

CHADO

the way of tea







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chadotea.com

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CHADO

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honored guests

Please allow us to make you comfortable and serve a pot of tea perfectly prepared for you. We also offer delicious sweets and savories and invite you to take a moment to relax: This is Chado.

Chado is pronounced "sado" in Japanese. It comes from the Chinese words CHA ("tea") and TAO ("way") and translates "way of tea." It refers not just to the Japanese tea ceremony, but also to an ancient traditional practice that has been evolving for 5,000 years or more.

Tea is quiet and calms us as we enjoy it. No matter who you are or where you live, tea is sure to make you feel better and more civilized. No pleasure is simpler, no luxury less expensive, no consciousness-altering agent more benign. Chado is a way to health and happiness that people have loved for thousands of years. Thank you for joining us.

Your hosts,

Reena

Devan

Tek

Reena, Devan & Tek



A BRIEF HISTORY OF CHADO

Chado opened on West 3rd Street in 1990 as a small, almost quaint tearoom with few tables, but with 300 canisters of teas from all over the globe lining the walls. In 1993, Reena Shah and her husband, Devan, acquired Chado and began quietly revolutionizing how people in greater Los Angeles think of tea.

In 1999, Reena hired well-mannered and highly educated Tekeste ("Tek") Mehreteab as cook. Tek's conscientious work, honesty, and dedication to tea soon made him a manager and in 2002, he became a partner with Devan and Reena in opening a second Chado location in Pasadena.

Today, Chado's three locations in the greater Los Angeles area serve as role models in America's tea renaissance. Reena and Tek's dedication to sharing their love of tea and refinement has influenced and inspired thousands, and made them major contributors to tea's growth in the U.S. Chado supports tea education of every sort at every level through projects such as the Los Angeles International Tea Festival and Alson's Tea for Siblings of the Disabled, which Reena started in memory of her own disabled brother, Alson.





TEA TYPES

Tea comes from the evergreen bush *Camellia sinensis*. Like *Vitis vinifera*, the vine grapes, tea is a single species of plants, but one with many varieties. With its stiff and shining pointed leaves, the tea plant is an ideal plantation crop requiring the warm, wet climate of the tropics, with a considerable amount of rainfall. It can be grown from altitudes of a few feet to over 8,000 feet above sea level. Though the highest yield is obtained from tea bushes grown in the lower altitudes, it is high-grown teas that have the finest quality. Tea was formerly propagated from seeds, but modern methods use clones; that is, cuttings from specially selected bushes with ideal characteristics. Though the tea plant is easy to grow, it is surprisingly difficult to get good quality tea from it. The reason is that tea, like wine, depends on complex factors such as soil quality, garden management, precipitation, elevation, and manufacture. All types of tea come from the same plant; differences among types come from different methods of manufacture. Tea classifications are: Black which is fully oxidized, Oolong, partly oxidized, Green, not oxidized at all. White, sun dried and unoxidized, Yellow tea, and Pu-erh, a tea with secondary oxidation.

India produces most of the world's finest black teas. Darjeeling, with the reputation of being "Champagne of teas," is the world's most sought-after. Assam, another region of India, is the world's single largest tea-growing region and produces tea with great strength. The Nilgiri region of South India is known worldwide for its high-grown fragrant teas that steep a bright and brisk cup. Black teas are also produced in Nuwara Eliya, Dimbulla, Uva and Ratnapura; regions of Sri Lanka. Black teas from China are produced in Anhui and Yunnan provinces. Anhui is the home of the world-famous Keemun teas, known as the 'King of Red Teas' (black teas are called 'red teas' in China). Yunnan produces teas similar to the Assams of India—strong and robust. Black teas are also produced in many other countries, including Indonesia, Java, Argentina, Turkey, Iran, Russia, Vietnam, Nepal, Kenya, and several other African countries.

"Tea is a graceful beverage of our time; with a remarkable assortment of natural flavor profiles."

TEKESTE MEHRETEAB - CHADO TEA ROOM

BLACK TEA

FULLY OXIDIZED

Black tea is made from leaves that have been fully oxidized, producing a rich and hearty flavor in amber-colored liquor. It is the oxidation process—oxygen coming into contact with the enzymes in the tea leaf—that creates black tea. Black teas have a fuller and richer flavor than unprocessed green teas. The traditional “orthodox” method of processing black tea involves four basic steps: Withering, Rolling, Oxidation and Drying or Firing. Once plucked, the tea leaves are first withered until they are limp enough to be rolled without cracking. They are then rolled by machines, which gives them shape. Rolling also bruises the leaves enough to oxidize. The rolled leaves are then spread out in a cool place to absorb the oxygen, which activates the enzymes. This is called oxidation. The leaves are then fired or dried in large ovens with temperatures up to 194 degrees. They are then sorted and packed into chests or paper sacks.

OOLONG TEA

PARTLY OXIDIZED

Originating in Wuyishan (Fujian), Oolong or Wulong (“dark dragon”) is one of China’s six types of tea, like, Lucha (green tea), Hongcha (‘red tea’ i.e. - black tea), Heicha (‘black tea’, i.e. - Pu-erh tea), etc. Oolong tea falls between the green and black tea categories, with degrees of oxidation ranging from 7 percent to 70 percent. Oolong tea has been produced since the end of the Ming Dynasty. China’s principal production areas include Minbei (North Fujian), Minnan (South Fujian), Guangdong, and Taiwan. The green tea leaves undergo a short and carefully controlled oxidizing process that places oolong halfway between black and green teas. Oolongs are mainly made in South China and Taiwan. Oolongs are considered by the Chinese to be the most health-giving teas. Some of the world’s finest Oolongs come from Formosa or Taiwan. The quality of an Oolong depends upon the ability of the tea maker to manage the oxidation process, which can be manipulated to create extraordinary teas. The higher the degree or percentage of oxidation, the darker the tea will be when steeped. Recently, Oolongs also have been manufactured in the Darjeeling and Nilgiri regions of India.

GREEN TEA

UNOXIDIZED

Green tea is dried and rolled, but not oxidized. The leaves are rolled or twisted in a variety of ways. Pan-fired greens undergo three treatments at the same time: roasting, rolling and firing. Roasting kills off the enzymes responsible for oxidization and involves heating the green tea leaves to approximately 212°F, at which point the leaves become

soft and flexible, ready for rolling. The leaves may be rolled into various shapes. Japanese greens are manufactured differently, by steaming rather than pan-firing. Green tea is an excellent thirst quencher and can be drunk throughout the day. Nearly all green teas come from China or Japan. Although India, Sri Lanka, Argentina and Vietnam have started producing green teas, China still remains the leader in manufacturing green teas.

YELLOW TEA

Huang Cha, literally meaning “yellow tea” in Chinese, is one of China’s six types of tea. Yellow is similar to green teas, except that it requires the additional “Menhuang” processing stage, Menhuang means “sealed yellowing,” during which the leaf is piled, then covered or wrapped, and kept damp at temperatures between 77°F and 95°F until it turns yellow. Yellow tea has a history of more than 2,000 years.

WHITE TEA

Baicha, literally meaning “white tea” in Chinese, is one of China’s six types of teas. This white downy tea is processed in two steps only, withering and drying. Although Baicha has a long recorded history and many legends, its commercial production is a little more than 200 years old, beginning with Yinzhen production in 1796 in the last year of the Emperor Qianlong. The Chinese have mastered the art of manufacturing buds with white hairy down intact. Very little processing is done in the manufacture of white tea. The tea leaves are slightly steamed and then mostly sun-dried. The tea steeps a very delicate, light cup with vegetative flavor. The liquor and leaf, like the tea’s name, look white and are probably the most prestigious and romantic of all types of teas. Recently, some white teas have been produced in Darjeeling, Nilgiri, and Sri Lanka. Very small quantities of white tea are produced, since it is very labor intensive.

PU-ERH TEA

A category unto itself—like oolong, green, or white—Pu-Erh can be called China’s mystery tea. It has been produced in Yunnan from ancient times and traded at the market town of Pu-erh until eventually the tea itself acquired this name. Pu-Erh is made from tea (black, green, or white) that is exposed to an unknown bacterium and allowed to undergo a sort of secondary fermentation. It may be compressed into many shapes or left loose; uniquely among teas, it actually improves with age.

TEA GRADING

Sorting or “grading” tea is complicated and is done differently in different countries. Basically, all teas fall into four broad categories: Whole Leaf, Broken Leaf, Fannings, and Dust. Black tea is subject to the most extensive grading system. The first grade of a black tea is called an OP or Orange Pekoe (pronounced “peck-oh”). Pekoe is derived from the Chinese word, *bai hao*, meaning white tip, which refers to the silvery down on new leaves and buds. One explanation for the “Orange” half of the name is that it is a reference to the Netherland’s ruling House of Orange, and thus dates from the earliest days of tea importing. Today, “Orange Pekoe” describes the size of a leaf, specifically the best tender leaves plucked from the tip of the plant’s young shoots. These prized leaves are graded, as follows, during the manufacturing process:

WHOLE LEAF GRADES

SPECIAL FINEST TIPPY GOLDEN FLOWERY ORANGE PEKOE - SFTGFOP

This grade of tea is primarily grown in Darjeeling with a large proportion of leaves having gold or silver tips on new leaf buds, a guarantee of quality.

FINEST TIPPY GOLDEN FLOWERY ORANGE PEKOE - FTGFOP

Another grade of Indian Black Teas consisting of exceptional quality OP with many tips.

TIPPY GOLDEN FLOWERY ORANGE PEKOE - TGFOP

OP with a lower proportion of tips.

FLOWERY ORANGE PEKOE - FOP

Long, pointed leaves that are harvested when the terminal buds open into leaves. Rarely contains tips.

GOLDEN FLOWERY ORANGE PEKOE - GFOP

FOP with certain amount of golden tips, or a larger than usual FOP grade.

FLOWERY PEKOE - FP

Short, coarse leaves below the OP leaves.

PEKOE SOUCHONG - PS

Larger leaf located below the terminal two leaves and a bud.

SOUCHONG

Larger leaf name only used for grading Chinese teas.

POUCHONG (BAOZHONG)

Taiwan's very rare, lightly oxidized, and greenest oolong. The leaf is extra large and extends to more than an inch in length when steeped.

BROKEN LEAF GRADES

GOLDEN FLOWERY BROKEN ORANGE PEKOE - GFBOP

FLOWERY BROKEN ORANGE PEKOE - FBOP

GOLDEN BROKEN ORANGE PEKOE - GBOP

TIPPY GOLDEN BROKEN ORANGE PEKOE - TGBOP

BROKEN ORANGE PEKOE - BOP

FANNINGS

Leaf fragments smaller than BOP are graded as Fannings. This grade, or smaller, is primarily used in tea bags since they are smaller and the leaves steep fairly quickly.

BROKEN ORANGE PEKOE FANNINGS - BOPF

DUST

Any leaf smaller than BOPF is graded as Dust. Dust grades steep an extra-strong cup and are used in teas bags, extractions, and brewing instant tea.

BROKEN ORANGE PEKOE DUST - BOPD

BROKEN ORANGE PEKOE FINE DUST - BOPFD

DUST I

DUST II

DUST A

FINE DUST - FD

GOLDEN DUST - GD

The mentioned grades are widely used in the orthodox method of production. A grade of tea only describes the leaf size of that particular tea and not the quality. Quality of tea can be decided only after tasting it.

BRICK TEA OR COMPRESSED TEA

The first compressed teas were manufactured well before the Tang Dynasty (620-907). Tea leaves were steamed, crushed together into cakes, tied, and wrapped. The following are the most popular forms or shapes of compressed teas that are available in the market today:

PU-ERH TUO CHA (BIRDS NEST SHAPED)

PU-ERH TUO CHA TABLETS

HO LO TEA BRAID

HOUSEHOLD USES OF TEA

To avoid the musty smell of an unused teapot, place a sugar lump inside the open pot. To remove recent tea stains, rub the teapot with lemon or soapy water; if not recent, soak in water with some glycerin. If the stain is on wool or silk, dilute an egg yolk with warm water, rub lightly, rinse, and dry. To remove fish or onion scents in a frying pan, rub with wet tea leaves. To clean painted wood work, nothing works better than strong tea. To clean a rug and revive its colors, spread dry tea leaves on it and brush them off. To make odd stockings match, put them into a strong tea infusion; they will then take on a uniform golden tint. Used tea leaves are an excellent fertilizer for plotted plants. Watering plants occasionally with tea is also a good idea. Rinsing auburn hair in tea will yield copper highlights. Tea with a few drops of lemon juice is an excellent astringent for oily skin. A tea infusion in purified water with a little sugar added is a wonderful skin balm after shaving or cleansing, and is used in the Far East for personal hygiene. Tea compresses relieve tired eyes.

TASSEOGRAPHY : NATURE'S KEY TO THE FUTURE

As the popularity of tea drinking increased, it was noticed that dregs left in a cup after drinking formed patterns. These resembled everyday images and symbolized "character" and "destiny." Thus was born the era of Tasseomancy. A white, or cream-colored, cup is swirled three times, then turned upside down on a saucer to drain the liquid, and the reading is done from the dregs left behind in the cup. Leaf formation closest to the rim indicates immediate occurrences, while the bottom signifies future occurrences. Formations near the cup handle imply home affairs; work situation and business matters are related to those on the opposite side.

