

飲品

DRINK LIST

Our TRADITIONAL TEA



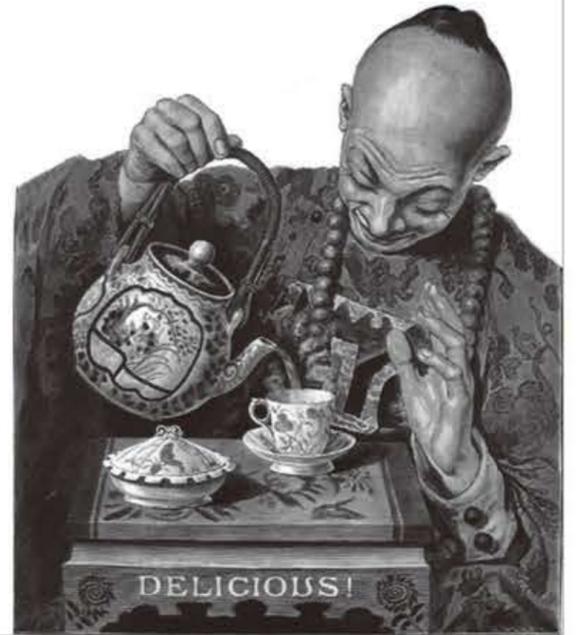
Tradional Tea with Teapot

(Can be served 1:1 to 1:4)

正山小種 Lapsang Souchong Black Tea	6,00€
雲南普洱 Aged Pu Er Tea	6,00€
玄米綠茶 Genmaicha Rice Green Tea	6,00€
茉莉花茶 Jasmine Green Tea	6,00€
玫瑰花茶 Rose Green Tea	6,00€

Special Tea Drinks

港式檸檬茶 Hong Kong Style Lemon Tea	4,00€
港式奶茶 Hong Kong Style Milk Tea	4,00€



香港飲茶文化 Hong Kong Tea Culture

傳統的中國茶也很常見，包括紅茶，綠茶，花茶，茉莉花茶和普洱茶，也很常見在點心餐廳飲茶期間的時候供應。
Traditional Chinese tea, including black tea, green tea, flower tea, jasmine tea, and Pu-erh dark tea, are also common, and are served at dim sum restaurants during yum cha.

另一方面，香港人受英式茶文化影響，逐漸誕生了一種新的香港本地飲品，即港式奶茶，通常簡稱為奶茶。是一種通過使用淡奶代替普通奶沖泡的茶，冷熱皆宜，在茶餐廳裡很受歡迎（傳統港式冰室）。

On the other hand, The English-style tea has evolved into a new local style of drink, the Hong Kong-style milk tea, more often simply "milk tea", in Hong Kong by using evaporated milk instead of ordinary milk, either hot or cold. It is popular at Cha chaan tengs (Traditional Hong Kong style fast food restaurant).

香港的另一項特色是檸檬茶，在咖啡廳和餐館以普通紅茶的形式提供，茶中加入了幾片新鮮的檸檬，冷熱皆宜，再加上一勺糖可以增加其風味。

Another Hong Kong specialty is lemon tea - served in cafes and restaurants as regular black tea with several slices of fresh lemon, either hot or cold, with a pot of sugar to add to taste.

正山小種 Lapsang souchong (Black Tea)

正山小種紅茶，又稱立山小種是中國生產的一種紅茶，被稱為紅茶鼻祖。茶葉經松木熏製而成，有着非常濃烈的松煙香。正山小種產地在福建省武夷山市桐木關。茶葉呈黑色，條形緊索，但茶湯為深紅色。

正山小種紅茶以其豐富的香氣和風味而著稱，其中包括松樹樹脂，煙熏，熏制的辣椒粉，有特有的桂圓湯味，以及喚起了威士忌的香氣。

Lapsang souchong, sometimes referred to as smoked tea, is a black tea (*Camellia sinensis*) that is originally from the mountainous Wuyi region in the province of Fujian in China. It is distinct from other types of tea, as the leaves are traditionally smoke-dried over pinewood fires, imparting a distinctive flavor of smoky pine.

Lapsang souchong is noted for its rich aromas and flavors which include pine resin, woodsmoke, smoked paprika, hints of dried longan, and the evocation of peated whiskey.

普洱 Pu'er (Dark Tea)

普洱茶熟茶是以雲南省一定區域內的雲南大葉種曬青毛茶為原料，經過後發酵加工成的散茶和緊壓茶。這個過程是中國的特產，生產的茶被稱為黑茶 (Dark Tea)。這種茶與英語中的 Black Tea 有所不同，後者在中文中被翻譯為紅茶。

其外形色澤褐紅；內質湯色紅濃明亮，香氣獨特沉香，滋味醇厚回甘，葉底褐紅。聞起來很香，稱之為“老煙草味”。這種茶實際上很受歡迎。品嚐起來更是陳年的味道。

Pu'er tea is a variety of fermented tea produced in the Yunnan province of China. Fermentation in the context of tea production involves microbial fermentation and oxidation of the tea leaves, after they have been dried and rolled. This process is a Chinese specialty and produces tea known as 黑茶 commonly translated as 'dark tea'. This type of tea is different from what is known as black tea in English.

Pu'er tea is noted for its rich flavors, and sweet aftertaste. It smells good and others call it the "old tobacco flavour". Aroma includes earthy, clean, peat-like. There were times when such tea was actually really popular. Nowadays they're more a taste of the past.

玄米茶 Genmaicha (Green Tea)

玄米茶是一種日本糙米綠茶，由綠茶和烤糙米混合而成。它有時被通俗地稱為“爆米花茶”，因為一些米粒在烘烤過程中會彈出並類似於爆米花。

米中的糖和澱粉使茶具有溫暖，飽滿，堅果的味道。泡開的玄米茶具有淡黃色調。它的味道溫和，結合了新鮮的綠茶草味和烤米飯的香氣。

Genmaicha, is a Japanese brown rice green tea consisting of green tea mixed with roasted popped brown rice. It is sometimes referred to colloquially as "popcorn tea" because a few grains of the rice pop during the roasting process and resemble popcorn

The sugar and starch from the rice cause the tea to have a warm, full, nutty flavor. Tea steeped from genmaicha has a light yellow hue. Its flavor is mild and combines the fresh grassy flavor of green tea with the aroma of the roasted rice.