

Tea inspired menu by Peter Kuruwita at the Dilmah t-Lounge

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‘Arabian Eggplant Bruschetta’

t-Lounge by Dilmah together with celebrity Chef Peter Kuruvita launched a series of innovative tea-inspired dishes at the t-Lounge by Dilmah on Chatham Street. The launch menu featured a welcome drink, starter, main courses, many desserts and a selection of hot teas.

The welcome drink was the Cuvée Craighead Estate, gently infused rare Ceylon Silver Tips served chilled and sparkling in a champagne flute. The starter was a Thai Green Salad with Shrimp and Almond Dressing.



Chef Peter Kuruwita adding the finishing touches

The main course included the Arabian Eggplant Bruschetta, which is a plate of spicy roast eggplant, smoky eggplant puree and crushed walnuts with radish and pomegranate molasses and the Spicy Tuna and Potato Cutlet Burger, a Sri Lankan favourite sandwiched with yoghurt raita and spicy pol sambol. Desserts served were the t-Misu-Biscuits soaked in Dilmah Italian Almond Tea topped with many layers of mascarpone cream, a velvety chocolate sauce and rose with French vanilla tea-infused ice cream, Earl Grey tea-infused chocolate truffles and fluffy, tea-infused marshmallows.