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## CAN WE TEMPT YOU WITH THE FINEST TEAS?

### PRESTIGE TEAS

#### GONGFU TEA CEREMONY

The world's finest teas deserve more than a little pomp and ceremony.

GongFu Tea Ceremony工夫茶 or 功夫茶 (Tea with Great Skill) is the traditional Chinese method of tea making that involves controlling all the variables with a high degree of precision and consistency. This ensures that the best flavour is consistently achieved across the maximum number of brews.

At G&Tea, the 21 Step GongFu Ceremony will be performed by our highly experienced in-house Tea Master using the highest quality premium tea leaves.

#### GONGFU CEREMONY STEPS

- Step 1:** Burn incense
- Step 2:** Present the tea leaves
- Step 3:** Warm the teapot
- Step 4:** Add tea leaves to teapot
- Step 5:** Add water to teapot
- Step 6:** Scrape away the bubbles
- Step 7:** Rinse the teacups
- Step 8:** Add water to teapot again
- Step 9:** Pour the infusion into the fairness pitcher
- Step 10:** Pour the infusion into the fragrant-smelling cups
- Step 11:** Drop-by-drop pouring
- Step 12:** Cover every fragrant-smelling cup
- Step 13:** Transfer the tea into teacups
- Step 14:** Serve the tea
- Step 15:** Enjoy the aroma from the fragrant-smelling cup
- Step 16:** Teacup holding gesture **Step 17:** Observe the liquor colour
- Step 18:** Taste the liquor
- Step 19:** Enjoy the aftertaste and the aroma
- Step 20:** Taste the tea for the second round
- Step 21:** Traditional thanking of guests

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## DA HONG PAO PRESTIGE

One of the most precious teas of China, this rare Oolong is harvested according to ancestral rites on the rocky slopes of the legendary Wu Yi Mountain. Exuding rare, woody notes reminiscent of Chestnuts and Hazelnuts, this harvest features curiously rolled leaves and a strong, rich and woody taste, which lingers on the palate. An exceptional tea of China.

About the tea: Da Hong Pao (Big Red Robe) is a Wuyi Rock Tea grown in the Wuyi Mountains. It is a heavily oxidised, dark Oolong Tea.

According to legend, the mother of a Ming dynasty emperor was cured of an illness by a certain tea, and that emperor sent great red robes to clothe the four bushes from which that batch of tea originated. Six of the original bushes, growing on a rock on the Wuyi Mountains and reportedly dating back to the Song dynasty, still survive today and are highly venerated. Due to its high quality, Da Hong Pao Tea is usually reserved for honoured guests in China.

\$70

## GYOKURO

This marvellous harvest was lovingly cultivated by the Master of Gyokuro, an exceptional craftsman with 55 years of experience, who works alone to achieve some of the most sought-after teas of Japan, the last in a great line of tea planters.

About the tea: Gyokuro (jade dew) is a type of shaded Green Tea from Japan. It differs from the standard sencha (a classic unshaded green tea) in being grown under the shade rather than the full sun.

Gyokuro is shaded longer than Kabuse Tea. While Gyokuro is shaded for approximately three weeks, kabuse-cha is shaded for approximately one week. The name 'gyokuro' translates as 'jewel dew' or 'jade dew', referring to the pale green colour of the infusion. While most sencha is from the Yabukita cultivar of *Camellia sinensis*, gyokuro is often made from a specialised variety such as Asahi, Okumidori, Yamakai, and Saemidori.

\$80

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### **YELLOW GOLD TEA BUDS**

This exceptional tea, once the favourite of Chinese emperors, has been transformed into an elusive jewel, a golden ornament as precious as it is ethereal. Each tea bud is lavished in 24-karat gold, which once infused, yields a delicately metallic and floral aftertaste. Unforgettable.

This tea is harvested on only one mountain, one day per year. What is more, it is harvested exclusively with golden scissors and only from the top of the tree which is the tea bud. It is then sun dried and placed into closed containers to slightly heat the tea leaves so that the polyphenols that they contain can be released and give a yellowish colour to the leaves and a very soft and flowery taste. After this, the tea is painted with 24 carat gold flakes! And no, the gold is not used to give it a luxurious finish but to provide nutritional benefits, as in Asia, gold is believed to be good for health.

\$120