

LA VIE EN ROSE



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Martin Wong



Lee Zhang An

Formerly a conservation shop-house, Tess Bar & Kitchen is a drink-centric but food-centred concept with a focus on a modern interpretation of cocktails and food situated at 38, Seah Street. Represented by Lee Zhang An & Martin Wong.

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Rose With
French Vanilla

Ingredients

LA VIE EN ROSE



- 90ml heavily brewed (heat water to 95°C, seep tea leaves for 8 minutes and 5 seconds) Dilmah Rose with French Vanilla tea
- Sandalwood
- 15ml calamansi juice
- young ginger syrup

Methods and Directions

LA VIE EN ROSE

- Separately, boil sandalwood in another pot.
- Remove tea leaves, combine tea with sandalwood in pot, reduce to 500-800ml. Let tea mixture cool, sit in refrigerator.
- Torch sandalwood till smoked.
- Combine 15ml calamansi juice, young ginger syrup (1 part sugar to 1 part blended ginger extract), and chilled tea.
- Shake to serve.
- Smoke from sandalwood accompanies aperitif.