TEA : PROMOTING HEALTH AND WELL-BEING

The physical and emotional aspects of tea-drinking have been an integral part of the mystique that has surrounded tea for centuries. In the earliest treatise written on the subject, Lu Yu, a Chinese philosopher, wrote: "Tea dispels lassitude, relieves fatigue, awakens thought, refreshes the body, harmonizes the mind and tempers the spirit. One should drink tea four or five times every day." The dose recommended for one day was celebrated by another Chinese poet who sang:

"One cup does all disorders cure; with two your troubles will be fewer; three to the bones more vigor give; with four forever you will live as young as on the day of birth—a true immemorial on the Earth."

"HERE'S TO GOOD HEALTH..."

It has long been felt that tea contains certain chemicals beneficial to health. The tired swear by its near-magical effect on the nervous system; the sedate by its energizing properties; the pessimist by its ability to cheer; the optimist by its sobering effect; the prosaic by the romantic appeal; the poet by its practical convenience and the scientist by its benefits to the human body.

TEA IS HEALTHY, STIMULATING, DIURETIC AND ALKALINE

HEALTHY: Tea leaves contain vitamins A,B,C (green teas in particular), K,P,PP and chlorophyll. They are rich in anti-oxidant polyphenols and fluoride.

STIMULATING: Tea contains two main elements, theophylline and caffeine, whose stimulating properties are considerable. Theophylline has a marked action on the brain and central nervous system. Caffeine in tea stimulates without exciting.

DIURETIC: Tea has no calories or sodium. It dissolves food fats and aids digestion, so is suited to salt-free diets.

ALKALINE: As a result of its alkalinity, tea taken in normal quantities helps prevent the acidification of the human body.

TEA AND CAFFEINE

A cup of tea may contain up to three times less caffeine than a cup of coffee. There is an impression that tea has more caffeine than coffee, which is true when comparing a pound of loose tea to a pound of loose coffee. But a pound of loose tea brews more than 150 cups, while a pound of loose coffee brews only 60 cups; therefore, the caffeine content per cup in tea is far less than a cup of coffee. A 6-ounce serving of drip coffee contains 110 to 140 mg. of caffeine, whereas a 6-ounce serving of black tea, steeped for three minutes, averages only 36 mg of caffeine. The caffeine content goes up to 72 mg if the same tea is steeped for five minutes.

HOW TO MAKE A PERFECT CUP OF TEA

1. Start with fresh, cold, purified water; bottled water is recommended. Water that is distilled, hot from the tap, or boiled for too long may result in tea that is flat in taste with little or no aroma.

2. Select the right water temperature from the box below:

TYPE OF TEA	STEEPING TIME	WATER TEMPERATURE
White Tea	3 - 5 minutes	165° - 170° F
Japanese Green Tea	1 - 3 minutes	165° - 180° F
Other Green Tea	3 - 4 minutes	175° - 185° F
Oolong Tea	3 - 5 minutes	180° - 190° F
Black Tea	3 minutes	212° F
Pu-erh Tea	3 minutes	212° F
Rooibos & Herbs	5 - 7 minutes	212° F

3. Measure the approximate amount of dry leaves. For every 6 oz cup, use one rounded teaspoon; and for teas, such as large-leaf blacks, oolongs, and whites, begin with a teaspoon and a half. Adjust the amount of dry leaf according to taste and experience.

4. Steep for the sufficient length of time - refer to the chart.

"Tea gives you a thrill, in the most relaxing way."

BRENDAN SHAH



TEA SELECTIONS

CHADO HAS MORE THAN 300 TEA SELECTIONS TO CHOOSE FROM.



FLAVORED TEA

P.66

DISPLAY TEA

P.72

DECAFFEINATED TEA

P.82



P.62

P.70

P.76

P.84

SPECIAL CHADO
HOUSE BLENDS

WINE-INSPIRED TEA

FANTASY FLAVORED TEA &
FLAVORED BLENDS

TISANE, HERBS, &
HERBAL BLENDS

black tea

*Black tea is more oxidized than oolong, green and white teas. All four types are made from leaves of the shrub (or small tree) *Camellia sinensis*. Black tea is generally stronger in flavor than the less-oxidized teas. Two principal varieties of the species are used – the small-leaved Chinese variety plant (*C. sinensis* subsp. *sinensis*), used for most other types of teas, and the large-leaved Assamese plant (*C. sinensis* subsp. *assamica*), which was traditionally used mainly for black tea, although in recent years some green and white have been produced. In Chinese languages and the languages of neighboring countries, black tea is known as “red tea” (Mandarin Chinese *hóngchá*, Japanese *kōcha*, Korean *hongcha*), a description of the colour of the liquid. The Western term “black tea” refers to the colour of the oxidized leaves. In Chinese, “black tea” is a common classification for post-fermented teas, such as Pu-erh tea; outside of China and its neighboring countries, “red tea” more commonly refers to rooibos, a South African Tisane.*



BLACK TEA - AFRICA

cameroon

A small country located on the west side of Africa. The tea in this region grows at an altitude of 3,300 feet.

T-1 CAMEROON (M)

Aromatic fannings with a malty taste; a touch of milk makes a great addition. Highly appreciated in the Court of England.

island of mauritius

Small island off the eastern side of Africa.

T-2 MAURITIUS BOP (M)

An all-day tea; broken leaves brew a strong cup that tastes like vanilla.

kenya

Kenya is Africa's largest tea producer, with gardens planted at elevations up to 6,000 feet above sea level. Teas from Kenya are full-bodied and make great breakfast teas.

T-3 KENYA FOP (M)

The best of the Kenyan bunch. Golden-tipped leaves; excellent for daytime drinking.



ceylon - sri lanka

The colonial name of the island of Sri Lanka. The ancient Sinhalese name Sri Lanka was re-adopted when the island became a Sovereign Republic in the British Commonwealth in 1952. It was always known to the Arabs as the Isle of Serendip. Its world famous teas are still known by the colonial name Ceylon.

T-4 NEW VITHANAKANDA SPECIAL OP (M)

A wonderful tea from the Ratnapura region. Extra tippy and wiry leaf style. One of the finest teas out of Sri Lanka. A must try!

T-5 NEW VITHANAKANDA WIRY OP (M)

A wonderful long-leaf orange pekoe. Enjoyable with or without milk.

T-6 NUWARA ELIYA ESTATE FOP

An unusual tea from one of the finest tea-growing regions. The leaf style and cup characteristics are similar to that of a nice Darjeeling.

T-7 LOINORN ESTATE NUWARA ELIYA FBOP

The higher elevation of this region produces fine fragrant teas. This traditional self-drinking tea has an excellent taste and a rich aroma.

T-8 PETTIAGALA ESTATE OP (M)

A fine garden in the Dimbulla region. Dimbulla teas are known to be full-bodied and go well with milk. Long-leafed and aromatic.

T-9 KENILWORTH ESTATE KANDY OP (M)

A famous old garden known for its aromatic long-leafed Orange Pekoe tea.

T-10 ST. JAMES ESTATE UVA BOP (M)

Excellent breakfast tea with a great fragrance and full-bodied taste.

T-11 CEYLON ORGANIC OP (M)

Extra-long leaf, excellent aroma, and a rich taste makes this organically grown Ceylon. A fine tea.

BLACK TEA - CHINA

China is the birthplace of tea, the first cultivator of tea, and, before 1900, was the world's leading producer and exporter of tea. Best known for White, Green, Oolong and Pu-er Teas, China also produces fine black teas, principally Keemun and Yunnan. China also produces the world-famous Lapsang Souchong smoked black tea, among many others.

yunnan

Gold-tipped leaves with unique robust flavors.
Excellent breakfast tea.

T-12 GOLDEN YUNNAN (M)

A basic Yunnan. Full body and unique, robust Yunnan flavor.

T-13 ORGANIC YUNNAN IMPERIAL (M)

A prized Yunnan with more tips, more sweetness, and smooth taste.

T-14 ROYAL YUNNAN

An excellent smooth-tasting Yunnan. An all-day tea!

T-15 GOLDEN NEEDLE

*Flat-shaped leaves with golden tips.
Very aromatic, sweet, and smooth. Excellent!*

T-16 ROYAL GOLDEN YUNNAN

A tea that will make any accompanying breakfast a royal breakfast. One of the most prized teas from Yunnan, featuring plenty of golden tips. It steeps a full-bodied cup with superb flavor and an outstanding sweet and smooth taste.

T-17 ORGANIC GOLDEN MONKEY

Small curled-up leaf style with many golden tips and an excellent aroma. Sweet and rich taste. A true delight.

S-301 ORGANIC YUNNAN

Royal Gold, an all gold-tipped Yunnan. Superb rich aroma with light and delicate taste. An unusually smooth tea: Divine!!

S-302 ZHEN QU

A stunning tea. Rich aroma and wonderful honey-like taste.

S-303 SPIDER LEG YUNNAN

A unique tea of special manufacture. Extra-long, pointed-leaf style. Steeps an aromatic cup of great taste.

S-304 RED MUDAN

A rosette of rich-tasting Yunnan tea leaves tied together with a silk string, a tea produced for the emperors in ancient times. After infusion, the dry rosette opens up into a beautiful peony. Fruit taste. Great daytime tea. Excellent for travel.

Keemun

Black China tea from Qimen County in Anhui. It was first produced in 1875 by a failed civil servant, Yu Qianchen, who had learned the secrets of black tea production in Fujian. Since its debut, Keemun has been considered the best black tea China produces, referred to as the King of Red Tea, or the Burgundy of China Tea, because of its superb bouquet. Keemuns have thick, full liquors with a rich aroma and sweet flavors. It is one of Chinas ten most famous teas. Keemun is mainly made from Keemun Zhuye varietal and is available in various grades and shapes from ordinary to the extraordinary like Keemun Needle, Keemun Hao Ya, Keemun Mao Feng, and Keemun Sechrna.

T-18 KEEMUN SUPERIOR

Light, sweet tea. Perfect for afternoon or evening.

T-19 ORGANIC KEEMUN

A basic organic China black that steeps a red liquor with good flavor and an orchid-like aroma.

T-20 GRAND KEEMUN

Very attractive leaves. Pronounced orchid-like aroma, sweet and flowery. Excellent for digestion. Weak in theophylline. Good for the nighttime, one is told.

T-21 KEEMUN HAO YA B

A very fine Keemun. Sweet with spicy overtones. Wonderful!!



T-22 SZECHWAN IMPERIAL (HAO YA A)

The connoisseur's afternoon tea. Dark color, flowery, aromatic, and a well-developed flavor.

T-23 KEEMUN MAO FENG

The best grade of Keemun. Long, wiry leaves with an outstanding aroma. The rich and superb taste makes this the best Keemun anywhere. A tea to impress with.

S-305 ORGANIC KEEMUN SECHRNA

From the emperor's vault. The best Keemun out of China. Chocolaty and very smooth. For special moments. A rare find.

smoked teas - china

T-24 ORGANIC LAPSANG SOUCHONG SUPERIOR (M)

Medium-smoked organic whole leaf tea. Smoked in the traditional way over pine wood. Good for daytime drinking with or without Scotch whiskey.

T-25 TARRY SOUCHONG (M)

Heavily smoked black tea. Excellent flavor with a powerful aroma. Great with English Breakfast.

"Tea is like an art that comforts the mind, body and soul."

REENA SHAH - CHADO TEA ROOM



BLACK TEA - INDIA

India produces some of the world's finest black teas. Known as the Distinguished Triad, the Exotic Darjeeling, the Strong Assam, and the Fragrant Nilgiri are grown in the most popular growing regions of the world. India is also the world's largest producer, exporter, and consumer of tea. The tea industry in India is spread over a vast area in the Northeast and South. The three regions are different from one another and, at the same time, complement each other when their teas are used in blends. India produces almost a billion kg (more than 2,000 million pounds) of tea per year. In 1823, Major Robert Bruce struck up a friendship with Bessagaum, the Singpho chief in Assam, who gave him some locally grown Assam tea plants and seeds. This incident is thought of as the discovery of tea in India. In the years after 1840, more and more tea plantations were created until India became the world's main producer of black teas.

assam - the strong one

Assam is located in the northeastern part of India. The majestic Brahmaputra River flows through this area. Besides tea, Assam is also home to one-horned rhinos, leopards, elephants, and wild buffalos. In the midst of such exciting surroundings, more than 900 million pounds of tea are manufactured every year, making Assam the single largest tea-growing region in the world. Tea from Assam steeps a strong cup.

T-26 ORGANIC ASSAM BOP (M)

A strong broken leaf tea. Excellent with milk.

T-27 NAHORHABI ASSAM FTGBOP (M)

An excellent broken leaf tea with many golden tips. Forceful and strong. Excellent breakfast tea.

T-28 ASSAM TGFOP (M)

A nice basic full leaf Assam with some golden tips. Like all Assams, it has a robust, round, and spicy flavor. Goes well with milk.

T-29 HALMARI ESTATE TGFOP-1 (M)

A full-bodied sweet and smooth self-drinking breakfast Assam.

T-30 HATHIKULI ESTATE ORGANIC ASSAM TGFOP (M)

Long wiry leaf and an unusually mild and delicate fruity flavor make this a very refreshing tea.

T-31 NUMALIGHUR ASSAM TGFOP-1 (M)

*A fine Assam with extra-sweet and smooth taste.
Excellent for all times.*

T-32 MELENG ESTATE MALTY AND WINEY ASSAM (M)

*A classic malty Assam with excellent sweet taste.
A perfect daytime tea with meals.*

T-33 HARMUTTY ESTATE ASSAM STGFOP (M)

A classic Assam with many golden tips steeping a hearty rich cup with a delightfully smooth taste.

T-34 SESSA ESTATE WINEY ASSAM (M)

An outstanding tea featuring lots of golden tips; hearty, full-bodied and rich, yet very sweet and smooth with a wine-like complex taste. A completely satisfying Assam, dynamic and impressive.

