



sai



THE OPPORTUNITY BEYOND THE CUP...

There is the sip and the satisfaction, the aroma and the intoxicating aftertaste, beckoning you towards. Another sip. As drinking tea transforms into tasting tea, observation leads to delight and then beyond, to true appreciation. All from that simple cup of tea.

The sip is only the beginning. What lies in the Opportunity Beyond the Cup is a journey to wellbeing and longevity. The inherent characteristics of *Camellia sinensis* or tea, when artfully processed, leads us not only on a gustatory sojourn of pleasure, but also on a path of unity between nature and man. Our quest for longevity is supported by supplying vital nutrients to our body's natural systems.

Those that embrace tea can't help but wonder if it was put on earth for us to discover and embrace as a gift of nature. My first glimpse of this amazing reality came to me over 50 years ago, as a young college student who stumbled onto the magic produced by Chinese tea artisans over centuries. They were the collective creators of what became the Ten Famous Teas of China, the beginnings of the robust World of Tea we have available to us today.

I now share the knowledge gained during a life of travel and study in tea-lands with those that wish to understand the powerful opportunity of tea, including the Tea Masters, Sommeliers and Specialists at JOALI BEING.

Our certified Tea Masters have curated a collection of renowned teas that will elate sophisticated tea enthusiasts and amaze those just beginning their tea journey. Enjoy tea pairings with your meal experience at FLOW, step into the extensive world of tea at SAI, and experience tea synergy through our wellbeing offerings.

Our certified Tea Sommeliers have been carefully trained in the art of steeping tea and await the opportunity to delight you with a JOALI Tea Experience.

We invite you to begin your quest for The Opportunity Beyond the Cup.

Philip Parda
Certified Tea Master & Student of Tea



Sai

SINGLE ORIGIN TEAS



BRAZILIAN MATE - SWEET ORANGE

Brazil/Herbal

This beverage with caffeine originally comes from Paraguay, South Brazil and Argentina. Made from the green leaves of a type of holly said to have manifold good effects, Mate tea is also called the “Beverage of the Gods” in South America. Drinking Mate out of a single cup was a ritual among indigenous communities. Later, it became the most popular drink of Gauchos, the South American cowboys.

Mostly enjoyed by the campfire, Mate has enjoyed the status of national drink in almost every country on the continent over the years. Its energising effect lasts longer than that of coffee. A short infusion time brings about a stimulating effect, while a longer period weakens it. The addition of orange makes the perfect blend.”

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LAPACHO - CREAMSICLE

Brazil/Herbal

This variety is made from the inner bark of the Tecoma-Lapacho tree, also known as Purple Lapacho Tree. Compared to the outer bark, it is much more homogeneous, less dusty and sweeter in taste. Thanks to its pleasantly mild aroma, reminiscent of vanilla or caramel, this tea is very popular. It contains less tannic acid and no caffeine. A hint of orange transforms it into a delightful creamsicle an absolute must-try.

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WHITE CUI MIN QINGSHAN ORGANIC

China/White

This tea is handpicked in the countryside of the Hunan Province, at an altitude of around 750 m. The quality we offer is plucked during the spring harvest, between the end of March and the beginning of April. Only un-opened buds are selected and processed. The infusion is mild and aromatic, with a slight hay-like flavour.

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JASMINE DRAGON PHOENIX PEARL

China/Green

Introducing one of the prettiest treasures from the world of tea. It grows in the mountains of southeast China. For more than 100 years, only the finest and youngest leaves of the best green tea qualities have formed the basis for this rarity. The leaf encloses the fine jasmine aroma and only start blooming during brewing in an elegant champagne color infusion.

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DA HONG PAO (GREAT RED ROBE)

China/Oolong

Da Hong Pao, also called “Rock Tea”, is one of the most famous Oolongs in China. It is produced on the slopes of the Wu-Yi mountain range in Fujian. This rather robust-looking Oolong from organic cultivation speaks for itself.

Following tradition, the first infusion of this tea is not drunk but given to the Buddha as a ritual offering.

The second infusion then develops an almost complete, harmonic combination of ripe, nutty flavours, accompanied by elegant dried stone fruit notes and enveloped by a soft, smooth roasted taste. The infusion shines in copper colours and the ruby-coloured cup keeps its promise: long-lasting flavour with depth and a full body.

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MILKY OOLONG

China/Oolong

Probably one of the most unusual tea specialties in terms of production as well as character is produced almost entirely by hand in the Province of Fujian. A high quality Ti Kuan Yin Oolong, which had been only slightly fermented, was carefully flavoured to achieve the desired creamy, milky taste.

