

DILMAH MEDA WATTE



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Wilai Tangpraser



Reinolf Moessl

A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.

- Sub Category Name
Drink
Hot Tea
- Recipe Source Name
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Used Teas



Meda Watte



Ingredients

DILMAH MEDA WATTE

- 1 tsp Dilmah Meda Watte Tea (and one extra for the pot)
- 200ml freshly boiled water

Methods and Directions

DILMAH MEDA WATTE

- Place the tea in the teapot and pour the boiling water on the tea.
- Stir well and brew for 3-5 minutes. Stir again, strain and serve hot.

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