



茶饮

TEAS AND SPECIALTY DRINKS

[↑] TOP

菊花姜蜜

CHRYSANTHEMUM GINGER HONEY DRINK (HOT) \$3

[↑] ABOVE

养乐多绿茶

YACULT GREEN TEA (COLD) \$3

青柠薏米水

LIME AND BARLEY DRINK (COLD) \$3

BY MADAM ZHU'S KITCHEN

hao noodle and tea



茶饮

TEAS AND SPECIALTY DRINKS

[↑] ABOVE

正山小种

LAPSANG SOUCHONG BLACK TEA (HOT) \$6

滇红

YUNNAN DIANHONG BLACK TEA (HOT) \$6

白牡丹

WHITE PEONY TEA (HOT) \$6

白毫银针

SILVER NEEDLE WHITE TEA (HOT) \$6

高山翠绿

HIGH MOUNTAIN GREEN TEA (HOT) \$6

茉莉金针

JASMINE GOLD NEEDLE TEA (HOT) \$8

武夷水仙

WUYI NARCISSUS OOLONG TEA (HOT) \$8

CHINESE TEA MAKING INSTRUCTIONS

正山小种

LAPSANG SOUCHONG BLACK TEA (ORGANIC)

Harvested from Wuyi Mountain National Reserve, Fujian Province.

1. Rinse 5 grams (1 tsp) of tea with 100ml of boiling water at 90°C/194°F for 5 to 10 seconds.
2. Steep for 10–15 seconds for the first infusion, add another 10–15 seconds from the previous steeping time for every following infusion, 7 possible infusions.

滇红

YUNNAN DIANHONG BLACK TEA

Harvested from Menghai County, Xishuangbanna Dai Autonomous Prefecture, Yunnan Province.

1. Rinse 5 grams (1 tsp) of tea with 100ml of boiling water at 95°C/200°F for 10 seconds.
2. Steep for 10 seconds for the first infusion, add another 10–15 seconds from the previous steeping time for every following infusion, 5 possible infusions.

白牡丹

WHITE PEONY TEA

Harvested from Tailao Mountain, Fuding, Fujian Province. Best for drinking in early afternoon, preferably served in a set of small Chinese tea cups.

1. Rinse 5 grams (1 tsp) of tea with 100 ml of boiling water at 85°C/185°F for 10 seconds.
2. Steep for 10–15 seconds for the first infusion, add another 10–15 seconds from the previous steeping time for every following infusion, 5 to 7 possible infusions.

白毫银针

SILVER NEEDLE WHITE TEA

Harvested from Zhenghe County, Fujian Province.

1. Rinse 3 grams (2/3 tsp) of tea with 100 ml boiling water at 90°C/194°F for 10 seconds.
2. Steep for 1 minute for first infusion, the second infusion is 1 minute, and the last infusion should be 2 minutes.

高山翠绿

HIGH MOUNTAIN GREEN TEA

Harvested from the natural preserves of Qiandao Lake, Zhejiang Province. Best for drinking in early afternoon, preferably served in a set of small Chinese tea cups.

1. Rinse 3 grams (2/3 tsp) of tea with 100 ml boiling water at 85°C/185°F for 10 seconds.
2. Steep for 10–15 seconds for the first infusion, add another 10–15 seconds from the previous steeping time for every following infusion, 3 to 4 possible infusions.

茉莉金针

JASMINE GOLD NEEDLE TEA

This green tea is harvested from Tailao Mountain, Fuding, Fujian Province. The jasmine flower is harvested from Heng County, Guangxi Province.

1. Rinse 5 grams (1 tsp) of tea with 100 ml boiling water at 85°C/185°F for 10 seconds.
2. Steep for 10–15 seconds for the first infusion, add another 10–15 seconds from the previous steeping time for every following infusion, 5 to 7 possible infusions.

〔↓〕 BOTTOM

武夷水仙

WUYI NARCISSUS OOLONG TEA (ORGANIC)

Harvested from Wuyi Mountain National Nature Preserve

1. Rinse 5 grams (1 tsp) of tea with 100ml boiling water at 90°C/194°F for 5–10 seconds.
2. Steep for 5–10 seconds for the first infusion, add another 10–15 seconds from the previous steeping time for every following infusion, 7 possible infusions.