T-35 MANGALAM ESTATE GOLDEN TIP ASSAM (M)

Probably the best-known tea estate of Assam. Malty and rich with honey-like notes.

S-306 ASSAM 8422 (M)

A classic Assam specially produced for us and available in limited quantities every year. A wine-like taste. Very delicate and strong. A tea for a special occasion.

"If strength is your weakness then Assam is your cup of tea,"

DEVAN SHAH



darjeeling - the exotic one

Teas from Darjeeling are like the wines from the Champagne district of France - "extraordinaire." It is said: "Tea without the name Darjeeling is like French wine without the prestige of Champagne." Darjeeling has unique tea-growing seasons. After a period of dormancy during winter, tea plucking starts at the end of March through April. This is called the first flush; teas produced during this period tend to steep a somewhat greenish cup with superb taste and flavor. The prime second flush season begins in May and ends in late June. Teas produced during this period are of the most exalted quality, featuring exquisite bouquet, muscatel flavor, superb taste, and a lingering aftertaste. Teas produced during this season rightly fetch the highest prices. The monsoon hits the Darjeeling region in late June, and teas produced thereafter are of lesser quality. The months of October and November bring autumnal showers and produce a small batch of excellent-quality teas, which are referred to as Autumnal Flush Teas.

first flush darjeelings

Darjeeling harvested from the end of dormancy until mid-May. The first batch produced each year is labeled "DJ-1," and all subsequent batches follow in numerical order until dormancy returns in late autumn. Each year's production thus ranges from first through second, monsoon and autumnal flushes. First flush characteristics are light liquors, spring freshness, and bright and lively flavors with intense astringency. The infused leaf has a prominent lime-green brightness and floral scent.

T-36 RUNGLEE RUNGLIOT FTGFOP-1

A nice Darjeeling with great finesse. Excellent for the afternoon.

T-37 BALASUN ESTATE FTGFOP-1

A Darjeeling with great character. A flowery note of distinction.

T-38 DARJEELING 3911

Chado First Flush Darjeeling house blend. A mix of fine Darjeelings. An all-around good first flush tea.

T-39 NAMRING ESTATE FTGFOP-1

Exceptional tea with great aroma. Excellent daytime tea.

S-307 SUNGMA ESTATE ORGANIC FTGFOP-1

An excellent First Flush Darjeeling, one of delicacy. An all-day tea.

T-40 CASTLETON ESTATE FTGFOP-1

Castleton Estate is known to produce some of the finest Darjeeling each year. Sumptuous flavor, combined with an exquisite bouquet and aftertaste, makes this Darjeeling a tea for special moments.

S-308 CHADO DARJEELING WONDER TEA

A marvelous first flush tea. Excellent sweet and smooth taste. Wonderful aroma. A Darjeeling made like Taiwan Bai Hao.

S-309 RISHEEHAT ESTATE ORGANIC FTGFOP-1

The very first production of the season, extraordinary. Darjeeling character in all its most elusive beauty. Greenish-yellow liquor with pronounced scents of ripe fruit and citrus highlights with a satisfying feeling of fullness, balance, and strength.

S-310 SINGBULLI ESTATE ORGANIC FTGFOP-1

The very first production of the season. This Singbulli has a muscatel aroma and many layers of flavor, some sweet, some sour, all harmonious. The light liquor is pungent, but with a soft and well-rounded fullness. It was harvested March 7 from the famous Singbulli Clonal plants, which are grown at altitudes of up to 4,000 feet.

second flush darjeelings

The famed Darjeeling summer teas are produced from mid-May until mid-June, when the monsoon rains arrive. These are very attractive teas, with purplish bloom and silvery tips, and fetch the highest prices of any flush. The rich and aromatic liquors show the prized muscatel flavor and color. The infused leaf is a bright coppery penny color. Like fine wine, Second Flush Darjeeling can benefit from age if properly stored.

S-311 CHADO SPECIAL DARJEELING BLEND - QE60

An outstanding blend of selected Darjeelings with pink and red rose buds. The Queen's blend.

S-312 CHADO SPECIAL DARJEELING 2964

An outstanding Darjeeling from tea leaves picked from selected Clonal bushes. Excellent bouquet and rich taste. Suave and alluring.

S-313 CHADO DARJEELING WONDER TEA

An especially superb Darjeeling. Excellent leaf style. Sweet and smooth.

T-42 NAMRING UPPER MUSCATEL SFTGFOP-1

A perfect combination of "Wind, Water and Earth." Rich aroma, exquisite bouquet, muscatel flavor, wine-like taste and an outstanding aftertaste make this one of our best offerings. A treat for a special occasion.

T-43 SINGBULLI ESTATE ORGANIC SFTGFOP-1 CL

A wonderful second flush tea with muscatel character and a superb taste. Complex and intriguing.

T-44 PUTTABONG ESTATE ORGANIC FTGFOP-1 CL

Distinguished garden. Round aromatic flavor. Muscatel character. Golden color. Well-suited for brunch.

T-45 JUNGPARA ESTATE SFTGFOP-1

Attractive tippy leaf. Pronounced aroma with muscatel overtones. All-day tea.

T-46 MAKABARI ESTATE ORGANIC FTGFOP

The first organic Darjeeling garden known for exceptional teas. Wonderful taste with light muscatel character. The world's first bio-dynamic tea.

T-47 RISHEEHAT ESTATE ORGANIC SFTGFOP

A fine Darjeeling from a prominent estate at a decent price. Enjoy!!

"If strength is your weakness then Assam is your cup of tea,"

DEVAN SHAH



autumnal darjeelings

A few Darjeeling gardens are able to produce an Autumnal Flush from late October through November. The autumnal leaf takes on a light copper tinge and liquor develops a nutty aroma. While autumnal harvests are common to most tea regions, only those of Darjeeling, Taiwan, and Japan are identified as such.

T-48 MARGARET'S HOPE SFTGFOP-1 (M)

*An ace of the fall harvest. Very British, very aromatic.
An all-day tea.*

T-49 GOPALDHARA FTGFOP-1

*A fine autumnal tea from Darjeeling's highest-elevated tea estate.
Nutty and rich.*

nilgiris - the blue mountains

Spectacular mountains in South India that form part of the Western Ghats Chain, a land lush with vegetation and teeming with wildlife and a thousand streams and rivers. John Sullivan, an East India Company official was the first European resident of the Nilgiris, which in the 1840's became a summer retreat for Europeans. Nilgiri estates produce more than 90,000,000 kg per year or just under 10 percent of India's total tea production. High-grown Nilgiri is considered "the Southern Darjeeling" and is known worldwide for its fragrant, bright, and brisk character. Tea is grown in the Nilgiris throughout the year at elevations up to 7,500 feet among eucalyptus, blue gum and cypress trees. The flavor of the tea carries a hint of mint, lemon or eucalyptus that is present throughout the year in varying degrees. World-famous Nilgiri estates include Tigerhill, Chamraj, Korakundah, and Craigmore.

S-314 NILGIRI 6892

*A proud possession. An outstanding Nilgiri with lots of flavor,
rich aroma, and excellent taste. A true traditional Nilgiri.*

T-50 KORAKUNDAH ESTATE ORGANIC FOP

*The highest-elevation estate in India, with tea plantations as high as
7,360 feet above sea level. Excellent aroma and taste.*



T-51 CRAIGMORE ESTATE FOP (CL) (M)

A very special tea from some of the finest Clonal bushes in Craigmore's renowned garden. Sweet taste with a hint of lemon and complex overtones. A tea for all moods and occasions.

T-52 CHAMRAJ ESTATE TGFOP (M)

Unusual tea. Rich high-grown flavor with a hint of mint, lemon, and eucalyptus.

T-53 TIGERHILL ESTATE OP (M)

Among the most prestigious gardens of the Nilgiris. Very fragrant and refreshing.

S-315 AWARD WINNING CHAMRAJ HANDMADE TEA

Bold, long, twisted leaf, steeps bright pale amber liquor with a unique aroma and gentle flavor.

S-316 SPECIAL FANCY OOLONG FROST TEA

Very long wiry, well-rounded leaf showing even wither and high proportions of tip. Steeps light yellow, bright, and distinctly flavorful.

S-317 DARJEELING STYLE SPECIAL CLASSIC STGFOP WINEY

Black small leaf with a stylish twist and a few pale tips. Steeps bright, strong, aromatic liquor with great flavor.

S-318 WINEY FROST BREAKFAST BOP

Small leaf grade (Broken Orange Pekoe) obtained from producing the tea described above. Powerfully aromatic, thick liquor, and perfect with milk and sugar added.



black tea - sikkim

In North India, Temi is the state of Sikkim's only tea garden and is owned by the government, with an estimated area of 435 acres. It was established in 1969 under the management of Darjeeling's legendary British expatriate tea-man, Teddy Young. Temi is reminiscent of Darjeeling in flavor profile.

T-54 TEMI ESTATE FTGFOP-1 (M)

*A classic tea with a high concentration of young leaf buds.
Tips with rich aroma and bright liquor. More robust than most
Darjeelings.*

black tea - nepal

T-55 ANTU VALLEY ESTATE SFTGFOP (M)

*An excellent rarity from Nepal. High-quality Darjeeling-type tea.
Subtle and fruity taste. All-day tea.*

*"Good tea is like an Indian movie, breaking out into a mass choreographed
dance of taste in your mouth."*

BIANCA SHAH



green tea

Green tea consists of leaf of Camellia Sinensis processed with the least possible oxidation. In all Asian cultures, tea typically means green tea but, recently, green tea is becoming more widespread in the West, where black tea traditionally has been preferred. Green tea has also become the raw material for extracts that are used in various beverages, health foods, dietary supplements, and cosmetics.

Many varieties of green tea have been cultivated in different regions and countries. These differ quite noticeably due to variable growing conditions, horticulture, production processing, and harvesting time. Over the last few decades, green tea has been subjected to many scientific and medical studies to determine the extent of its long-purported health benefits, with some evidence suggesting that regular green tea drinkers may have a lower risk of developing heart disease and certain types of cancer.



ceylon-sri lanka

The colonial name of the island of Sri Lanka. The ancient Sinhalese name Sri Lanka was re-adopted when the island became a Sovereign Republic in the British Commonwealth in 1952. It was always known to the Arabs as the Isle of Serendip. Its world famous teas are still known by the colonial name Ceylon.

T-56 ORGANIC CEYLON GREEN

A rarity from Sri Lanka. Very enjoyable.

china

China produces the world's finest green teas, many of which are among the world's most artistically made teas.

T-57 ORGANIC GUNPOWDER GREEN

Full tea leaves rolled into little gunpowder-like pellets. Green tea with a touch of mint.

T-58 ORGANIC CHUNMEE

This superior grade of Chunmee consists of tightly twisted young buds, offering a surprisingly full-bodied liquor.

T-59 DRAGON WELL GREEN

Dragon Well (Long Jing or Lung Ching) is the most famous green tea from China. From Hangzhou, in the Zhejiang province, comes this tea with flat, long, and vibrant green leaves. There are up to eight grades of Dragon Well, each with delicate vegetative flavor in varying degrees.

T-60 ORGANIC LUNG CHING (DRAGON WELL)

An excellent green tea. Sweet taste and mellow smooth flavor make this a delight.

T-61 LUNG CHING EXTRA SPECIAL

The third-best grade of Lung Ching. Lovely aroma, extremely delicate flavor. A tea for a moment of quiet and calmness.



T-62 LUNG CHING LIONS PEAK

The Lions Peak area of Hangzhou produces the classic Lung Ching green teas. Exquisite.

T-63 ORGANIC QING MING (LUNG CHING)

The best Long Jing is usually plucked before the Qing Ming springtime festival of April 5-6.

S-319 LIMITED MANUFACTURE TOP GRADE LUNG CHING

The very best of the Lung Ching produced before the spring festival. A real treat available while it lasts.

T-64 MORNING MIST YUNNAN GREEN

Robust long-leaf style featuring good body with hints of smokiness.

T-65 WHITE MONKEY (BAI HAO ZHU)

Tightly curled green and downy white tips with smooth velvety flavor.

T-66 TOP GRADE MAO JIAN

One of China's 50 most popular teas. Mao Jian is a leaf style curlier than the pointed Mao Feng. The name signifies an exceptional spring tea, the result of the most painstaking plucking and processing possible.

T-67 ORGANIC SILVER DRAGON (SNOW MOUNTAIN)

Extremely delicate, imperial quality tea because of its long dragon-shaped leaves.

T-68 BI LUO CHUN

Green Spring Spiral: One of China's ten most famous teas. A green, first grown on Dongting Mountain around Lake Taihu in Jiangsu, Biluochun has a history of more than 1,000 years. The leaf looks like downy fluff and is made from the earliest springtime plucking of a single leaf attached to an unopened bud. Each kilo of high-grade Biluochun contains 120,000 sets.

T-69 ORGANIC TIANMU QING DING

Chinese, literally meaning, “eye of heaven green peak.” Famous Zhejiang green tea from Tianmushan known since the Tang Dynasty. The finest Tian Mu Qing Ding comes mainly from the cloud and mist zone between 1,600 and 4,000 feet. A great-tasting delicate green tea, quite unique.

T-70 LU SHAN YUN WU MIST ON THE GORGES

The classic tea from Hubei province, perhaps China’s most famous, Yun Wu, i.e. grown in the cloud and mist zone. A rare visual and gustatory delight for more than 1,000 years, our Lu Shan is the famous San Xia or Mist on the Gorges.

S-320 CHADO SIGNATURE TAI PING HOU KUI

Considered among the best of Anhui’s green teas. The leaf is straight, taut, and heavy, pointed at both ends and noted for its ability to withstand several infusions. Its faint flavor of orchids comes from the myriad wild cymbidium orchids that grow all over Tai Ping mountain.



