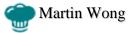


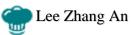
THE EMPRESS TIPPLE





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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 Hot Tea
- Recipe Source Name Real High Tea 2014/15 Volume 1

Used Teas



t-Series Pu-erh No. 1 Leaf Tea

Ingredients

THE EMPRESS TIPPLE



• Dilmah Pu Erh perfect brew (1 teaspoon loose Pu Erh tea leaves to 220ml water)

Methods and Directions

THE EMPRESS TIPPLE

- Bring water to 95°C, add the tea, steep for 4 minutes 30 seconds.
- Pour hot water into teapot, stirring every 2 minutes.
- Soak 4 teacups in hot water to maintain temperature while preparing tea.

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