

# SPRING ACTIVITIES BY MINGCHA



We shall keep you in delight this year with fascinating workshops and activities. To begin with, we have prepared you the following programmes which we would like you to enjoy. Please email us your interests and suggestions, so we can better design our forthcoming activities.

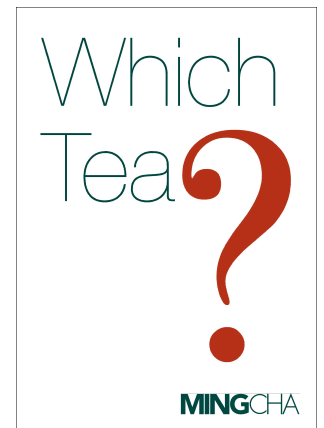
## Tea Tastings at W Hong Kong Hotel

W Hong Kong Hotel has invited Vivian and her team to do tea tastings this Sunday and early next month. You are welcomed to join us at these relaxed but inspirational moments:

### Which Tea Do You Need?

**March 8, 2009 Sunday 3:00pm – 4:30pm**

Chinese teas have a variety of characters but we may not know which teas are good for our body. MingCha tea expert Ms Vivian Mak will share with us teas of cooling, warming, digestive, relaxing and other natures, so that we can enjoy the right teas at the right time.



### The Timely Longjin

**April 5, 2009 Sunday 3:00pm – 4:30pm**

Longjin is always the most craved Chinese green tea for its full body and delicate aroma. We will present you the finest first flush Longjin which has just been picked in the new harvest season. Join us and be the early bird to get the best tea.



### Venue:

The Living Room  
6/F, W Hong Kong Hotel,  
1 Austin Road West  
Kowloon Station, Hong Kong

W is offering a tea buffet from 3:00 – 6:00pm at \$198

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

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## **\$1 White Tea Workshop at MingCha Tea House for People's Food Bank**

**14 March 2009, Saturday 3:00-4:00pm**

We are offering this workshop to raise fund for People's Food Bank under St. James' Settlement, which aims at providing food to people in need. The workshop is part of the "\$1 Leisure Course" series organized by U Magazine, which the participants are advised to pay \$1 or more to take the course. All the revenue will be donated to People's Food Bank. The workshop will introduce various kinds of premium white teas and the infusion methods.



Venue:

### **MingCha Tea House**

Room D, 12/F Wah Ha Factory Building  
1069-1073 King's Road, Quarry Bay, Hong Kong  
Direction: Taikoo MTR Station Exit A1  
Enrolment: [Reservation at U Magazine's website](http://www.umagazine.com.hk/event_list.php)  
[http://www.umagazine.com.hk/event\\_list.php](http://www.umagazine.com.hk/event_list.php)

## **Chinese and Japanese Green Tea Workshop (exclusively for Shu Uemura)**

**21 & 28 March 2009, Saturdays 3:00-4:30pm** (two identical workshops)

This workshop is designed exclusively for Shu Uemura members. We have Japanese tea master Mr Takeshi Shirakawa to perform the traditional Japanese Chado and our tea expert Ms Vivian Mak to introduce the Chinese counterpart. Do not miss this opportunity if you are a member of Shu Uemura and would love to venture into these two ancient tea cultures.

Venue:

### **MingCha Tea House**

Room D, 12/F Wah Ha Factory Building  
1069-1073 King's Road, Quarry Bay, Hong Kong  
Direction: Taikoo MTR Station Exit A1  
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