YIXING POT

Distinctive stoneware teapots of Yixing clay are considered the best vessel for steeping tea by China tea aficionados. The pot is smooth on the outside and, over the years, develops a rich patina. Inside, its microscopic pores allow the pot to absorb up to 2 percent of its weight in water. This, together with the clay’s high iron content (9.2 percent), allows Yixing pots to make unusually flavourful tea. Connoisseurs dedicate specific pots to specific types of teas.

S-321 CHADO SIGNATURE HUANG SHAN MAO FENG

One of China's ten most famous teas. Grown on the slopes of Anhui's Huangshan, this is perhaps the most forgiving of all green teas, yielding delicate flavor, infusion after infusion.

S-322 GREEN TEA PEARLS

Excellent-quality green tea is hand-rolled into attractive pearls. When steeped, the pearls unfurl and yield a delicate infusion with a wonderful taste.

S-323 LU MUDAN OR GREEN PEONY

Wonderful needle-shaped green tea leaves are tied together with a string in the shape of a peony. Each rosette steeps two cups of tea. An excellent traveling tea.

GREEN TEA - INDIA

dar jeeling

Teas from Darjeeling are like the wines from the Champagne district of France - "extraordinaire." It is said: "Tea without the name Darjeeling is like French wine without the prestige of Champagne." Darjeeling has unique tea-growing seasons. After a period of dormancy during winter, tea plucking starts at end the of March and continues through April. This is called the first flush; teas produced during this period tend to have a somewhat greenish cup with superb taste and flavor. The prime second flush season begins in May. Teas produced during this period are of the most exalted quality, featuring exquisite bouquet, muscatel flavor, superb taste and a lingering aftertaste. Teas produced during this season rightly fetch the highest prices. The monsoon hits the Darjeeling region in late June, and teas produced thereafter are of lesser quality. The months of October and November bring autumnal showers and produce a small batch of excellent-quality teas that are referred to as Autumnal Flush Teas.

T-71 CHADO SPECIAL GREEN

A superb Darjeeling green, specially manufactured for us. This tea is very refreshing, with a subtle and sweet taste.

T-72 SUNGMA ESTATE ORGANIC GREEN

*A fine green tea from one of Darjeelings finest estates.
Sweet and smooth.*

nilgiris - the blue mountains

Spectacular mountains in South India that form part of the Western Ghats Chain, a land lush with vegetation and teeming with wildlife and a thousand streams and rivers. John Sullivan, an East India Company official was the first European resident of the Nilgiris, which in the 1840's became a summer retreat for Europeans. Nilgiri estates produce more than 90,000,000 kg per year or just under 10 percent of India's total tea production. High-grown Nilgiri is considered "the Southern Darjeeling" and is known worldwide for its fragrant, bright and brisk character. Tea is grown in the Nilgiris throughout the year at elevations up to 7,500 feet among eucalyptus, blue gum and cypress trees. The flavor of the tea carries a hint of mint, lemon or eucalyptus that is present throughout the year in varying degrees. World-famous Nilgiri estates include Tigerhill, Chamraj, Korakundah and Craigmore.

T-73 KORAKUNDAH ESTATE ORGANIC GREEN

A fine green tea from the highest estate in India.

GREEN TEA - JAPAN

T-74 GENMAICHA

This tea is a mixture of bancha green tea, popped corn, and toasted hulled rice kernels. Nutty flavor and wonderful taste. The most popular Japanese tea.

T-75 UJI GENMAICHA (GENMAICHA WITH MATCHA)

A mixture of bancha green tea, popped corn, toasted hulled rice kernels, and Matcha (powdered green tea).

T-76 SENCHA

The basic green tea of Japan. There are numerous grades of Sencha, and even mediocre Sencha can be a delight. A delicate tea: grassy, sweet, and a little astringent.

T-77 SENCHA SPECIAL

A higher grade of Sencha featuring dark green leaves, and a stronger character.

T-78 ORGANIC SENCHA

A sweet-tasting and aromatic tea.

T-79 SENCHA ARIHARA

Relaxing, but intense high-quality green tea rich in aroma and delicate in flavor.

T-80 BANCHA

Everyday green tea, but of a far better quality than the average Bancha. A refreshing treat.

S-324 GREEN KUKICHA

Green tea twigs resulting from the various green tea processing. Excellent sweet taste.

T-81 ORGANIC ROASTED KUKICHA

This is made from the twigs or stems of the tea bush. Almost caffeine-free. Light. Excellent for relaxing.

T-82 ORGANIC HUJICHA

Roasted green tea produces tawny brownish liquor with a smoky taste and a nutty flavor. Very light and low in caffeine. Great before bedtime.

T-83 GYOKURO

“Precious Dew,” the splendid, pampered child of green tea. The noblest and most sought-after green tea in Japan is made from single buds that are picked only once a year, making it hard to get. To develop increased chlorophyll and flavor, the plants are covered and the leaf grows in the shade for some two weeks before harvesting in early spring. History, philosophy, and art in a single cup.

S-325 GYOKURO SUPREME

One of the finest grades of Gyokuro. Superior to the one above.

S-326 ORGANIC GYOKURO

The best grade of Organic Gyokuro.

S-327 MATCHA

Fine Japanese Green tea powder. Used for Japanese tea ceremony, it can also be used to make green tea drinks and green tea ice cream.

S-328 ORGANIC MATCHA

An organic version of fine Japanese Green tea powder. Matcha tea needs to be prepared by frothing the tea in warm water using a bowl and a whisk. We are unable to serve Matcha at Chado.



MATCHA

Powdered tea used in Japan's formal tea ceremony. Top-grade Matcha is a bright shade of green. As a rule, the lighter green varieties are sweeter and the darker ones, more astringent. Matcha completely dissolves in the water when well mixed and thus the leaf is consumed in its entirety, providing more nutrients. Matcha is also a popular ingredient in savory dishes, desserts, ice creams and chai.

CHASEN

Japanese. Literally, "tea whisk." Bamboo whisk used to whip Matcha into a frothy consistency in cha-no-yu, or the Japanese Tea Ceremony. The bamboo tea whisk has a delicate outer circle and a separate inner circle of split bamboo that work well to blend the water and powdered Matcha tea that is ceremonially made and served, one bowl at a time.

GREEN TEA - FLAVORED BLENDS

T-84 ROSE SENCHA

Sencha green tea with rose hips, rose petals, and rose flavor.

T-85 CHERRY SENCHA

Sencha green tea, cherries and cherry flavor.

T-86 YUZU BERRY SENCHA

Fine Sencha green tea, safflowers scented with Japanese Yuzu berry flavor.

T-87 MINT TEA

Green tea with mint and lemon.

T-88 SPONTANEITEA

Pan-fired green tea, lemon grass, safflowers, and peaches with peach and lemon flavor.

T-89 ENERGITEA

Green tea, rooibos, ginseng root, linden blossoms, orange peel, and citrus flavor.

T-90 VITALITEA

Green tea, hibiscus, berries, and berry and citrus flavor.

T-91 SHANGRI-LA GREEN

Mao Feng green tea, safflowers, marigolds, passion fruit, and peach flavor.

T-92 GREEN DRAGON

Top-grade green tea, lemon peels, marigolds, golden chrysanthemum, passion fruit, and lemon flavor.

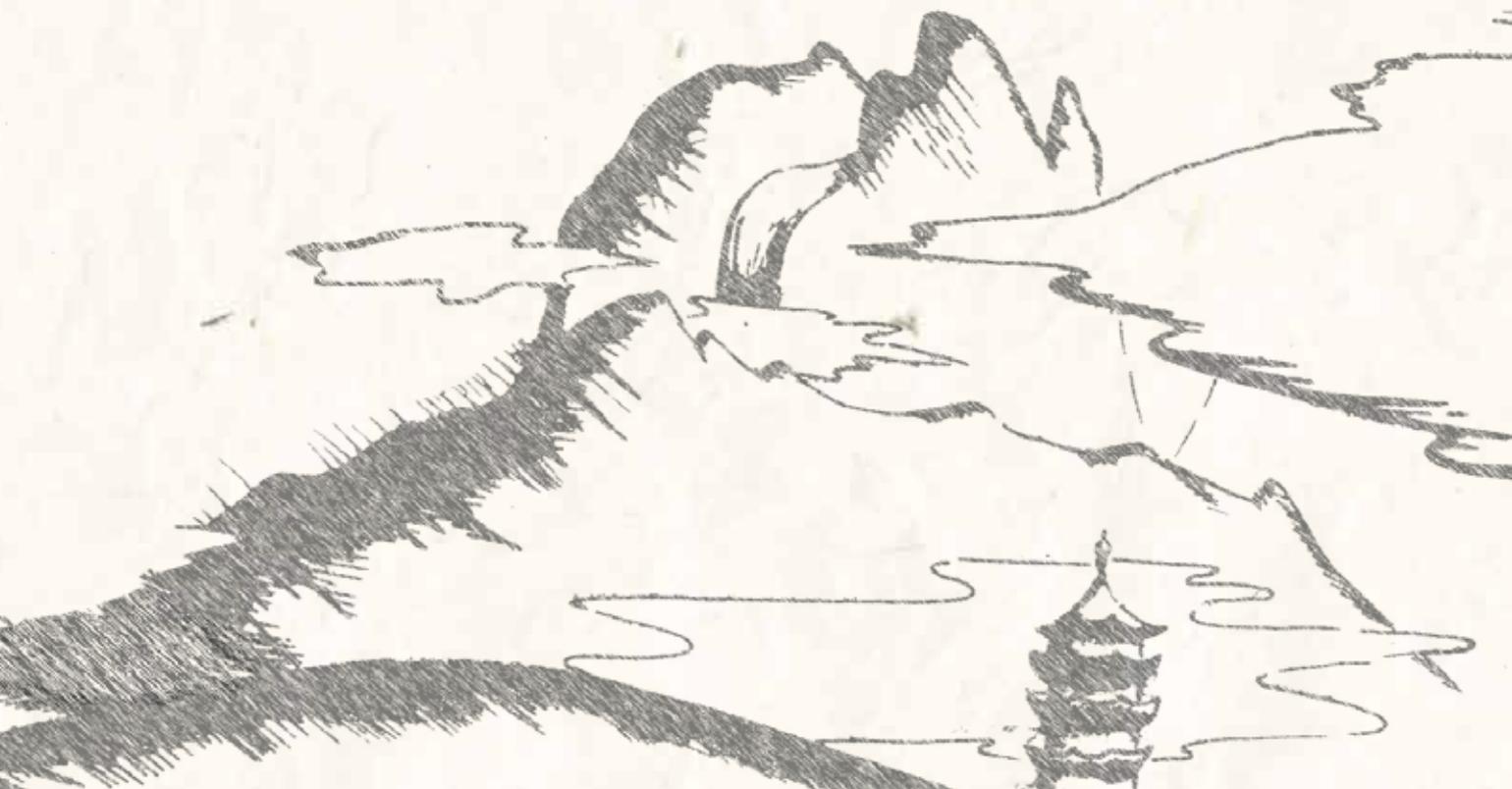
T-93 RED & GREEN TROPICAL

A classic blend of hibiscus and Green tea with blue flowers, marigolds, and tropical fruit flavor.



“Tea means life, which begins as ‘delicate’ whites, growing up into ‘astringent’ greens, gradually mellowing down as ‘aromatic’ oolong, maturing like ‘heavy’ blacks and finally aging as ‘earthy’ Pu-erh’s.”

RAVI SUTODIYA



oolong tea

Oolong or Wulong (dark dragon) is one of China's six categories or types of tea, like Lucha (green tea), Hongcha (red tea, i.e. black tea), Heicha (black tea, i.e. Pu-erh tea), etc. It was developed and perfected in the Wuyi ("Bohea") mountains of Fujian Province during the last years of the Ming dynasty. Oolong tea falls between the green and black tea families, with degrees of oxidation ranging from 7 percent to 70 percent. China's principal production areas include Minbei (North Fujian), Minnan (South Fujian), Guangdong, and Taiwan. A few Oolongs are also manufactured in India, Indonesia and Kenya.



OO LONG TEA - CHINA

T-94 FUJIAN DARK OOLONG

The most basic grade of Oolong. Darker body and a robust taste. Good for daytime.

T-95 DA HONG PAO (BIG RED ROBE)

An oolong varietal unique to Wuyishan and perhaps its most celebrated and expensive Yancha (rock tea). Commercial production of Da Hong Pao cultivars began only in the 1960s. What made this oolong famous and inspired its name was a Ming Dynasty Mandarin who attributed his recovery from illness to its curative powers, and in thanks, draped his official scarlet robe of high office over the bushes and respectfully kowtowed before it.

T-96 FENGHUANG DANCONG/SINGLE TRUNK PHOENIX

Classic Guangdong oolong from Fenghuangshan (Phoenix mountain) in the Wu Dong area of Chaoan County. By habit, the local cultivars are tall single-trunk trees with branches that open out like an umbrella, so that tall ladders must be used to pluck the leaf. Believed to have been a Song Dynasty tribute tea, this tea has an unusually long leaf, yielding clear orange-brown liquor with a strong peachy aroma. At its best, it is on a par with the best Tieguanyin.

T-97 FLOWERY TIEGUANYIN OOLONG

The name Guan Yin is inaccurately translated as Goddess of Mercy. Not exactly a deity, Guan Yin is more like a Buddhist equivalent of the Madonna, and her name is associated with this beloved varietal, which thrives throughout Fujian's oolong districts, as well as in Taiwan. Tieguanyin from Anxi (and) County in Fujian has a history of more than 200 years and is one of China's ten most famous teas, celebrated for intensity of aroma, fruitiness and depth of flavour. Most Tieguanyin is best prepared gongfu style. The name is variously transliterated, Tie Kwan Yin being among the most commonly seen variants.

