

COLD BREW

cold brew is made by steeping dried tea leaves in the room temperature water and keep cold for 2-18 hours depending on each tea .This slow brew process relies on the gradual extraction of flavor and aroma.

WHITE

WHITE PEONY

160

two leaves one bud, whole leaf

tasting note: honey, floral, fresh cut hay

OOLONG

SILK ■

160

one leaf one bud, whole leaf

tasting note: sweet floral, honey, fruity

BLENDED

JOY

160

nin black tea & champaca flowers

tasting note: ripe fruit, cinnamon

INFUSED

EARL GREY

160

nin black tea & natural sicilian bergamot oil

tasting note: zesty, woody, malty, vanilla