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LAPSANG SOUCHONG

China/Black

Shaowu lies in the North of the Fujian province and is generally considered as a capital of Chinese smoked teas. Generally, large, ripe tea leaves are used for this organically grown tea as they are perfectly suited to the repeated smoking processes. The beautifully regular, worked leaf is interfused with anthracite and presents some golden tips. The cup is full-bodied with a softsmoky accent.

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ROSE TEA OP

China/Black

This tea belongs to the classical «scented teas». In China, it is also known as Meigui Hongcha. The tea is processed in a traditional way: red rose petals and the tea leaves are layered during the production process, and after the right quality has been achieved it's being separated. Chinese Rose Tea is thus given its typically sweet, full taste and its flowery flavor. Connoisseurs improve its note with a dash of cream or milk.

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DIAN HONG JIN YA (YUNNAN GOLDEN BUD)

China/Black

Located in southwestern China, Yunnan is the home of this exceptional black tea, cultivated at altitudes of 1,800 m to 2,100 m in an area with a cool climate and natural woodland. Plucked only between the end of March and mid-April, depending on the weather, the tea is produced according to a special method.

The big, finely worked, tobacco-like leaf with many golden tips yields a copper-coloured cup and a strong, spicy, malty flavour combined with the typically soft, earthy Yunnan character.

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YUNNAN PU-ERH

China/Pu-erh

Centuries ago, when this tea was only reserved for the privileged Chinese and was still traditionally buried in the soil in order to develop the typical taste, nobody would have been able to imagine that this infusion with an earthy, woody flavor and a darkly red-brown cup will be not less enjoyed in a modern world. We have selected a very well-established quality which is remarkable due too its dark-brown leaf and a strong, spicily-earthly taste.

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GEORGIA OP WILD GRUSINA

Georgia/Black

Boasting a long history of excellence, teas from Georgia (in Russian: Grusinia) have become exceedingly rare. The revival of this tradition is certainly cause for celebration. Tea has been grown and produced in Georgia since the middle of the 18th century, with Chinese tea shrubs forming the basis of cultivation.

This quality comes from wild-growing shrubs. The leaf structure is matte black, long and wiry, and presents some tips, developing a sweet, bready scent in the infusion. The bronze-coloured cup emanates a full-bodied, spicy, fruity brew.

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DARJEELING SOOM FTGFOP1 FIRST FLUSH ORGANIC

India/Black

Soom, meaning “the triangle” in the language of the Lepcha, is a symbol of the Hindu goddess of wealth. Viewed from the mountaintops, this plantation looks like the letter “Y”. Although this 120-year-old tea garden is in India, only pure Chinese plants and Chinese hybrids grow at the higher altitudes.

This classic and highly aromatic first flush tea has a medium-sized, excellent leaf with light green tips. The plantation is famous for an amber-coloured cup with a nutty, sweet and soft flavour.
A tea of the highest quality.

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NILGIRI, THIASHOLA SFTGFOP1 ORGANIC

India/Black

An exceptionally fine tea from the Thiashola estate, spread across the Nilgiri hills in southern India. This quality has a fresh, slightly sharp-edged flavour with a certain body. It is reminiscent of the season's first plucking of Assam and Dooars. The multicoloured, uneven leaf with green spots yields a cup that is copper-red, with a scent of fresh flowers.

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DARJEELING STEINTHAL SFTGFOP SECOND FLUSH ORGANIC

India/Black

In 1852, Steintal was founded by the German priest Joachim Stoelke as the first tea garden in Darjeeling. It is very popular, particularly in Europe, not only due to its history but also thanks to the excellent qualities which have been produced there over the years. Steintal is probably the only tea garden in Darjeeling that still cultivates 100% China plants.

This is wonderfully reflected in the nicely worked, slightly twisted Sinensis leaf. The cup is full-bodied with a muscatel flavour and the infusion has a delicately flowery scent.

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ASSAM HATHIKULI FTGFOP1 ORGANIC

India/Green

The name Hathikuli is composed of two words: hathi (elephant) and kuli (often). Situated close to the Kaziranga National Park, this tea garden is regularly visited by roaming elephants. The young shoots are carefully plucked by hand from clonal shrubs and immediately steamed, gently rolled and dried. The organically grown tea is then ready to be brewed and to unfold its noble class.

The open, wiry leaf is rather atypical for Assam teas, and has a matte, light green iridescent colour. This is a beautiful, fresh green tea that remains faithful to its Assam character.