S-329 ORGANIC WUYISHAN OOLONG

A well-oxidized dark roasted oolong with rich a floral aftertaste and unique character.



S-330 CHAMPAGNE TI KWAN YIN

*A fine traditional Ti Kwan Yin from the mainland.
Memorable taste.*

T-98 GONGFU STYLE TOASTY OOLONG

*A complex toasty oolong. Used for the Chinese gongfu tea ceremony, it steeps a complex cup with fruity and toasty aromas.
A true delight.*

S-331 MONKEY PICKED OOLONG

*The tea that grew wild in the Wuyi Mountains was once so difficult to harvest that it was said only monkeys could gather leaves from such inaccessible mountain cliffs. Therefore, south China tea merchants traditionally called their best tea “monkey-picked” to signify its rarity. A proprietor’s monkey-picked tea is like his calling card, representing his tea philosophy. No traditional tea merchant calls a tea monkey-picked lightly!
*In fact, tea is nowhere plucked by monkeys and it never has been, but the Englishman Aeneas Anderson, during the 1793 embassy to China, accepted the myth of simian and carried the story home with him to England. It has been handed down in the West ever since.**

GAIWAN

Chinese, literally “covered cup.” Both steeping vessel and drinking cup, the gaiwan is older than the teapot, having been used in China since before 1350 at least. It consists of a saucer, bowl and lid that function together when in use. Tea may be drunk from the bowl or decanted into smaller cups. Generally used for green and white teas, gaiwans are also suitable for any other type of tea.



S-332 MILK OOLONG

A buttery oolong with milk-like aroma derived from fresh corn being rolled with the green leaf. A heavenly delight. Limited supply while in stock.

S-333 TEK'S TI KWAN YIN

Once you have tried this oolong, you can say you have tried the “Dom Perignon” of Ti Kwan Yin’s. A green medium-bodied with pronounced natural floral fragrance.

S-334 MASTER'S CHOICE

The oolong of all oolongs. Must Try.

OO LONG TEA - TAIWAN

formosa

Latin, literally meaning “shapely and beautiful.” Formosa is the name Portuguese explorers gave the island of Taiwan in the early 1500s, before Chinese people inhabited it. Pirates of various nationalities used Formosa as their base before it was finally brought within the Chinese Empire by the Qing Emperor Kangxi in the 1680s. Tea was introduced from Fujian in 1855. In 1895, it was seized by the Japanese, who developed the modern tea industry on Formosa before losing it in 1945. China regards it as a province belonging to her; the Taiwanese consider themselves an independent nation.

T-99 FINE OOLONG

The most basic grade of Formosa white tip or Bai Hao Oolongs. Refreshing.

T-100 OOLONG FANCY

A winter-picked tea with excellent bouquet and very attractive whole leaf style. Flowery and aromatic. Best for afternoon/evening.

S-335 TUNG TING OOLONG

A classic Tung Ting (also spelled Dong Ding) Oolong at a reasonable price. Aromatic.

T-101 GRAND OOLONG FANCY (BAI HAO) ORIENTAL BEAUTY

Loveliest and most prized of all classic fancy Formosa Oolongs, named for the white-tipped whole leaf plucked in June after small green leaf hopper insects called Jassids have visited the tea gardens. This great Taiwan oolong is grown near Taipei on Er Mei Mountain in Hsinchu County at 200 to 500 meter elevations. It is a special tea of quite-limited production, being harvested once a year during the first 15 days of July. Some 3,000 to 4,000 leaf sets are required to make a single kilo of tea. Once called simply Formosa Oolong, it also bears the name Oriental Beauty because that's what Queen Elizabeth II called it upon first tasting some. Its Taiwanese Hakka producers call it Pong Fong cha or braggart's tea.

T-102 ALI SHAN FINEST JADE PEARLS

Alishan is a mountain range in Chaiyi (Jai Yi) County in central Taiwan famous for its oolongs. Elevations range from 800 to 2,100 meters and full sunshine is generally very limited. These conditions produce a less-astringent tea, high in theanine, with a sweetness akin to Baozhong. The dry leaf is quite large and usually purple-green; it yields multiple infusions that are golden in color and quite fruity. Alishan oolong is generally lighter than Dong Ding and more popular with today's young people in Taiwan.

T-103 FINEST JADE POUCHONG

Chinese, literally meaning "paper-wrapped." Very lightly oxidized oolong, a specialty of Taiwan tea growers in the vicinity of Wen Shan, Shiding, and Pingling, not far from Taipei. Highly floral aroma, greenish yellow liquors, and light body characterize Bao Zhong. Two regional Bao Zhong competitions are held each year. The name Bao Zhong refers to a way of packaging that originated circa 1860. To retain its freshness, farmers would package lightly oxidized tea in elongated papers, hence "Baozhong" meaning paperwrapped tea. This method was used in Wen Shan, creating a recognizable type: if not exactly a brand of tea.

OOLONG TEA - INDIA

nilgiris - the blue mountains

Spectacular mountains in South India that form part of the Western Ghats Chain, a land lush with vegetation and teeming with wildlife and a thousand streams and rivers. John Sullivan, an East India Company official was the first European resident of the Nilgiris, which in the 1840's became a summer retreat for Europeans. Nilgiri estates produce more than 90,000,000 kg per year or just under 10 percent of India's total tea production. High-grown Nilgiri is considered "the Southern Darjeeling" and is known worldwide for its fragrant, bright and brisk character. Tea is grown in the Nilgiris throughout the year at elevations up to 7,500 feet among eucalyptus, blue gum and cypress trees. The flavor of the tea carries a hint of mint, lemon or eucalyptus that is present throughout the year in varying degrees. World-famous, Nilgiri estates include Tigerhill, Chamraj, Korakundah and Craigmore.

T-104 CHAMRAJ ESTATE FROST HAND ROLLED OOLONG

A superb Nilgiri, craftily produced during the winter months. Hand rolled. Steeps a delicate cup with lots of flavor and complex aromas. A truly forgiving tea.

darjeeling

T-105 DARJEELING OOLONG FIRST FLUSH

A classic first flush Darjeeling processed as an oolong. An Oolong with a bite. Excellent aroma and great taste.

T-106 DARJEELING OOLONG SECOND FLUSH

A fine oolong with lots of white tips and muscatel overtones. Similar to a bai hao.

white tea

White tea is the least oxidized type of tea, ideally produced using only young leaf that is sun-dried. Yinzheng or silver needle is made exclusively from unopened buds covered with silvery down. Shoumei uses leaf that has opened. Both kinds of white tea are very high in antioxidants and very mild in flavor.



WHITE TEA - CHINA

T-107 PAI MU TAN (BAIMUDAN) WHITE PEONY

An orange-yellow liquor with great character, and a flowery aroma.

S-336 ORGANIC PAI MU TAN

A white tea that is aromatic and tasteful.

S-337 WHITE PEONY

The finest quality of white peony buds and excellent quality leaf manufactured in the imperial style to create an outstanding quality of tea with excellent aroma and superb taste.

T-108 YIN-ZHEN (SILVER NEEDLES) - FIRST QUALITY

Made using buds that are an inch long; when infused, the buds stand upright like a forest of stalagmites. The pale yellow liquor has a mellow, sweet taste.

S-338 WHITE TEA PEARLS

A truly wonderful tea. Delicate, fragrant, and sweet.

S-339 WUYISHAN ORGANIC YIN ZHEN (SILVER NEEDLES)

Grown in China's most famous tea region, a must-try classic organic white tea.



WHITE TEA - INDIA

darjeeling

Teas from Darjeeling are like the wines from the Champagne district of France - "extraordinaire." It is said: "Tea without the name Darjeeling is like French wine without the prestige of Champagne." Darjeeling has unique tea-growing seasons. After a period of dormancy during winter, tea plucking starts at end the of March and continues through April. This is called the first flush; teas produced during this period tend to have a somewhat greenish cup with superb taste and flavor. The prime second flush season begins in May. Teas produced during this period are of the most exalted quality, featuring exquisite bouquet, muscatel flavor, superb taste and a lingering aftertaste. Teas produced during this season rightly fetch the highest prices. The monsoon hits the Darjeeling region in late June, and teas produced thereafter are of lesser quality. The months of October and November bring autumnal showers and produce a small batch of excellent-quality teas that are referred to as Autumnal Flush Teas.

S-340 DARJEELING SILVER TIPS

A very rare and most sought-after tea. Unlike the Chinese white teas, this tea has more flavor and a very refreshing taste.

S-341 DARJEELING SILVER PEARLS

A unique Darjeeling. Two leaves and a bud with silvery hairy downs are hand rolled into fine pearls. Very delicate, sweet, and smooth taste.

WHITE TEA - SRI LANKA - CEYLON

S-342 CEYLON GOLDEN TIPS

Unique tea-golden downy buds are sun-dried and lightly fired to make these rare teas delicate and smooth.

S-343 CEYLON SILVER TIPS

A rare treat from Sri Lanka; delicate, smooth, and refreshing.



WHITE TEA - FLAVORED BLENDS

T-109 RED AND WHITE

A superb blend of white teas and hibiscus. Hints of berry, lychee, and goji berry flavors.

T-110 WHITE CHRISTMAS

White tea with rose, cinnamon, apple, almond, orange, and clove flavors.

T-111 BEAUTY TEA (WHITE POMEGRANATE)

White tea with dried pomegranate, safflowers, and pomegranate flavor.

T-112 LOVER'S CUP

White tea with rose buds, rose petals, safflowers, rose, and raspberry flavor.

T-113 ACAI BERRY WHITE

White tea with red and blue flowers, red berries and Acai berry flavor.

"Tea at Chado is a grand affordable luxury"

DR. MARY HARDY AND DR. JIM GAGNE



yellow tea

Current processing methods of this tea are much more similar to that of modern green tea than to the ancient ancestor of today's Huoshan Huangya. Today the best Huoshan Huangya (Mt HUO Yellow Tip) is made from the naturally yellowish leaves of the Dahuaping Jinjizhong cultivar. When steeped, the liquor rather resembles green oolong and is high in antioxidants.



“In the fast-paced madness, refinement, elegance and luxury can still be found. The perfectly steeped pot of first flush Darjeeling –pure nirvana”

JACINTA'S LINCKE

YELLOW TEA - CHINA

S-344 ORGANIC HUOSHAN HUANGYA (SPARROW TONGUE)

Prized yellow tea grown in the Huoshan area of Anhui province and perhaps the best-known example of China's yellow tea category. According to ancient writings, Huoshan Huangya was first produced during the Tang Dynasty. Long ago, this ancient tea production and processing method was lost. In 1971, the Huoshan area resumed production of Huoshan Huangya.



pu-erh

A category unto itself, like oolong, green or white, Pu-Er could well be called China's mystery tea. It has been produced in Yunnan from ancient times and shipped from the market town of Pu-Er until eventually the tea itself acquired this name outside Yunnan. Pu-Er is made tea, either black, green or white, which is then sprayed with an unknown bacterium and allowed to undergo a sort of secondary fermentation. It may be compressed into many shapes or left loose and, unique among teas, it actually improves with age. The best Pu-Er comes from the area called the Six Famous Mountains in Xishuanbanna region. Chinese also call the Pu-Er category Heicha or Dark tea.



“Tea is the beverage of choice of the informed.”

DEVAN SHAH - CHADO TEA ROOM

T-114 ORGANIC PU-ERH

From the Kunming region of Yunnan, this steeps a dark cup with earthy taste.

S-345 COMPETITION GRADE GOLDEN BUD PU-ERH

A golden-tipped leaf; rare and exquisite.

S-346 PU-SHOU

A famous Cantonese specialty. Pu Shou (Pu-erh and Shou Mei), the latter, a white tea is classified as “cool” by traditional Chinese pharmacology. Slightly scented with mandarin orange flavor.

S-347 GUPU CHA (GOOK PO CHA)

A combination of Organic Pu-erh and Chrysanthemum blossoms, it is considered particularly good for cooling internal heat and is also delicious. Slightly scented with tropical flavor.

S-348 GINGER ORANGE PU-ERH

Organic Pu-erh blended with ginger root and orange peel with a sweet and spicy flavor.



chinese compressed tea

In ancient times all tea was compressed, in order to manufacture and preserve it and to facilitate its trade and transport. Today's compressed teas are usually Brick tea made for the Tibetans and Mongols. Besides just brick, Pu-erh tea is steamed and then compressed in various shapes like cake, bowl, ball, and others.

S-349 PU-ERH TEA BRICK LARGE (BLACK TEA)

For thousands of years Chinese tea was compressed into cakes, which were considered to be as valuable as bank notes and were used as a form of money for trading purposes. Brick tea is much more highly compressed than Bing Cha or TuoCha.

S-350 SMALL BLACK PU-ERH TEA BRICK

S-351 SMALL GREEN PU-ERH TEA BRICK



pu-erh tuo cha

Chinese, literally meaning, “bowl tea.” Any Pu-erh shaped in the form of a bowl. Lately, however, Tuocha mainly refers to Pu-erh that has been found to reduce cholesterol. It is not always shaped like a bowl but compressed in different forms. Tuocha is now available with ginseng, chrysanthemum, rose, and jasmine flowers.

S-352 BIRD’S NEST SHAPE EACH

mini tuo cha

S-353 GINSENG PU-ERH

A miniature bouquet made of ginseng flowers.

