



Camellia Épicurean

tea inspired gastronomy

Welcome drink

l'Aperiteavo : Dilmah Sencha Green Tea, Gin, Apple Juice, Lemon Juice, Honey Syrup and Orange Bitters



#teainspired
Dilmah Sencha
Green Tea

Introduction

Mini Tomato/Local Burrata/Tamarillo/Espellette Chili/ Chive
Dilmah Almond Infused Ceylon Pekoe



#teainspired
Dilmah Almond Infused
Ceylon Pekoe

Golden cup, floral with cedar & plum notes. Serene.
Dilmah Craighead Estate Orange Pekoe XS



#teainspired
Dilmah Craighead Estate
Orange Pekoe XS

Warm

Risotto Creamy/Truffle Juice/Egg 53/Spinach/Enoki/Banka Belitung
Dilmah Silver Jubilee Earl Grey Tea



#teainspired
Dilmah Silver Jubilee
Earl Grey Tea

Cold Water

Signature Octopus/Tomato/Kedondong Arabella/Strawberry/Lumee/Lime
Dilmah Ceylon Tea with strawberry



#teainspired
Dilmah Ceylon Tea
with strawberry

Land & Grass

Chicken/Breast/Scrubbed/Cajun Spice/Burned Onions/Carrot Orange/Pineapple/Indonesian honey
Dilmah Ceylon Ginger, Honey and Mint



#teainspired
Dilmah Ceylon
Ginger, Honey and
Mint

Inescapable

Fraisier/2.0/Coconut/Sugar /Mousse
Dilmah Mandarin and Marzipan Pekoe



#teainspired
Dilmah Mandarin &
Marzipan Pekoe

Dilmah
SILVER JUBILEE GOURMET
— SINCE 1988 —


THE RITZ-CARLTON
BALI

Yann Bernard Lejar


#teainspired 