

MAGICAL SHINY



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Wong Ka Yi, Kaka



Cheung Kit Ting, Chiki

Roll out the red carpet and get ready for some real glamour, especially if you want to try their Afternoon Tea at the Hollywood-themed Disney's Hollywood Hotel in Hong Kong. Enjoy spacious rooms, pose against classic cars and stroll through the grand gardens. Represented by Cheung Kit Ting, Chiki & Wong Ka Yi, Kaka

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Real High Tea 2014/15 Volume 1
- Festivities Name
Christmas
- Activities Name
Tea Mixology Bar Experience

Used Teas





t-Series Lychee with Rose & Almond

Ingredients

MAGICAL SHINY

- 30ml Drambuie Liqueur
- 15ml Lychee Liqueur
- 120ml Ginger Ale
- 5g Colourful Sugar
- 120ml Dilmah t-Series Lychee with Rose and Almond Tea (brew 4g tea in 180ml water for 5 mins)

Methods and Directions

MAGICAL SHINY

- Brew the tea and cool completely.
- Pour the tea and liqueurs into a conical champagne flute and mix well. Fill up with ginger ale.



- Add colourful sugar into the glass and serve.

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