

TEA WORKSHOPS BY VIVIAN MAK



I Love Jasmine!

But am I drinking the flowers or the tea?

June 6, 2009 (Saturday) 3:00 – 4:30pm

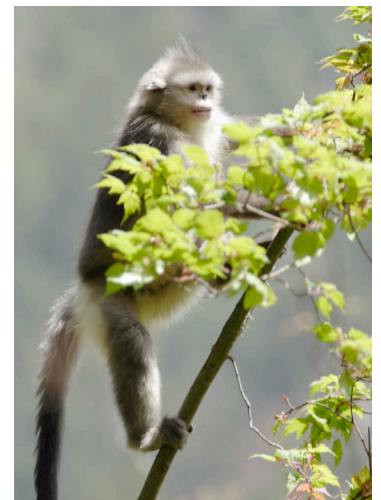
Jasmine green tea may be considered as one of the most well received teas in the world. But did you know how it gets its Jasmine fragrance? In this workshop, Vivian will guide you through the scenting process of this delicate tea, so you will understand why the fragrance of a good Jasmine tea like Jasmine Pearls and Jasmine Blossoms can last so long for your continuous enjoyment.

Monkey Pick-

May be the best of the bests but what tea is it?

June 13, 2009 (Saturday) 3:00 – 4:30pm

By legend, this tea was picked from cliffs by trained monkeys to serve the privileged few. Nowadays, Monkey Pick refers to traditional strong-style Teguanyin. This workshop will let you experience the real taste of this legendary tea which Vivian has worked closely with the artisan. You will also be the first to taste the spring harvest, light style Teguanyin and to make side by side comparison of these two distinctly different teguanyins.



Fees: \$150 per workshop (\$150 off for the purchase of teas after workshop)

Venue:

MingCha Tea House
12D Wah Ha Factory Building
8 Shipyard Lane
Quarry Bay

Directions:

By Car: Wilson Parking is available on 14 & 16 Shipyard Lane
By MTR: Taikoo Station, Exit A1, entrance right next to Caltex Gas Station

MingCha Hotline: (852) 2520 2116 or email: customer@mingcha.com.hk

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