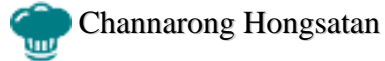
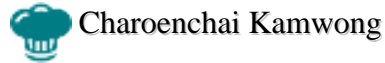


PHAT-PLIEN THAAM ROO-DOO



0 made it | 0 reviews



A luxurious abode featuring traditional Thai architecture, hand-painted silk ceilings, a grand lobby and glorious gardens, the Four Seasons Hotel Bangkok located at the heart of the city is a rare combination of convenience and opulence. Represented by Channarong Hongsatan & Charoenchai Kamwong.

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

Used Teas



t-Series Ceylon
Cinnamon Spice Tea

Ingredients



PHAT-PLIEN THAAM ROO-DOO

- 200ml Dilmah Spiced Chai Tea (brewed as per pack instructions)
- 50ml ginger maple syrup
- Cinnamon milk foam

Methods and Directions

PHAT-PLIEN THAAM ROO-DOO

- Steep the Spiced Chai Tea in water just off the boil for 2-3 minutes or until desired strength is reached.
- Pour the tea into desired glass.
- Add ginger maple syrup.
- Mix until well combined.
- Top with cinnamon milk foam.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/04/2025