



Welcome



Pure Peppermint infused O’shibori



Silver Jubilee Ceylon Ginger, Honey & Mint tea consommé  
Confit duck leg tortellini



Palate cleanser,  
Silver Jubilee Aromatic Earl Grey tea



Vivid Gentle Minty Green Lady cocktail  
Clevedon Buffalo milk Feta Espuma, macadamia nougatine  
and fresh cucumber



Ran Watte Single Region Ceylon tea  
Ora King Salmon Sashimi “My Way”



Silver Jubilee Ceylon tea with  
Strawberry Mille-Feuille and tea syrup



Winter warmer Medda Watte Single Region Ceylon Mulled tea  
Poire Belle-Hélène



Silver Jubilee Almond infused Ceylon Pekoe Digestive  
Traditional Crêpe Suzette



Koha





The Meeting of the Senses



## Dilmah Global High Tea Challenge

1st - 4th July 2015

Executive Head Chef: Laurent Loudéac

Cocktail and Tea Maker: Camille Fuminieux