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Your Luxury Dining Bible

Trial Issue

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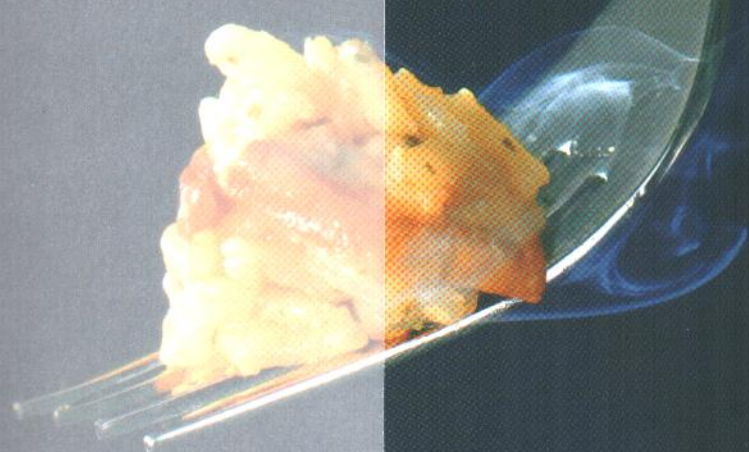
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The “Ming” Tea

To many Chinese, tea is a living necessity with long-established history. Today, tea is more than just thirst-quenching beverage and medicine, it has become an art. Nowadays, Tea shops are scattered everywhere, however the founder of “Ming Cha”, Mr. C. L. Kwan has been keeping his faith towards the art of tea. With the concepts of art and science, Mr. Kwan established Ming Cha for all tea lovers.

「茶」對於中國人來說，已經有源遠流長的歷史，但時至今日，喝茶已不再只是為了解渴或取其本身的醫藥療效，而現在喝茶已成為了一種文化藝術。「明茶房」創辦人——關仲良先生，憑著對中國茶道的熱愛，創立了這個結合現代科技與藝術的茶葉品牌，更為茶道愛好者開設了這家茶坊。



Entering Ming Cha, you will soon be attracted by the refined layout and decorations, a strong contrast to the downtown. Various kinds of tea sets and exquisite tea bags are nicely displayed in the shop. Every part of the teahouse proves the earnest of Mr. Kwan.

Mr. Kwan gained his experience by learning from mainland tea farmers, may be this is the reason why Mr. Kwan is so meticulous on each part of tea leaves. Unlike ordinary teahouse, Ming Cha does not have a stable and large throughput, but small in quantity and the species available vary throughout seasons. The person in charge explains that Ming Cha sells only the best tea leaves of the season and each species has to be tasted by Mr. Kwan before it is put on the shelf, so the supply is inconsistent.

On each of the tea leaf package, you may find detail information regarding the type inside, such as the species, harvest season and year, recommended preparation methodology and time. Books and references can also be found in Ming Cha, some of which are written by Mr. Kwan. In Ming Cha, tea leaves are stored in a special refrigerator for the best flavor and freshness preservation.

Mr. Kwan is very keen on tea, and perhaps it is his dedication in promoting tea art, old and new faces are often and repeatedly seen in Ming Cha.

剛踏進這間茶坊，已經被它那清雅脫俗的佈置所吸引著。它的幽靜剛好與繁華喧鬧的城市成了一個強烈的對比。店舖內到處也擺放著形形色式的茶具，以及一些包裝得別緻精巧的茶包禮品，從此可以看出關先生對於茶坊的大小事物也一絲不苟，花盡心思。

關先生亦曾到訪中國內地跟茶農學藝，所以對於茶葉的屬性及種植步驟都瞭如指掌。「明茶房」的茶葉有別於其他的地方，是因為這裡所採用的茶葉都是出產小量且會隨著不同的季節引入不同的品種。負責人解釋，他們只會選擇每個季節最好的樹種來採摘，所以不是什麼時候都有各款各類的茶葉。而在品質控制方面，關先生會親自監察及測試，只有最上乘的茶葉才會在這裡出售。

在每一個包裝著茶葉的罐子上，均印有茶葉的詳細資料，例如：茶葉的樹種、採摘季節、年份、沖泡方法、時間等。而茶坊的四周圍，都擺放著許多形形色式，介紹茶葉的書籍，當中更有些是關先生的著作。為了確保茶葉的新鮮，這裡更設有一個專門放置茶葉的雪櫃，使茶葉能保存最佳的味道。

或許，就是關先生這份抱著推廣茶道的熱誠，使中國的傳統能弘揚海外，更令客人紛至沓來。



1. A non-spacious design, good for chatting with friends
二樓地方雖小，但卻不失為一個與朋友促膝聊天的好地方。
2. Ming-Qian Longjing, rich in smell and effective in lowering cholesterol level.
茶香撲鼻的明前龍井，有降低膽固醇的功效。
3. Best sellers of Ming Cha (from left): Jin-Jian Puer, Phoenix Dancong and Ming-Qian Longjing.
明茶房最受歡迎的三種名茶，左起：金尖普洱、鳳凰單叢和明前龍井。
4. Detail information on the tea leaves, such as the species, harvest year and season are clearly displayed on the cans.
罐上清楚詳述茶葉的樹種、採摘的年份、季節。

明茶房

Add: 7 Star Street, Wanchai

Tel: 2520 2116

Opening Hours:

Sundays: 12:00 to 19:00

Tuesdays: closed

Other days: 12:00 to 21:00

