



MENU
TeA AND FOOD
PAIRING



A ritual, a cleanser, an appetiser, a drink - tea is different things to different people, but always a preferred beverage. Imagine magnifying these qualities many times over. That's what happens when you pair the right food with your favourite cup of tea.

This *Out of the Pot* journey is all about colours, flavours, textures, experiences and inspirations. Dig in.

A Guide to Ty-phoo

Tea and Food Pairing



Typhoo Green

Great with seafood, fish, chicken, salads, etc; Japanese, Chinese, Thai and other Asian foods, noodles, rice etc; shortbread and other very lightly sweetened biscuits, cakes and aloo chaat.



Typhoo Earl Grey

Best paired with rabdi, faluda, kulfi, crème brûlée, creamy desserts, mild English cheeses; lemon tarts, lemon & orange flavoured cakes and desserts, scones and clotted cream.

Typhoo Darjeeling

Enjoyed best with mawa cake, scones and clotted cream, creamy desserts, cream cheese sandwiches, etc; light sponge cakes, shortbread.

Typhoo Fruit Infusions

Enjoyed best with aloo bhajjla, kachori, fruity and sweet foods or as an ingredient for cocktails/mocktails.

Typhoo English Breakfast

Relished with egg bhurji, aloo parantha, bacon and egg, scrambled eggs on toast, ham, toast and marmalade, sweet pastries, rich chocolate cake and creamy desserts.



Typhoo Classic Assam

Best paired with samosas, rich red meats, ham, bacon, etc; pasts, pizza, etc; sweet pastries, chocolate, rich cakes and desserts.



Innovative ideas from Vicky Ratnani

Always one to look at innovative ways to promote food, Chef Vicky Ratnani's popularity is growing with the success of his TV Shows 'Do It Sweet' and 'Vicky Goes Veg' on NDTV GoodTimes. Teaming up with Typhoo tea, Vicky brings to life his in-depth knowledge of flavours by rustling up signature creations just for the occasion.

Vicky's Menu

A refreshing sampler welcome drink of
TYPHOO FRUIT INFUSIONS
LEMON & LIME, BLACK CURRANT BRACER, ORANGE SPICER SHOTS



Salad

Harissa spiced grilled veggies, mint and rocket leaf cous cous, chick-pea puree served with TYPHOO MOROCCAN MINT GREEN TEA



Main Course

Masala tea poached chicken/ peppered cottage cheese, with masala mashed potato and pickled cucumber ribbons Poached in a TYPHOO MASALA CHAI stock



Dessert

The Park Chocolate Indulgence served with TYPHOO ASSAM TEA

Typhoo Spring of life

Typhoo

UK'S FINEST SINCE 1903



PREMIUM TEA

Classic Assam
Darjeeling
English Breakfast



FLAVOURED TEA

Ginger
Masala
Cardamom
Lime & Lemon
Earl Grey



GREEN TEA

Green tea
Green tea with Moroccan Mint
Green tea with Jasmine
Green tea with Lemongrass



FRUIT INFUSIONS

Blackcurrant Bracer
Orange Spicer
Lemon & Lime Zest



ASSORTED PACK



TYPHOO GIFT BOX