S-354 CHRYSANTHEMUM PU-ERH

A miniature bouquet in the shape of a bird’s nest made of chrysanthemum flowers.

S-355 JASMINE PU-ERH

A miniature bouquet in the shape of a bird’s nest made of jasmine flowers.

S-356 ROSE PU-ERH

A miniature bouquet in the shape of a bird’s nest made of rose flowers.

S-357 ORGANIC TUO CHA

Organic Pu-erh Tea compressed in a tablet shape.

aged pu-erh cakes

Bing Cha, or “tea cake,” is one of the most common and earliest forms of compressed Pu’er tea. It is shaped like a round cake.

S-358 GREEN PU-ERH CAKE IN A GIFT BOX

S-359 BLACK PU-ERH CAKE IN A GIFT BOX

S-360 WHITE PU-ERH CAKE IN A GIFT BOX

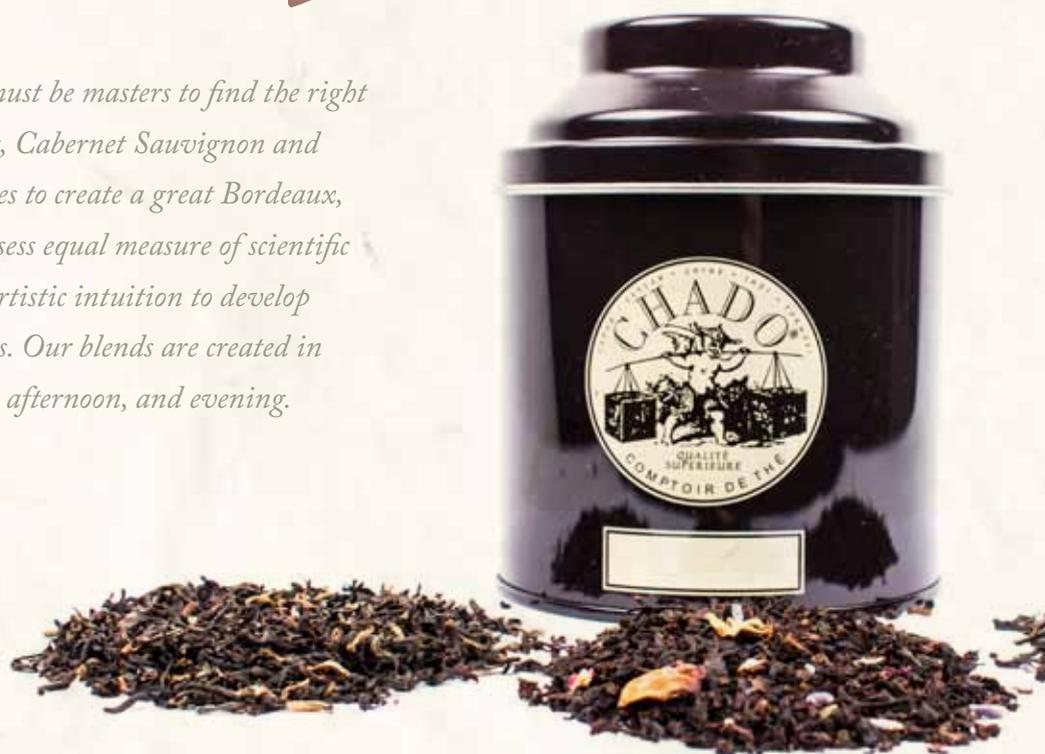


BIRD'S NEST PU-ERH

“Tuo Cha” (Bird’s Nest) Pu-erh is pressed into perfect serving-size bowls that resemble bird’s nests.

Special chado house blends

Just as winemakers must be masters to find the right percentages of Merlot, Cabernet Sauvignon and Cabernet Franc grapes to create a great Bordeaux, tea blenders must possess equal measure of scientific understanding and artistic intuition to develop world-class tea blends. Our blends are created in three styles: morning, afternoon, and evening.



morning blends

T-115 CHADO BREAKFAST (M)

Perfect for those waking moments; a balanced blend of Assam, Ceylon, and Darjeeling.

T-116 ENGLISH BREAKFAST (M)

A classic blend of Assam, Ceylon, and Chinese Teas.

S-361 ORGANIC ENGLISH BREAKFAST (M)

Organic Indian teas blended for a complex and smooth taste.

T-117 IRISH BREAKFAST (M)

Assam and Chinese teas blended for a full-bodied taste.

T-118 SRI LANKA (M)

The best of Ceylon teas. Extra long leaves. Good for pleasant mornings.

T-119 SHANGHAI DAWN (M)

Classic Chinese black teas blended with smoked teas. Great with warm milk and a continental breakfast.

T-120 BUDDHA'S CUP (MONKS BLEND) (M)

Indian and Chinese teas blended together; perfect with toast and orange marmalade.

T-121 AFRICAN DEW (M)

A colonial blend; perfect as a substitute for coffee, hearty, rich, and excellent with milk..

T-122 BRENDAN'S BREAKFAST (M)

Classic Assam and Yunnan teas blended together for a surprising complexity.

S-362 CURTIS BREAKFAST (M)

Outstanding black teas blended together with a touch of Oolong.



afternoon blends

A combination of strong and subtle blends great for afternoon moments.

T-123 BOSTON TEA PARTY (M)

Champagne Ceylon and Indian teas blended together for an aromatic and full-bodied infusion. A touch of milk makes a perfect companion for sweets.

T-124 CHADO AFTERNOON

The most elegant blends from the best gardens of Darjeeling. An aromatic and exquisite flavor that makes any moment special.

T-125 GENGHIS KHAN (M) -RUSSIAN CARAVAN

Invigorating. According to Chinese legend, Genghis Khan made his soldiers drink tea to make them more effective and courageous in battle. This blend is made of smoked tea with some Jasmine and white tea.

T-126 GENTLEMEN (M)

Indian, Ceylon, and Chinese teas perfectly blended together, great with milk.

T-127 PRINCE BODHI DHARMA (M)

Lord of Indian tea blended with Lord of Chinese tea. Exceptional.

T-128 SAMOVAR - RUSSIAN CARAVAN FRUITY (M)

Where China and Russia meet. Sweet, fruit taste, with or without milk.



evening blends

T-129 CZAR ALEXANDER

Introduced to the French by the Czar in 1814, a smoky Earl Grey sprinkled with some white tea.

T-130 RAJINI (M)

The Empress Blend: delicate, fine Indian tea with French Lavender and rose petals. The Queen of Teas in Sanskrit.

T-131 COONOR

Grown in the Blue Mountains (Nilgiri), a perfect cup before bedtime.

T-132 PRINCE OF WALES (M)

A delicate blend of fine rich teas.

“A cup of my favorite tea is as soothing to my soul as the warm embrace of a dear friend.”

RENATTA BUSCAGLIA



flavored teas

Flavored teas or scented teas from tea leaves enhanced by the addition of oils, scents and flavorings, dried flowers and/or dried fruits. Since the dawn of time, the Chinese, fathers of humanist civilization, poets of the arts of living, learned and then taught us to find joy in nature. Tea blends can add subtle flavors without either tea or flavoring losing out. One of the best example is the bergamot-flavored tea baptized 'Earl Grey' for the second Earl Grey in the 1830's.



jasmine

According to ancient Chinese practice, jasmine buds or freshly cut jasmine flowers are added to tea to give a wonderful aroma. Both green and black teas are used to make jasmine teas. All of ours are made with green teas.

T-133 FINEST JASMINE PEARLS

A fine jasmine that will please your eyes, nose, and palate. Very high-quality green tea is individually rolled with fine jasmine buds picked right before they bloom. The flavor is intense, the taste is remarkable – and it looks magnificent, too!

S-363 SOFT JASMINE PEARLS

Green tea with a superb taste and flavor.

S-364 YIN ZHEN OR SILVER NEEDLE JASMINE SUPREME

High-quality white tea scented with jasmine buds. Excellent!!!

T-134 YIN HAO

One grade below the Silver Needle jasmine. High-quality green tea is blended with whole jasmine flowers. Intense aroma and pleasant taste!

T-135 CHUENG FENG OR SPRING BREEZE

The “Champagne of jasmine Teas.” Exceptional harvest. Exquisite aroma!

T-136 ORGANIC JASMINE IMPERIAL

A wonderful sweet jasmine tea.

T-137 MONKEY KING

A green tea with jasmine aroma.

T-138 LAN XIANG JASMINE

The most basic grade of jasmine.



earl grey bergamot flavored tea

Earl Grey is the West's most popular tea, most popular black tea, and most popular scented tea, in that order. Named after the 1830s British Prime Minister, Earl Grey is traditionally any tea scented with oil of Bergamot, a fruit that resembles an ugly orange, and is found in Mediterranean climes. Corfu was the center of the Bergamot trade; during the same decade it was the headquarters for the British Mediterranean fleet, commanded by Lord Grey in London. Successive generations of heirs to the tea firms of Twining and Jacksons of Piccadilly accused one another's ancestors of having stolen Milord's recipe, which seems originally to have been entrusted to Jacksons.

T-139 EARL GREY IMPERIAL

A classic Earl Grey with exquisite bergamot flavor, incomparable, exclusive, and fascinating.

T-140 ORGANIC BREAKFAST EARL GREY

Full-bodied teas from India and China flavored with fine bergamot flavor.

T-141 EARL GREY JASMINE

A classic Jasmine tea flavored with a touch of bergamot. A stunning Earl Grey!

T-142 SILVER TIP EARL GREY

The lord of Orange Pekoe from Sri Lanka is flavored with sublime bergamot flavoring and generously sprinkled with the most romantic tea – Yin Zhen (silver needles).

T-143 GRAND EARL GREY

High-quality China Keemun flavored with bergamot and sprinkled with Yin Zhen.

T-144 LAVENDER EARL GREY

Classic Nilgiri tea blended with French Lavender flowers and flavored with bergamot oil.

T-145 GREEN EARL GREY

China green tea with a subtle bergamot flavor!

T-146 BLUE FLOWER EARL GREY

A classic Nilgiri tea blended with Blue Mallow blossoms and then flavored with a delicious bergamot.

T-147 WHITE VELVET EARL GREY

Very light Earl Grey with hints of Bai Mu Dan white tea, blue mallow blossoms, and bergamot flavor.

T-148 WINDAMERE EARL GREY

Darjeeling Oolong tea, vanilla, bergamot flavor, and Darjeeling white tea.

T-149 ROOIBOS EARL GREY (SWEET DREAMS)

Rooibos rose petals, vanilla flavor, and bergamot flavor. Naturally caffeine-free!

“Tea is a pleasure every chef should come to know.”

CHEF JORDAN ESSEY



wine- inspired tea

Either wine dark tea, wine bright tea, or tea flavored and scented with fine wine to inspire tastes and moods. Six works of art. Inspired by combinations of tea and wine to suit many tastes and moods. Three on a white tea base, two on a black tea base, and one on a rooibos herbal base that are scented with wine flavors. These are great, whether enjoyed hot or iced.



“Tea is my refuge. It clears the mind, nourishes the body, opens the heart, and soothes the soul. Drink tea for life!”

DAVID SCHEIDEMANTLE

S-365 WHITE CHAMPAGNE RASPBERRY

White Tea, safflowers with Champagne flavor and red raspberry flavor.

S-366 PINK SONOMA

White tea rose petals and jasmine flowers with Cabernet flavoring.

S-367 SICILIAN VESPERS

White tea with osmanthus flowers, royal chrysanthemum petals, and Cabernet flavoring.

S-368 ASSAM JUNGLE CABERNET

Assam Black Tea, licorice root with cinnamon, and Cabernet flavoring.

S-369 WILD MONKEY MARSALA

Chinese black tea brewed with cinnamon and Marsala flavor.

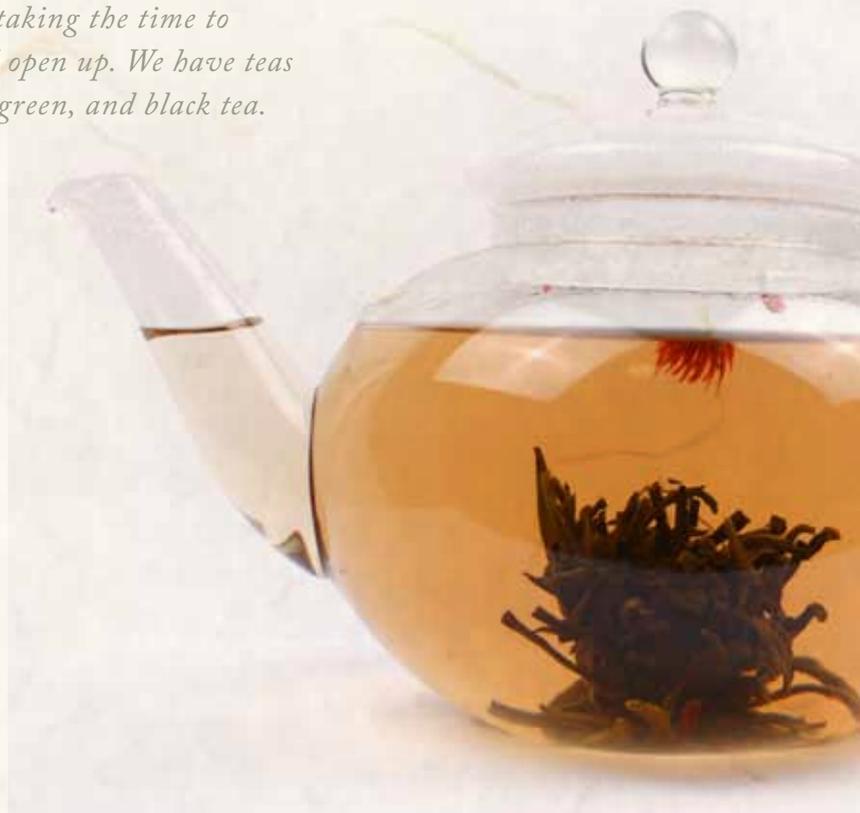
S-370 SHARMAN'S SECRET

Rooibos, safflowers, and cornflowers blended with wine flavoring.



display tea

Made with top-quality buds hand-tied into a multitude of shapes, including peaches, seashells, hearts, pagodas, mushrooms, and even Chinese goddesses. During steeping, these teas open up to reveal the long leaves they are made of and sometimes the delicate flowers hidden inside. For fullest enjoyment, we recommend preparing display teas in a glass vessel and taking the time to watch them gradually unfurl and open up. We have teas with flowers available in white, green, and black tea.



white display tea

S-371 FLOWER FLOURISH WHITE

A large pink flower floats above long white tealeaves. So large it can fill a pot.