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ASSAM TONGANAGAON FTGFOP1 ORGANIC

India/Black

For some years now, this rather small tea plantation in the eastern Assam valley has been producing remarkable organic qualities. The Tonganagaon Estate is located at the edge of the Namdapha Natural Reserve, known worldwide for its biodiversity.

The delicate leaf structure features golden tips, and the infusion impresses with its smooth, expressive bouquet and spicily scented aroma with malty touches. The copper-shining infusion is reflected in the cup.

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JAVA CAITER OP

Indonesia/Black

In the early 19th century, around 1825, Dutch settlers started growing tea plants on the Indonesian island of Java. From there, tea cultivation was also transferred to Sumatra. This leaf tea comes from the best plucking time in Java which is in August and September. A beautiful, dark to slightly red leaf makes a shining copper colour in the cup and yields a strong, fruity and aromatic taste, which is also reflected in the bouquet.

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KUKICHA ORGANIC

Japan/Green

Kukicha, which in Japan is considered a very popular yet high-grade tea, is now available as an organically grown variety. To obtain this quality, primarily the fine panicles are processed and blended with a Sencha. The delicate, light green stems create a superb effect when mixed with the dark green Sencha leaves.

The palate captures subtly astringent, pleasant and spicy notes, strongly reminiscent of Japanese Sencha. The cup colour is lemon yellow and the light green infusion presents a full, spicy aroma.

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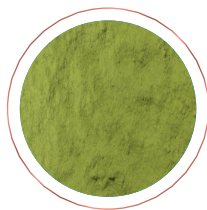
MATCHA GENMAICHA ORGANIC

Japan/Green

Another popular tea in an organic avatar. A combination of classic Sencha leaf tea, mild Matcha and peeled, roasted rice is found in this lime-coloured cup, with a pleasant scent of roasted notes. Delightfully smooth and with hints of caramel, this tea offers true pleasure for those who like a spiced sweetness.

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CEREMONIAL MATCHA ORGANIC

Japan/Green

According to legend, tea has been cultivated in the Uji District of Japan since the beginning of the 13th century. The first Matcha is said to have been produced towards the end of the 16th century. Altitudes of 250 m, calcium-rich soil as well as prevailing ground fogs form perfect preconditions for complex green teas.

During its preparation, this shining, emerald Matcha unfolds intense, matte-green shades, which are crowned by its grass-green, creamy foam. The scent is sweetish and fruity, and the taste aromatic and full-bodied.

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UCHIYAMA SENCHA ORGANIC

Japan/Green

The origin of this exceptional Sencha quality lies in the Kagoshima Prefecture, which offers ideal preconditions for tea cultivation due to its subtropical climate and the widespread volcanic soil of Sakurajima, an active stratovolcano.

Following Japanese tradition, the sieving of smaller leaf parts is omitted during the processing. This puts the rich aroma variety into focus, which interacts with the green, grassy flavours. A reed green infusion, and a light green cup.

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HIKI GYOKURO ASAHI ORGANIC

Japan/Green

Gyokuro Asahi is a Japanese rarity, also called “Dew of a Pearl” or “Most Exquisite Dew Drop”. The tea shrubs grow in the shadow of broad-leaved trees and are covered with bamboo mats two weeks before plucking. The “shadow tea” thus develops less tannic acid, but has a stimulating effect due its high caffeine content.

The fine, regular leaf has a deep green, slightly shining colour and gives off a noble, strong flavour: an impressive blend of tender mildness, typical Japanese tanginess and a hint of sweetness. The leaves may be brewed 2-3 times, extending the brewing period each time.

16



KAPRORET GFOP

Kenya/Black

Orthodox qualities from Africa are absolute rarities today. The export landscape is dominated by CTC teas, and only the highland plantations of Kaproret, Saramek and Chemase in the district of Kericho still cultivate crossings of Chinese bushes.

The quality we offer comes from the second main plucking phase. Due to their striking golden-brown leaf tips, shining orange-coloured cup and strong, slightly flowery flavour, these teas are often mistaken for Chinese Yunnan teas.

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WOOJEON FOP ORGANIC

Korea/Green

A speciality of Korean tea culture, this organically cultivated tea comes from the volcanic island of Jeju, located to the south of the Korean peninsula. The volcanic layers of rock act like a natural filter for the rain water. This clear, purified water is one of the most important reasons for the cultivation of this exceptional product.

Woojeon means “before the rain”, because the harvest takes place in the latter half of April, before the spring rain sets in. The glowing, bottle-green cup treats you to a scented, grassy and slightly nutty taste experience.

