

Camellia Epicurean

tea inspired gastronomy



8th September 2020
Cinnamon Lakeside Hotel, Colombo, Sri Lanka

#teainspired 

The name Camellia Epicurean, derived from Camellia Sinensis – the scientific name for tea, is thought innovation pioneered into a tea gastronomy concept by Dilmah 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.

 teagastronomy  Dilmah  teainspired  DilmahRealTea



Emerald Hills Anniversary Green Tea

Produced From:
Emerald Hills tea factory

A spectacular Ceylon single estate green tea that was handpicked and made on an estate that was first established in the late 1800s. This is a very special tea - carefully & gently rolled, it has a delicate, eyebrow shape and dark green leaf. Grown in the cool and pristine hills beyond Nuwara Eliya.



Moroccan Mint Green Tea



Gently uplifting, this combination of green tea with Peppermint leaves produces a delicious and all natural tea experience. The olive green Hyson leaf is tightly curled but opens dramatically when infused, yielding a medium strength amber brew of tea embraced by Peppermint. An aromatic and zestful tea, our Moroccan Mint combines the elegance of Ceylon Young Hyson green tea with an energetic and cleansing Mint to offer a perfect after dinner tea.

Rooibos with Ceylon Turmeric, Cinnamon, Ginger & Nutmeg



An enticing aroma and a dark amber infusion lead to a complex brew, with herb and caramel notes yielding to mild pepper, spice and a gingery finish.

“I DEVOTED my LIFE to TEA”

Merrill J. Fernando's mission in tea began in 1950.

As a young Ceylonese Teaman - amongst the first group of Ceylonese to be permitted to learn tea tasting - he saw his country's prized Ceylon Tea being mixed and blended for profit. He resolved to establish his own brand, to offer tea that would be handpicked, handmade and of the highest quality, with the assurance of natural goodness, and a genuine commitment to caring for workers and environment.

It was a dream that none had dared to dream. 38 years of struggle followed and Dilmah was born in 1988, proving that where passion and purpose meet, success is assured. It was the first time that a native tea grower from any tea producing country had launched

a genuinely ethical, farmer owned brand. From these humble beginnings, Dilmah grew as an authentic, handmade tea, founded on the unique philosophy of making business a matter of human service.

The Dilmah Story is one of great Taste, natural Goodness and a sincere commitment to ethical Purpose. The fulfillment of Merrill J. Fernando's philosophy is evident in the uncompromising commitment to the founding principles; quality, freshness, purity of origin, and expressed in the lives of tens of thousands of children, youth and adults, whose lives have been transformed by the Merrill J. Fernando Charitable Foundation.

AMUSE-BOUCHE

Citrus brioche
| Emerald Hills Anniversary Green Tea marinated anchovies | Confit hen yolk | Coffee cream

Avocado butter milk with Emerald Hills Anniversary Green Tea and compressed cucumber

Tea Mixology

Endane Estate Cold Brewed Iced Tea.
Craighead Estate tea cocktail with Colombo 7 Gin.
Emerald Estate Hot Tea

-  #teainspired Emerald Hills Anniversary Green Tea
-  #teainspired Endane Estate Sapphire Pekoe
-  #teainspired Craighead Estate Celebration Pekoe

APPETIZER

Muscovy duck
| textures of beetroot | Truffle wild mushroom parfait | biscotti crumble

Beetroot carpaccio
| Mint feta mousseline | citrus slaw
paired with

Endane Estate Sapphire Pekoe Tea

-  #teainspired Endane Estate Sapphire Pekoe

PALATE CLEANSER

Rooibos with Cinnamon, Turmeric, Ginger and Nutmeg sorbet

-  #teainspired Rooibos with Ceylon Turmeric, Cinnamon, Ginger & Nutmeg

ENTRÉE

Char salmon & Tuna eye | Craighead Estate Celebration Pekoe with crustacean fumet | Butternut & ginger fricassee | Pickle asparagus

Pumpkin and walnut ravioli
| Craighead Estate Celebration Pekoe with Squash & ginger fricassee | Pickle asparagus

-  #teainspired Craighead Estate Celebration Pekoe

MAIN

Slow cooked Seabass | Green pea royal | Spinach and shallot puree
paired with

Emerald Hills Anniversary Green Tea or
Sous vide lamb best end with Almond crust | Soubise puree | Cassava charcoal | Leek and eggplant tube | Endane Estate tea infused burgundy essence
paired with
Endane Estate Sapphire Pekoe Tea

Grilled tofu with almond crust
| Scotch arancini | Soubise emulsion | Cassava charcoal

-  #teainspired Emerald Hills Anniversary Green Tea
-  #teainspired Endane Estate Sapphire Pekoe

DESSERT

Roasted Pink Rhubarb Souffle
| Rhubarb Macerated Alize blue cognac |

The Teamaker's Gelato (Earl Grey Tea, drizzled with a special ginger and orange infused brown sugar caramel)
paired with

Craighead Estate Celebration Pekoe

Fresh fruit delight

-  #teainspired Craighead Estate Celebration Pekoe

TEA DIGESTIVE

BREAK ME

Flavors of cocoa
paired with

Moroccan Mint Green Hot Tea & "In Mint condition"
(Moroccan Mint Green tea, Ceylon Arrack, Orange syrup)

-  #teainspired Moroccan Mint Green Tea



Endane Estate Sapphire Pekoe

Produced From:
Endane Estate

A small batch of 240 kilogrammes of an outstanding single estate Pekoe 1 was handpicked and handmade with the onset of perfect teamaking weather in January. Endane Estate was first established in 1925 and this tea is made from buds and leaves that are handpicked from the original seedling tea planted nearly a century ago, at 314 metres above sea level on Endane Estate's Madalgama Division.



Craighead Estate Celebration Pekoe

Produced From:
Craighead Estate

A unique tea that was handmade for our Founder's Anniversary celebration from a small batch of handpicked buds and leaves. Grown at 914 metres above sea level on the iconic Craighead Estate, first planted in 1904 by the Craighead Tea Company. This tea is made from the original seedling teas planted by Scottish tea planters over 100 years ago.