S-372 ORGANIC FLOWER FOUNTAIN

Organic white tea served with a pink globe amaranth flower.

S-373 WHITE JASMINE MOON

A superb display tea with strings of jasmine flowers floating over a chrysanthemum—sweet, aromatic, and delicate.

S-374 ORGANIC WHITE TEA DROP

Infuse this “drop” of tea for sweet, smooth, and delicate flavor.

green display teas

S-375 LITTLE CALABASH GREEN

Fine green tea with a pink globe amaranth flower. A showy tea.

S-376 LOTUS LAMP GREEN

Green tea tied into a unique lamp shape, this tea has just the right amount of jasmine flavor.

S-377 FLOWER BUTTON GREEN

Fine green tea hand-tied with a pink globe amaranth flower.

S-378 LYCHEE NUT JASMINE

Fragrant jasmine aroma unfolds from this display tea with a pink globe amaranth flower.

S-379 LARGE MUSHROOM

Green tea tied into a large mushroom shape. When steeped, it unfurls to display a beautiful amaranth flower floating on a bed of chrysanthemum flower.



S-380 DOUBLE HAPPINESS

A beautiful tasting display tea, this green tea is accompanied by a amaranth globe flower, jasmine flower, and two chrysanthemum flowers.

S-381 FAMILY REUNION

Fine green tea with chrysanthemum flower.

oolong display tea

S-382 SPLENDID OOLONG

Chrysanthemum flowers in the center make this green-oolong tea a visual and tasty experience.

black display teas

S-383 JASMINE FAIRY BLACK

A string of jasmine flowers inside tippy black tea. Excellent.

S-384 KAFIR LILY

An exquisite black tea with a string of jasmine flowers and an amaranth globe.

S-385 SHOE SHAPED

A string of jasmine flowers with an amaranth in the center with black tea hand-tied into a shoe shape.



scented display teas

S-386 JASMINE FLOWER BALL

Fragrant jasmine aroma unfolds from this display tea with a pink globe amaranth flower.

S-387 PEACH FAIRIES

Fine green tea with chrysanthemum and a string of seven jasmine flowers with peach flavor.

S-388 GUAVA

Fine green tea; when steeped it unfurls to display a beautiful amaranth flower. Great fruity scent and sweet flavor.

S-389 LYCHEE

green tea flavored with Lychee fruit, this stunning tea will display beautifully in a glass tea pot.

S-390 MANGO

green tea flavored with mango and hand tied with a pink globe amaranth flower. Delicate and mellow.

S-391 PASSION FRUIT

hand-tied green tea flavored with passion fruits. A showy tea!

S-392 MINT

attractive display tea with pink flower and mint flavor.



fantasy flavored tea and flavored blends

Our real teas (Camellia Sinensis), blend with fruit, spice or herbs. Fruit-flavored tea, such as mango or orange, is real tea blended with fruit pieces or fruit peel. Spiced and scented tea using cinnamon, cardamom, jasmine, or mint, are also real tea blended with spices, flowers, or other plants.



T-150 APRICOT

With apricot pieces.

T-151 APRICOT BRANDY

With apricot pieces.

T-152 BLACK FOREST BERRY

Rose petals, blueberries, cherries, rosehips, blue mallow blossoms, strawberry leaves, and raspberry leaves with strawberry, blackberry, and raspberry flavoring.

T-153 BLUEBERRY TEA

Blue mallow blossoms and blueberry flavors with black tea.

T-154 BLACK CURRANT

T-155 BIRTHDAY

*A classic blend of black teas with tropical fruits and flowers.
Happy Birthday.*

T-156 BLACK FRUITS

Light of darkness; black Indian tea flavored with dark berries, black currants, black berries, and blueberries.

T-157 BUTTERSCOTCH

Excellent.

T-158 CARAMEL

T-159 CASABLANCA

Moroccan Mint Green tea that gets lovestruck on bergamot tea (Earl Grey), refreshing.

T-160 CHERRY TEA

Black tea with cherries.



T-161 REENA'S CHAI

Indian spiced tea with cinnamon, ginger, cardamom and vanilla.

T-162 BRENDAN'S CHAI

Brendan refers to this tea as flower chai. Assam black tea blended with ginger, cinnamon, and lemon grass.

THE PERFECT CUP OF CHAI

Making 2 cups of chai:

- 1. Take one cup of fresh filtered water*
 - 2. Add 2 heaped teaspoons of masala chai*
 - 3. Bring the mixture to boil*
 - 4. When boiling, add one cup of whole milk*
 - 5. Bring the mixture to boil again.*
 - 6. Let it simmer and cool for a minute, strain and serve sweet.
(Sweetening is optional.)*
-

T-163 BIANCA'S COCONUT CHAI

Black tea with ginger, cinnamon, coconut, and fennel. Distinctly different.

T-164 CHOCOLATE CHAI

With chocolate chips.

T-165 CHOCOLATE MINT

T-166 ANGIE'S BAJAROO GREEN CHAI

Green tea, cinnamon chips, almonds, cloves, crushed green cardamom, and cardamom seeds with almond and cinnamon flavor.

T-167 CHOCOLATE TEA

T-168 CHOCOLATE CARAMEL

T-169 CINNAMON ORANGE SPICE

Black tea with cinnamon chips and orange peel.

T-170 COCONUT VANILLA

Black tea with shredded coconut and vanilla.

T-171 CINNAMON

Black tea and cinnamon chips with cinnamon flavor.

T-172 GINGER

With ginger root.

T-173 GINGER PEACH

T-174 GOLDEN MOUNTAIN

With flowers and pieces of mango. A must try!

T-175 LYCHEE

T-176 MANGO AMAZON

With mango pieces.

T-177 MIRABEL

French plum – Tasty

T-178 NOEL

Black tea blended with cinnamon, orange zest, vanilla, almond, rose petals, and a touch of other spices to give the holiday flavor.

T-179 ORANGE

With orange peels.

T-180 ORANGE BLOSSOM OOLONG

*Semi-oxidized tea blended with orange blossoms, aromatic and light.
Great afternoon and before-bedtime tea!*

S-393 PASSION FRUIT OOLONG

Semi-oxidized tea flavored with passion fruits and berries.

T-181 PASSION BERRY

Excellent quality black tea flavored with passion fruit and berries.

T-182 PEACH

With peach pieces.

T-183 PHOENIX MILLS

*For those who love a touch of sweetness, a combination of honey,
caramel, and vanilla flavors that goes great with milk.*

T-184 PODREA

Black China tea flavored with vanilla, jasmine, and mandarin.

T-185 RED FRUITS

*Indian tea flavored with strawberry, raspberry, red currant, and
cherry. Excellent.*

T-186 ROSE

*Delicate aroma. One of the oldest perfumed tea. Scented only with the
fresh rose petals. Great afternoon tea.*

T-187 REENA'S ROSE OOLONG

*Oolong, lemon grass, rose buds, rose petals with rose, lemon, and ginger
flavor.*



T-188 SOBRIETEA

Green oolong, marigold, safflowers, with tropical flavors.

T-189 ST. MARC

*Very special tea. Flowers from China and Tibet do the flavor dance.
Sweet aroma, most popular!*

T-190 STRAWBERRY TEA

Black tea with strawberry leaves and strawberry flavoring.

T-191 ST. VALENTINE

Black tea with rose petals, raspberries, and strawberry flavoring.

T-192 SAMBUCCA/ LICORICE SPICE

Black tea with licorice root and anise.

T-193 VANILLA

T-194 VIVALDI

T-195 WEDDING TEA (WEDDING CHAI)

Merlot of teas with sweet and spicy flavor.



decaffeinated tea

All of our decaffeinated teas are produced using the all-natural water-process decaf method, with well water only.





T-196 DECAF ASSAM

T-197 DECAF ENGLISH BREAKFAST

T-198 DECAF NILGIRI (REPLACES DECAF CEYLON)

T-199 DECAF EARL GREY

T-200 DECAF MARLENA DE CHOCOLATE

T-201 DECAF BLACK CURRANT

T-202 DECAF MANGO INDICA

T-203 DECAF VANILLA

T-204 DECAF ORANGE VANILLA

T-205 DECAF DARJEELING

T-206 DECAF GREEN TEA

T-207 DECAF COCONUT VANILLA

tisanes herbs & herbal blends

Fruits, herbs, and edible plants infused in boiled water make many lovely beverages called "Tisanes" (in French). In English they are referred to as herbal, but not teas since they contain no Camellia Sinensis. Milk is not recommended with tisanes, except with Rooibos.



South african rooibos (red bush)

Rooibos, or “red bush,” is an herb unique to South Africa. It is loaded with antioxidants and has lots of health benefits. Since it is an herb and not tea, it is naturally caffeine-free. We have created some wonderful blends of this herb with various flowers and flavors.

T-208 ORGANIC GREEN ROOIBOS

Green Rooibos is made by stopping the natural oxidation process of the herb just after it is cut.

T-209 ORGANIC ROOIBOS

Organic South African red bush. A great alternative to avoid caffeine.

T- 210 ORGANIC HONEY BUSH

A relative of the Rooibos family growing in the Eastern Cape regions of South Africa. Honey bush's flower smells like honey and has the same benefits as Rooibos. Slightly sweeter.

T-211 ROOIBOS BOURBON

Great finesse. Red rooibos flavored with bourbon vanilla. Delicate aroma with a touch of milk makes a great cup. All-day tea.

T-212 ROOIBOS KIMBERLY

Rooibos with linden blossoms, orange, lemon, and rose petals, a refreshing beverage. Excellent hot or iced.

T-213 ROOIBOS AFRICANA

Sweet-tasting. Excellent with spicy foods.

T-214 AFRICAN SAFARI

Green rooibos, honeybush, safflowers, rose hips, and pomegranate flavor.

T-215 REENA'S HERBAL CHAI

Rooibos blended with cinnamon, ginger, and cardamom. A wonderful delight with milk and sugar. A different chai.



T-216 BRENDAN'S HERBAL CHAI

Rooibos blended with cinnamon, ginger, and lemon grass.

T-217 BIANCA'S HERBAL COCONUT CHAI

Rooibos blended with cinnamon, ginger, coconut, and fennel.

T-218 LEMON CHIFFON

Honey bush, rooibos, lemon myrtle, lavender flowers, and marigold petals with lemon and pomegranate flavors.

T-219 ROOIBOS PINA COLADA

Rooibos blended with shredded coconut, pineapple, and vanilla flavor. Pina colada with health benefits and, of course, no alcohol!

T-220 RED PHOENIX

Rooibos blended with vanilla, caramel, and honey with honeybee pollen.

T-221 ROOIBOS CHOCOLATE MINT

Rooibos and chocolate chips with mint and vanilla flavor.

T-222 ALICE'S WONDERTEA

Rooibos with chocolate chips, strawberry, and caramel flavor. Naturally sweet, and a touch of milk will enhance the flavor. Kids will just love it!

T-223 RED CHRISTMAS

Rooibos with rose, cinnamon, apple, almonds, orange, and holiday flavoring.

T-224 ADEWA'S HERBAL TULSI CHAI

Rooibos, dried tulsi leaf (holy basil). Ginger root, cinnamon chips, ginger, cinnamon, and vanilla flavor.

T-225 PEAR CINNAMON ROOIBOS

Rooibos with safflowers, cinnamon bits, pineapple cubes, marigolds, and pear flavor.

T- 226 WINTER GREEN

Green Rooibos, ginger root, orange peel, mint leaves, eucalyptus, and ginger orange flavor.

fruit tisanes

T-227 APPLE MANGO

Apple, mango, and hibiscus.

T-228 CHERRIES

Cherry, hibiscus, and apple.

T-229 CHRISTMAS

Pineapple, apple, orange peel, mango, papaya, blackberry, hibiscus, raisins, rosehips, almond, cinnamon, and clove.

T-230 HAWAIIAN COCKTAIL

Pineapple, papaya, orange, mango, raisins, rosehips, and hibiscus. Flavored with peach and pineapple scent.

T-231 MANGO FLIP

Mango, pineapple, hibiscus, raisins, and scented with sunflowers and mangoes.

T-232 PARADISE

Apple, berries, orange peel, rosehips, and hibiscus scent with apricot scent.

T-233 PEACH MELBA

Peach, apple, berries, sunflower, and hibiscus.



FRUIT TISANES

Blend of flowers, fruits and berries with hibiscus yield a great deep red infusion. Slightly tart in taste. Excellent when served iced or hot for breakfast.

T-234 RUMTOPF

Strawberries, berries, raisins and hibiscus flavored with rum.

T-235 MELTING POT TEA

Cinnamon chips, apple pieces, rooibos, marigold flowers with apple and cinnamon flavor.