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SHANGRI-LA ORGANIC

Nepal/White

This splendid tea is cultivated at altitudes of 1,200-2,100 m and is produced by hand. As opposed to other “light” white teas, it will surprise you with some body and exceptional flavour nuances in the infusion. Subtle hints of elegant, floral aromas interact with smooth, fruity citrus textures. The leaf is very expressive, anthracite-coloured with many plushy, silvery leaf tips. A superb cup, highly recommended for tea gourmets.

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HIMSHIKHAR ORGANIC

Nepal/Black

A first-class tea from the peak phase of spring production that leaves even critical connoisseurs satisfied. Not far from the Indian border, this excellent organic tea is cultivated at altitudes of upto 1,700 m. The beautifully worked, olive-coloured Sinensis leaf has green inserts and a high proportion of silver leaf tips. The flowery, fresh, complex taste profile is rounded off by a slight muscatel note and a vivacious twist.

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THAI STICKY RICE OOLONG ORGANIC

Thailand/Oolong

Both the ingredients of this tea, the Jinxuan Oolong as well as the leaves of the Nuo Mi Chiang plant, come from the mountainous region of Chiang Rai in northern Thailand. In keeping with tradition, the tea leaves are oxidised for 8 hours, then blended with herbs in a 9:1 proportion. Together, they are again fermented for another 16 hours, yielding a pleasantly mellow tea with an incomparable, intense scent and the taste of cooked rice.

16





RUKERIE GREEN OP

Rwanda/Green

Almost 75% of all Rwandan cultivated teas come from small farms that have united in a cooperative called Assophte. The proportion of orthodox tea is not even 20%. This green tea rarity grows at an altitude of around 1,800 m. The infusion unfolds the wiry, dark green leaf and a scented, slightly spinach-like aroma which stays on your palate for some time after tasting the tea. The cup is a shining lime colour.

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INDULGASHINA ORGANIC

Ceylon (Sri Lanka)/Green

Situated in the Uva Province in Sri Lanka, this small plantation was the world's first certified organic plantation to produce premium green tea qualities. The estate ranks extremely high due to its fine organic green teas, which are sought after by connoisseurs around the world.

The tea shimmers in green colours, with a flowery, sweet scent and clearly visible leaf structures. The sweetish, fresh taste is reflected in the sunny yellow cup. Try this green tea cold and you will be impressed with the harmony it presents.

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AHINSA OP ORGANIC

Ceylon (Sri Lanka)/Black

A group of more than 185 Sri Lankan farmers have been offering organic qualities for over two decades now. The offering is not very large, however, as the suppliers are mainly small, family-run farms. The tea fields are located in the southwestern part of the island, almost at sea level. Mainly green and black teas, but also some white varieties, are produced here.

This quality comes very close to the teas offered in the northern districts around Kandy, with a rather strong, spicy cup.

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HONEYBUSH PURE ORGANIC

South Africa/Herbal

Just like redbush, honeybush was discovered in South Africa in the 17th century. The honeybush shrub owes its name to its characteristic appearance. The blossoms are bright yellow and smell like honey, whereas the leaves are somewhat rougher than those of redbush. The South Africans also call it “vegetable bush” due to its pod-shaped fruits and knobby roots. The wild-grown plants thrive exclusively on small mountain ranges in the Langkloof District.

Honeybush was rediscovered in the 1990s and is today cultivated for commercial purposes in 35 different locations. The infusion tastes pleasantly sweet and aromatic.

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GREEN ROOIBOS PURE ORGANIC

South Africa/Herbal

Cultivated organically, this plant is a variation of the most popular Rooibos. The well-known characteristics are all there, although differences both in colour and taste can be noticed. The green Rooibos is clearly brighter in hue and has a greener leaf than its “big brother”. This derives from the incomplete fermentation process. This original taste sensation offers a fresh liveliness, with a slightly tangy flavour. The aroma is light and elegant.

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RED ROOIBOS PURE ORGANIC

South Africa/Herbal

The redbush originated in South Africa, where indigenous communities used it to make a fruity, sweet tea long before the Europeans. The branches of the shrub were dried in the sun, then cut into small pieces. The tea was first exported to faraway countries in the 19th century, and its reach has been growing ever since. This has resulted in controlled cultivation of the once wild-growing shrub.

A high-quality redbush tea can be identified by its ruby colour and characteristic taste soft, sweet and aromatic.

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TANZANIA BOP CTC

Tanzania/Black

Like many other countries, Tanzania too has responded to the growing demand for economical CTC teas. Nevertheless, several high-grade qualities are still produced, thanks to the country's favourable climatic conditions and many years of experience in handling this natural product.

