

Lam Kie Yuen Tea Co., Ltd was established in 1955, our shop specializes in tea leaves, tea wares, retail and wholesale. Our continuing success of the tea business for more than half a century has now placed us to be a prominent purveyor of fine Chinese teas in Southeast Asia, Europe and United States. Our achievement as being the purveyor of Chinese teas, has also led us to the opening of our North American branch, Aroma Tea House, in Vancouver in 2001.

We encourage our customers to try our teas before purchase. Our staff will be pleased to recommend the tea which is suitable for your taste and budget. "Making friends by making tea" is our motto. For your convenience, you can order by fax and on line shopping, just simply download the mail order form from our website : www.lkytea.com.



Our shop, Lam Kie Yuen Tea Co. Ltd.
has decades of experience,
we specialise in the supply of
the finest quality Chinese teas which are
carefully selected to offer the best taste and aroma.

Our reputation has grown by words of
mouth such that we are now
a well-known and loved brand to
connoisseurs of fine tea all over the world.

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林奇苑茶行有限公司
LAM KIE YUEN TEA CO., LTD.
始創於一九五五年 Since 1955



Types of Tea

According to the manufacturing method and distinguish the color of the tea liquor, tea leaves can be subdivided into six different types: Green, White, Yellow, Oolong, Red and Black Tea.



Green Tea (non-fermented)

Green tea are the most widely harvested teas and do not go through any fermentation processes. The tea liquor is in green. Their taste emits a very pure and fresh fragrance and nature of the tea is cool. The non-fermentation of the tea leaves yields high Vitamin C contents similar to the levels of lemons. Green tea also contains less caffeine and has high antioxidant properties which can enhance the immunity and prevent colds.



White Tea (slightly fermented)

White teas are lightly fermented. The leaves are silvery grey, shape like strips, tea liquor is light yellow when compare with other tea, it shows more light, therefore, named as white tea. As they undergo very light fermentation and the processing time is very short and simple, therefore, retain higher levels in white tea "catechins", it is a natural antioxidants which can improve immunity.



Yellow Tea (slightly fermented)

Yellow teas are slightly fermented and the tea liquor is in light yellow. Yellow teas emit a very pure and fresh fragrance and can leave your mouth feeling cleansed and refreshed. Jun Shan Silver Needle which is origin from Hunan. It is considered the best and the most valuable of all Chinese yellow teas.



Oolong Tea (semi-fermented)

Oolong teas are semi-fermented teas. There are many types of Oolong teas including Fujian Oolong, Tieguanyin, Taiwan Oolong, Wuyi Dahongpao, Wuyi Shui Xian, Guangdong Dancong etc., leaves change into green leaves with red edges, green leaf is not fermented part, while red edges part is fermented part. Oolong tea is produced by special processing which often result in green leaves with red edges. The color of the leaves would also determine the color of the tea liquor which is form yellowish, partial green to partial red. The aromas and tastes of Oolong teas vary from fruity to floral.



Red Tea (fully fermented)

Red teas are fully fermented teas, aroma of the roses, teas liquor in bright color which is formed through the fermentation. This product is produced in many regions of China. Among all the red teas, Keemun Red Tea from Anhui Province and Dian Hong Red Tea from Yunnan Province are the most famous red teas of China.



Black Tea (late fermented)

Black teas are considered to be late fermented teas. The fermentation process is done naturally, through years of storage in the right climatic conditions. The most common type of Chinese black tea is Pu Erh tea, from Yunnan China. Pu Erh tea leaves are often larger than most of the other tea leaves. The tea leaves can be picked all year round. Sometimes the leaves are fermented before being compressed and sometimes they are compressed before being stored for natural fermentation. Pu Erh tea can be compressed into cake form or brick form and any other forms. Pu Erh tea is the only type of tea that can be improved with aging.





The History of Tea

China is the native land of tea, the earliest findings of tea country in the world, the richest countries of the tea trees resources. The origin of tea is in Southwest region in China, the tea popularity, the art of skill, has been treated as the "the record in the world". "Drinking tea can be renowned in the Chinese story of Lu Zhou Gong, the emperor and herbalist", this can be proved that tea has 5,000 years of history. In the ancient time, tea was the national drink, spreading from the noble to the masses of Chinese society. It was during this time that the practice of sending the finest teas to the emperor was developed. Ancient China's tribute – tea leaves, after thousands of years, nowadays, it already be recognized in the world.

Nowadays, tea is grown in more than fifty countries, the atmosphere of drinking tea is consumed worldwide. Along with firewood, rice, oil, salt, sauce and vinegar, tea is among the seven "kitchen staples" in China and has become a daily necessity. During the time of Hua Xia Dynasty, tea is a necessity. Tea is the most consumption and popular drinks in the world.

How to choose tea

Shape, colour, smell and taste are the four main elements to choose the tea. We can base on these four elements to analysis the quality tea.

To determine the quality of tea, we need to observe, smell, touch and sensation.

Firstly, Observe the shape and color of the tea leaves before brew and the color of the tea liquor after brew. Secondly, Smell the tea before and after brew. Thirdly, Touch the tea leaves and body bone, weight, either smooth or rough, broken the tea by hand, analysis how much water should be added. Fourthly, Sensation, brew the tea and taste the tea.

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Water – A key Factor

Water is the mother of tea, so says the traditional wisdom. In ancient times, water coming from the mountains or rivers was used whereas we have to be contained with tap water at present. Tap water contains and tastes chlorine, thus, a good filtering is highly recommended.

Prolonged boiling should be avoided as moisture to evaporate too much, minerals contained in the water and more chloride and over-accumulate minerals, both would reduce the purity and refreshing feeling of the tea. Therefore, after boiling water should be used within a few second to brew the tea or turn on to minimal fire in order to maintain the water temperature.

Infusions of Temperature

[Green Tea]	80-85°C
[White Tea]	85-95°C
[Yellow Tea]	90°C
[Oolong Tea]	95-100°C
[Red Tea]	100°C
[Black Tea]	100°C



Storage of Tea Leaves

- Prevent connecting with humidity. Keep the tea leaves in dry environment.
- Use a well-sealed container or canister that's odourless, keep it in a cool dry place that not in direct sunlight. The quality and smell can be kept.
- Put it in a zip-lock bag before putting into the container that may keep it more freshly.
- Different kinds of tea should be stored in separate boxes.

