clove & Cinnamon,
Ron zacapa 23 Rum, honey



#teainspired
Perfect Ceylon Cinnamon Orange
and Honey Single Region Tea



#teainspired
Perfect Ceylon Turmeric Coconut
and Vanilla Single Region Tea



#teainspired
Perfect Ceylon Breakfast Tea Single
Region Tea

The name Camellia Epicurean, derived from Camellia Sinensis – the scientific name for tea, is Dilmah’s trademarked concept which started in 2010. It expresses the true beauty of nature’s fingerprint on each tea with tea gastronomy. Honouring the philosophy behind Camellia Epicurean, chefs and mixologists would create tea inspired masterpieces to craft an exquisite fine dining experience in tea.

The reasoning behind the term ‘Camellia Epicurean’ is gastronomy and the hedonistic pleasure of gastronomy expressed through tea. Tea has a unique ability in its marriage with food and it can be used elegantly within food in several dimensions; firstly with aroma, secondly with flavour and thirdly with texture however it requires a certain degree of artistry. When tea is combined with food, the food takes something from the tea, and in turn the tea too takes something from the food. Camellia Epicurean is a visual presentation of a tea inspired experience in order to garner enthusiasm for replication of the same with guests.

“Fabulous food, fabulous tea, each delicious on its own, but together they can be sensational on the palate. Tea can dignify food unlike any other beverage, expressing flavour, texture or subduing either as the culinary artist desires.”



Taste. Goodness. Purpose.
No Compromise.

