

BLACK TEA:**ENGLISH BREAKFAST TEA 440Dhs/Kg**

A traditional blend of teas originating from Assam, Ceylon and Kenya. It is one of the most popular blended teas and the most common form of British tea culture. It was initially known simply as Breakfast Tea, and was popularised by Queen Victoria. English breakfast tea is a black tea blend usually described as full-bodied, robust, and/or rich, and blended to go well with milk and sugar

EARL GREY TEA 440 Dhs/Kg

The Earl Grey blend is named after the 2nd Earl Grey, British Prime Minister in the 1830s and author of the Reform Bill of 1832, who reputedly received a gift, probably a diplomatic perquisite, of tea flavoured with bergamot oil. Earl Grey is a tea blend with a distinctive flavour and aroma derived from the addition of oil extracted from the rind of the bergamot orange, a fragrant citrus fruit.

LAPSANG SOUCHONG 440 Dhs/Kg

Lapsang Souchong was the first black tea in history, originally from the Wuyi region of the Chinese province of Fujian. It is sometimes referred to as smoked tea. Lapsang is distinct from all other types of tea because lapsang leaves are traditionally smoke-dried over pinewood fires, taking on a distinctive smokey full bodied flavour.

NEPAL ORGANIC SOFT BLACK TEA 440 Dhs/Kg

Nepal tea industry has been slow to develop, but the fantastic, little-known, Darjeeling-style teas from this fabled Himalayan land are starting to make waves. This wonderfully complex tea, from the Fikkal in Ilam, delivers an amazing jammy sweetness, caramel and almond flavours that linger tantalisingly on the tongue. Fairly traded and Organic, we are pleased to be working with this beautiful tea estate.

GREEN TEA:**JASMINE GREEN TEA 440 Dhs/Kg**

The jasmine plant is grown at high elevation in the mountain of the Chinese province of Fujian. The tea is smooth and flavorful with a gentle hint of Jasmine fusing the finest hand-picked teas from the high-elevation gardens. Tea leaves are harvested in the spring and stored until early summer when fresh Jasmine flowers are in bloom. Jasmine flowers are picked early in the day when the small petals are tightly closed. The flowers are kept cool until nightfall. In the early evening when the flowers begin to open, the tea is blended with the Jasmine flowers and stored overnight. The night blooming Jasmine flowers then open and release their fragrance into the tea. It takes over four hours for the tea to absorb the fragrance and flavor of the jasmine blossoms; this process may be repeated for as many as six or seven times.

JAPANESE SENCHA DEEP STEAMED 440 Dhs/Kg

A bright green tea with fresh cut-grass notes, this is the classic Japanese tea. Sencha is naturally rich in antioxidants. Japan's green teas have accentuated vegetal flavors, with aromatic notes of cut grass and ocean air. This is largely due to the initial steaming of the leaves, a practice that heightens the rich, fresh, almost raw leaf qualities of the tea. The brightness of the liquor is developed over several minutes as is a lime-green color in the cup.

WHITE TEA:**MALAWI ORGANIC WHITE NEEDLES 440 Dhs/Kg**

From the Satemwa Estate in Southern Malawi and grown by the 3rd generation Cathcart family. Hand gathered single buds from bushes; blueish silver with a chocolate brown stripe. The clear bright liquor is palest apricot, with a sweet fresh character of fresh hay and camphor.

MALAWI PEONY SINGLE ESTATE WHITE TEA 440 Dhs/Kg

These leaves taste even more beautiful than they look. It has taken some years to find a way of shipping this White Peony from the Shire Highlands of land locked Malawi to the UAE - preserving the fragile beauty of these whole leaves. It has been worth our every effort. This tea comes from a unique varietal of camellia sinensis originally planted in 1926. It is the particular and peculiar varietal from certain fields on the Satemwa estate that produce this wonderful tea. Soft flavours of peach and apricot are enhanced by a subtle umami richness. The first infusion is delicious, the second even better but the third is divine.

HERBAL INFUSION:

PEPPERMINT 440 Dhs/Kg

Peppermint Tea is a refreshing herbal tea from pure Black Mitcham Peppermint that is cultivated for in Egypt. It brews a tar black brew that has that powerful aroma from the menthol. Naturally caffeine free.

CHAMOMILE 440 Dhs/Kg

One of the all-time classic herbal tisanes. Carefully selected for their flavour and aroma, high-grade plump chamomile blossoms provide an intensely sweet, honey-like aroma and a refined and sublime flavour. Refreshing and calming, soothing and sweetly seductive, chamomile is one of the most widely-drunk herbal infusions, with very good reason. Naturally caffeine free.

SCHIZANDRA RED BERRY TEA (WU WEI ZI) 500 Dhs/Kg

A calming herb called Wu Wei Zi. It's a tea that's been used in Chinese medicine for centuries. It's made with dried Schizandra berries. In Chinese, "Wu Wei Zi" means "Five Flavored Herb" because the berry tastes sweet, sour, salty, bitter and acidic. It supports the function of the adrenal glands (the glands which release our stress hormones) and keeps them from over-stimulating, which can release adrenaline and cause feelings of anxiety

FLOWERING TEA:

JASMINE AND GLOBE AMARANTH GREEN TEA 990 Dhs/Kg

This beautiful tea is steeped in very hot water which slowly reveals a red Amaranth flower from within the triple scented night blooming Jasmine petals. A touch of sweetness that comes from the red globe amaranth is combined with the Jasmine scent to reveal a gentle liquor suitable for aiding digestion of this hand tied tea.

YUNNAN LILY AND LAVENDER BLACK TEA 990 Dhs/Kg

A Pearl of Premium Yunnan Black Tea. When it opens, it displays a lovely lily flower while releasing a small burst of Lavender Blossoms. The combination of the Lily and Lavender give this tea a surprisingly delicate floral aroma and flavor. Soothing and delicious!

**TEA SERVING / TEMPERATURE / STEEP TIMES**

Type	Serving Size (12 oz)	Water temp.	Steep time	Infusions
White tea	4 teaspoons	65 to 70 °C (149 to 158 °F)	1–2 minutes	3
Yellow tea	2 teaspoons	70 to 75 °C (158 to 167 °F)	1–2 minutes	3
Green tea	2 teaspoons	75 to 80 °C (167 to 176 °F)	1–2 minutes	4 - 6
Oolong tea	2 teaspoons	80 to 85 °C (176 to 185 °F)	2–3 minutes	4 - 6
Black tea	2 teaspoons	99 °C (210 °F)	2–3 minutes	2 - 3
Pu'er tea	2 teaspoons	95 to 100 °C (203 to 212 °F)	Limitless	10 - 15
Herbal tea	4 teaspoons	99 °C (210 °F)	3–6 minutes	2 - 3