T-236 DOUG'S PROPER TEA

This alluring caffeine-free fusion of apricot, cinnamon, marigolds and Rooibos features rich notes of fruit and spice blended with a hint of floral perfume wrapped in the exotic appeal of South Africa. This is perhaps our tisane with the highest level of antioxidants and flavonoids, this "tea's" health benefits are only exceeded by its rich, distinctive taste. Known for their calming properties and high essential mineral content (including calcium, manganese, magnesium and zinc). The rich aroma of Doug's Proper Tea makes it the perfect choice for a steaming hot cup on a cold rainy day. And its vivid fruit and floral notes make it the perfect complement to sliced strawberries when served over ice on a hot summer day.

T-237 CRANBERRY ORANGE

Cranberries, orange, hibiscus, and berry orange scent.

T-238 BLOOD ORANGE

Orange peel and blossoms, rosehips, rose petals, and sweet lemon flavoring.

medicinal herbs/ herbal blends

5,000 years ago, herbs played a major role in healing in many different cultures. We invite you to sample a few of our loose herbs and fascinating herbal blends.

T-239 ROYAL CHRYSANTHEMUM

The finest quality of chrysanthemum flowers. Liver herb. Reduces blood pressure. Cooling herb. You can also try our Gu Pu Cha blend with these flowers & Pu-erh tea.

T-240 GOLDEN CHRYSANTHEMUM

Same as above, but with golden color and more intense flavor.

T-241 CHAMOMILE

Beautiful freshly dried Egyptian Chamomile flowers. Great drink for healing insomnia, irritable bowel, or poor appetite. For asthma, inhale the steam of the infusion.

T-242 BIANCA

Chamomile flowers blended with hibiscus & orange peel.

T-243 LEMON MINT CHAMOMILE

Chamomile flowers with mint, lemon, and flavoring.

T-244 SPICY CHAMOMILE

Chamomile flowers with licorice root and flavoring.

S-394 EUCALYPTUS

Dried eucalyptus leaves. Melbourne Botanical Garden's director introduced eucalyptus in the West in the 19th century. It is used as an antiseptic. For chest congestion, inhale the steam of the infusion.

T-245 PEPPERMINT

Digestive tonic prevents travel sickness and also aids migraines.

T-246 INSPIRATION

Peppermint with rose hips and rose petals.

T-247 REFRESHMENT

Peppermint with hibiscus.

T-248 EVENING COMFORT

Peppermint with lemon peel and ginger root.

S-395 ROSE HIPS CUT

High content of Vitamin C. Helps stop diarrhea and also a great remedy for coughs.

S-396 HOLY DETOX

Holy basil (Tulsi), spearmint, rose hips, lemon myrtle, linden blossoms, and berry flavoring.

S-397 HIBISCUS

Flower cut.

S-398 CHADO MULLING SPICE

Orange, cinnamon, all spices, cloves, fennel, and flavoring.

S-399 REENA'S CHAI SPICE

A blend of the spices used to make our chai. Excellent brewed or can be used to make your own chai.

S-400 FRENCH VERVAIN

T-249 RASPBERRY LEAF

Great for expectant mother's digestion. For sore throats and mouth ulcer, gargle the infusion (lukewarm).

T-250 LEMON MINT COOLER

Lemon peel, mint leaves, lemon myrtle, and lemon flavor.

T-251 SUMMER SPLASH

Lemon grass, lemon myrtle, eucalyptus, marigolds, rose hips, and orange flavor.

T-252 WINTER BERRIES

Strawberry leaves, raspberry leaves, rose hips, marigolds, hibiscus, and berry flavoring.

T-253 NISHI'S RASPBERRY LAVENDER

Raspberry leaves, lavender leaves, lemon peels, and hibiscus with raspberry flavor.

T-254 HERBAL ENERGIZER

Ginseng, licorice, peppermint, hibiscus, lemon grass, passion flowers, and St. John's Wort with lemon flavoring.

argentinian mates

Mate is an herb grown in Argentina as well as Paraguay and Brazil. Mate has an effect similar to caffeine. It is usually served in a decorated calabash gourd and drunk through a silver straw called Bombilla.

T-255 MATE CARNIVAL

Roasted mate, cocoa, rooibos, sunflower, cactus, cornflowers, and almonds. Coffee substitute, great with milk. Perfect for American breakfasts.

T-256 MATE ENERGIZER

Roasted mate with flowers, ginseng, and flavoring.

T-257 ROASTED MATE

Smokey flavor.

T-258 YERBA MATE

Green mate.

T-259 MATE CHINO (MATE CHAI)

Roasted Argentinian mate, ginger root, cinnamon, green cardamom, cinnamon, ginger and vanilla flavor.



MATE GOURD

A calabash-shaped gourd that is used in consuming Mate. Cuias are also made from wood and covered in leather or steel. In traditional use, the Curia is often shared among groups of friends and family, passed around from person to person in a circle.

ayurvedic herbal blends

Ayurveda is a system of traditional medicine native to India, and is also practiced in other parts of the world as a form of alternative medicine. The mention of five great elements is found in Indian, Chinese, and Japanese philosophy, but the earliest mention of them is in the Indian philosophy dating back to 700 BCE. Our ayurvedic herbal blends are made with a combination of various herbs and spices that have the best effect on the five different elements in the human body.

S-401 PITTA (FIRE)

Blood cleansing & cooling.

Chrysanthemum, saffron, marigolds, green cardamom, hibiscus, peppermint, sarsaparilla, raspberry leaves, tulsi, lemon, and peach flavor.

S-402 VATA (AIR BALANCING)

Calming & slightly warming.

Chamomile, saffron, licorices, ginger root, fennel seeds, rosebuds, spearmint, rose hips, lemon grass, tulsi (holy basil), and natural orange flavor.

S-403 KAPHA (EARTH/WATER)

Stimulating & heating.

Ginger root, saffron, black pepper, licorice root, clove, green cardamom, fennel, cinnamon, safflowers, peppermint, licorice, tulsi, and sambucca flavor.

S-404 SHANTI (CALMING/SPACE)

Tulsi, saffron, fennel seeds, licorice root, star anise, orange peel, pepper mint, lemon grass, and citrus flavor.

S-405 OM (CALMING/SPACE)

Cardamom, saffron, licorice root, fennel, ginger root, cinnamon, rose buds, lemon grass, and rose scent.

*“Tea is a graceful beverage of our time, with a remarkable assortment of natural
flavor profiles.”*

TEKESTE MEHRETEAB - CHADO TEA ROOM



TASSEOGRAPHY

NATURE'S KEY TO THE FUTURE

As the popularity of tea drinking increased, it was noticed that the dregs left in a cup after drinking formed patterns. These resembled everyday images and symbolized 'character' and 'destiny.' Thus the art of Tasseography was born. A white, or cream colored, cup is swirled three times, then turned upside down on a saucer to the drain the liquid, and the reading is done from the dregs left behind in the cup. Leaf formations closest to the rim indicate immediate occurrences, while the bottom signifies future occurrences. Formations near the cup-handle imply home affairs; work situation and business matters are related to those on the opposite side.

TEA SHAPE

IMPLICATION

ACORN	Financial success
AIRPLANE	An impending journey
ANCHOR	An unpleasant situation
ANGEL	Good news
ANTS	Many impending difficulties
APPLE	Prosperity, achievement
ARROW	Bad news in love
AXE	Possible danger or difficulty to you or a friend
BABY	Financial problems of a minor nature
BALL	Changes are imminent
BAT	Rivalry; unforeseen problems
BELL	Welcome news
BEAR	Bad luck
BIRD	A good luck omen signifying improved circumstances

BOAT	A change of plans or unexpected trip. Successful business negotiations
BOOK	If closed, the end of a relationship. If open, proceed with your plans
BOTTLE	Protection from danger
BRANCH	A birth in the family
BULL	Arguing with friends
BUTTERFLY	A frivolous occasion
CABBAGE	A time of change, usually for the better
CACTUS	Courage and perseverance
CANDLE	A new friendship
CAT	Guard against deception and avoid doubtful deals
CHAIN	A symbol of love or marriage
CHILD	A new idea
CIRCLE	Successful conclusion to a prospect
CLOCK	A time of reassessment; plan ahead more carefully
CLOVER	Good future prospect
COFFIN	Failure in business
COIN	Prosperity
CONCH SHELL	New from abroad brings improvements
COT	A fresh enterprise
CRESCENT MOON	A friend's advice proves
CROSS	A sacrifice
CUP	A good omen denoting bounty; a new friendship
DAGGER	Warning to beware of false friends
DAISY	A new love
DOG	A trustworthy friend; fidelity

DOVE	Coming peace
DRUM	An exciting and unexpected invitation
DUCK	Financial help from a friend
EGG	Beneficial change and new projects
ENVELOPE	Good news
EYE	Careful planning will pay dividends
FACE	A change in friendships
FAN	Guard against indiscretion
FINGER	Lowered a need for direction and raised a warning
FISH	An omen of good luck
FLAG	impending danger
FOOT	A walk away from the past
FORKED LINE	a coming decision
FOUNTAIN	Great happiness
FRUIT	Fruitful hopes
GARDEN	A party
GLOBE	Travel
GRAPES	Happiness
GUN	Arguments with family
HAMMER	A challenging situation that demands strength
HAND	A friend's assistance
HARP	Romance
HAT	An upcoming raise on the job, an upcoming honor
HOUSE	Comfort, home
HEART	Reliable friend, or a marriage proposal
KANGAROO	A trip
KETTLE	A sign of peace in the home

KITE	Unexpected difficulties
LADDER	A new venture will prove successful
LEAF	A new life
LETTERS	Refer to the names of friends or relatives
LINES	If straight & unbroken: success, If wavy or broken: disruption, If parallel: an important journey
LOCK	Obstacles
LOOP	Confusion or entrapment
MAN	A visitor, male or female
MASK	A secret that must be kept
MOUSE	Neglected opportunities or loss
MUSHROOM	A future disturbance
NECKLACE WHOLE	Admirers
NECKLACE BROKEN	Danger ahead in love
NET	A trap
NUMBERS	Indicate spans of time, like months or years
OAT TREE	Health
OAR	Success in store after a period of trials
OWL	A sign of good or bad luck ahead
OYSTER	Love, an impending engagement
PALM TREE	A trip to an upcoming tropical place
PIG	Greed
PURSE	If open, a financial gain If closed, a financial loss
QUESTION MARK	Questionable morals
RABBIT	Bravery

RAT	A dishonest person
RAVEN	Bad news
RING	Upcoming marriage
ROSE	Popularity
SHARK	Bankruptcy
SHELL	Good news
SHOE	Increased energy and productivity
SNAKE	An enemy nearby
SPIDER	Reward for work
SQUARES	The need for caution
STAR	Hope
SWORD	Warning of future arguments
TEAPOT	Friends
TOWER	Disappointment
TREE	Health
TRIANGLES	Good karma
TURTLE	Criticism
UMBRELLA	Protection
VASE	A secret admirer
VOLCANO	An impending emotional eruption
WAGON	Hard times ahead
WATERFALL	Abundance
WHEEL	Business advancement through great effort
WITCH	A strange occurrence
WOLF	Jealousy
YOKE	Need for change

organic teas

BLACK TEA

T-11	Ceylon Organic OP	22
T-13	Organic Yunnan Imperial	23
T-17	Organic Golden Monkey	23
S-301	Organic Yunnan	23
T-19	Organic Keemun	24
S-305	Organic Keemun Sechrna	25
T-24	Organic Lapsang Souchong Superior	26
T-26	Organic Assam BOP	26
T-30	Hathikuli Estate Organic Assam TGFOP	27
S-307	Sungma Estate Organic FTGFOP	29
S-309	Risheehat Estate Organic FTGFOP	29
S-310	Singbulli Estate Organic FTGFOP	29
T-43	Singbulli Estate Organic SFTGFOP	30
T-44	Puttabong Estate Organic FTGFOP	30
T-46	Makaibari Estate Organic FTGFOP	30
T-47	Risheehat Estate Organic SFTGFOP	30
T-50	Korakundah Estate Organic FOP	31

GREEN TEA

T-56	Organic Ceylon Green	35
T-57	Organic Gunpowder Green	35
T-58	Organic Chunmee	35

T-60	Organic Lung Ching	35
T-63	Organic Quing Ming (Lung Ching)	36
T-67	Organic Silver Dragon (Snow Mountain)	36
T-69	Organic Tianmu Qing Ding	37
T-72	Sungma Estate Organic Green	39
T-73	Korakundah Estate Organic Green	39
T-78	Organic Sencha	40
T-81	Organic Roasted Kukicha	40
T-82	Organic Houjicha	40
S-326	Organic Gyokro	41
S-328	Organic Matcha	41

OO LONG TEA

S-329	Organic Wuyishan Oolong	45
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WHITE TEA

S-336	Organic Pai Mu Tan	51
S-339	Wuyishan Organic Yin Zhen	51

YELLOW TEA

S-344	Organic Huoshan Huangya (Sparrow Tongue)	55
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PU-ERH

T-114	Organic Pu-erh	57
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CHINESE COMPRESSED TEA

S-357 Organic Tou Cha 60

SPECIAL CHADO HOUSE BLENDS

S-361 Organic English Breakfast 63

FLAVORED TEAS

T-136 Organic Jasmine Imperial 67

T-140 Rois Des or Organic Breakfast Earl Grey 68

DISPLAY TEA

S-372 Organic Flower Fountain 73

S-374 Organic White Tea Drop 73

TISANE HERBS & HERBAL BLENDS

T-208 Organic Green Rooibos 85

T-209 Organic Rooibos 85

T-210 Organic Honey Bush 85









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