

## *The Tea*

### DILMAH BRILLIANT BREAKFAST TEA

*Dilmah Brilliant Breakfast Tea is a bright, brisk, and bold tea. Intense and majestic, this tea offers body, strength, color, and pungency representing the essence of a fine Ceylon tea. Grown in the Dimbula Valley, the Broken Orange Pekoe leaf yields a burgundy colored liquor which is robust and strong yet bright with an energetic personality. The Fine Broken Orange Pekoe grade of tea with its small particle size produces the strength in this tea.*

- Dilmah -

*"Every morning I wake up and head straight to the kitchen to make my wife and myself cups of Dilmah tea. We have tried other teas but nothing tastes as fresh, or well-rounded as Dilmah. You are a really positive family that create an abundance of joy in the world. Well done and keep making Dilmah!"*

- Ned Walker, 15<sup>th</sup> March 2018 -



THE RITZ-CARLTON  
JAKARTA, PACIFIC PLACE

## *The Food*

### KLAPERTART CREAM, SEMPRONG BISCUIT

*Klapertart is a Dutch-influenced Indonesian cake originated from Manado, North Sulawesi. The name it's self is translated literally meaning "coconut cake" or "coconut tart", which is made from flour, sugar, milk, butter, as well as coconut flesh and juice.*

*As for the semprong is a traditional wafer snack made by clasping egg batter using an iron waffle mold which is heated up on a charcoal stove.*

*Inspired by both the klapertart's and the semprong's traditional origins, and paired with Dilmah's Brilliant Breakfast Tea, we have truly forged a new delicacy to be enjoyed every morning.*

*Combining the bold characteristic of the Broken Orange Pekoe, the sweet and smooth Klapertart Cream, and crisp Semprong Biscuit, breakfast has never been the same.*



THE RITZ-CARLTON  
JAKARTA, PACIFIC PLACE

## *The Tea*

### MANDARIN & MARZIPAN PEKOE

*Dilmah Mandarin & Marzipan Pekoe is a bright and brisk high-elevation Ceylon Pekoe with a medium-boiled amber infusion and gentle flavors of orange, mandarin, and a hint of marzipan. It is absolutely refreshing, fragrant, and utterly delicious.*

*- Dilmah -*

*"I have been drinking Dilmah Tea now for 20 years and yet to have a bad cuppa. Your teas are way above the competitors in terms of taste, quality, and consistency. Thank you very much Mr. Fernando for sticking with your vision and giving us a truly unique tea."*

*- Luke Simon, 20<sup>th</sup> March 2017 -*



THE RITZ-CARLTON  
JAKARTA, PACIFIC PLACE

## *The Food*

### COLENAK BRULEE, KETAN KINCA NANGKA

*Colenak is a snack made from "tape singkong" (fermented cassava) which is originally pan fried and dipped with brown sugar mixed with grated coconut. The combination of the brown sugar and coconut is called Kinca. The name "colenak" is derived from the Sundanese word "dicocol enak", literally meaning "deliciously dipped".*

*The fragrant Mandarin and Marzipan, complimented by the innovation made by the chef to this dish, bending together the east and the west, has made anyone's lunch a unique world of its own.*



THE RITZ-CARLTON  
JAKARTA, PACIFIC PLACE

## *The Tea*

### CEYLON GINGER, HONEY, AND MINT

*Ceylon Ginger, Honey, and Mint is a high elevation single-region tea with a deliciously warming, ginger influenced fragrance that leads into a balanced blend of natural honey, ginger, and lingering mint. A vivacious tea that invigorates.*

*- Dilmah -*

*“Dilmah’s Ethics and ours align beautifully. We have made the commitment to make Dilmah tea our daily beverage of choice. As I sit and sip my cup of tea, it is comforting to know that my choice in tea is helping others, and improving their quality of life.”*

*- Carol Fitzgerald, 9<sup>th</sup> September 2019 -*



THE RITZ-CARLTON  
JAKARTA, PACIFIC PLACE

## *The Food*

### MOLTEN CHOCOLATE, FERMENTED BLIMBING WULUH

*Belimbing Wuluh, or more recognized as “wuluh” starfruit, is a tree that bears special small shaped starfruits which is most suitable for cooking and believed to have been originally grown from the Maluku Islands.*

*The Belimbing Wuluh is packed with nutrition, some of them being vitamin B, vitamin C, iron, fibers, and anti-oxidants. Other health benefits believed to be brought by the fruit is tackling the common cough, whitening skin, curing toothaches, inflammation, and relieving muscle pain caused by rheumatic.*

*Our chef has cooked the best homemade Fermented Belimbing Wuluh to pair with the chocolate.*



THE RITZ-CARLTON  
JAKARTA, PACIFIC PLACE