This somewhat coarse-grained quality holds multiple fascinations: a homogeneous leaf, a slightly red cup colour, and a really strong, spicy taste. An impressive proof of the fact that good CTC teas do not necessarily have to come from Assam.

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DONG DING (FROZEN PEAK) OOLONG

Taiwan/Oolong

This speciality, produced only in the mountainous region of Nantou in Taiwan, is valued highly by connoisseurs around the world. It is only briefly pre-fermented and firmly rolled by hand as opposed to other Oolongs. The relatively short fermentation time ensures a light, fresh character, in contrast to the rather heavy, green Oolongs which have a more tangy depth and spicy body.

The leaf structure shines in olive and jade shades, and the cup is a light amber colour.
The first infusion is vivid and evokes the scent of peach blossoms.

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FORMOSA SUPERIOR ORIENTAL BEAUTY OOLONG

Taiwan/Oolong

Fine, white leaf tips crown the marvellous Oolong leaf. Even in the infusion, the leaf structure of the whole shoots is clearly visible. This tea is characterised by an intense flowery bouquet, a highly aromatic sweetness, and a very soft cup. A slightly doughy spiciness completes the extraordinary treat. A treasure for connoisseurs, its noble taste lingers on the palate for a long time.

16



FORMOSA DARK PEARL OOLONG

Taiwan/Oolong

The Dark Pearl Oolong is cultivated in the Tai Tung Region in eastern Taiwan and belongs to those Oolongs that are fermented longer. Excellent climatic conditions with overrich rainfalls and plenty of sunshine form the ideal preconditions for this exquisite tea. The leaves are plucked carefully by hand and brought into their well-developed pearl form, again by hand, after production.

The glowing amber cup envelops a highly aromatic scent of tropical fruits, the flavour notes of which you will detect again on your palate.

16





VIETNAM FOP GREEN ORGANIC

Vietnam/Green

Known as Tua Chua-Lai Chau in Vietnamese, the leaves of this rarity come from old Tuyet San tea trees, which grow up to a height of 10 m in the mountain ranges of northern Vietnam, at an altitude of about 1,500 m. The mountaintops are covered in thick clouds almost throughout the year. These near-ideal growing conditions guarantee a constant, very high quality.

This tea captivates with a smoky-green, beautifully curled leaf. The brewed olive-green leaf discloses the careful processing of the whole leaf, and the golden-coloured cup has a full, slightly sweet taste with a fresh, grass-like note. A lovely, classical gentleman's tea."

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VIETNAM GOLDEN TIPPY ORGANIC

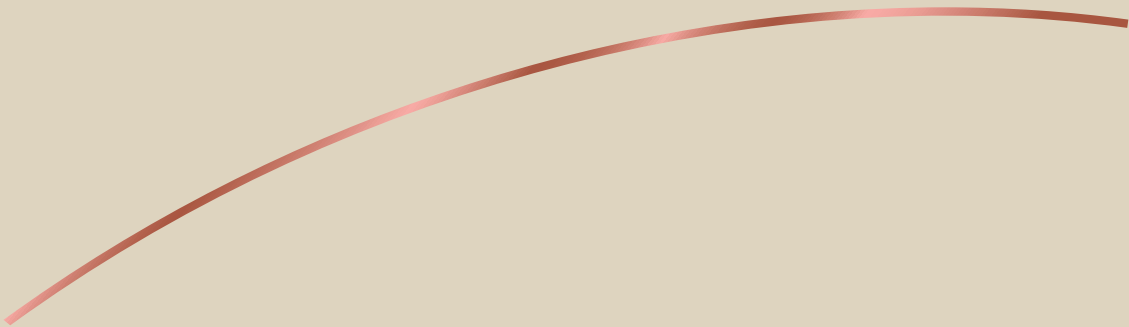
Vietnam/Black

In the Ha Giang Province in the very north of Vietnam, close to the Chinese border, family-run estates cultivate tea following traditional methods. Since 2012, this has been done largely as controlled organic cultivation. Among them, the Cao Bo Factory produces very fine black and green qualities.

This tea features a light brown, evenly worked leaf with golden tips. It is light and smooth, but still full-bodied and aromatic with a copper-coloured cup. The infusion is slightly floral with hints of caramel.

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BLEND & FLAVOUR



ENGLISH BREAKFAST ORGANIC

Classic Blend/Black

Select broken teas from Assam and other origins form the base of this breakfast composition, sourced from controlled organic cultivation. Equal parts powerful and aromatic, it shows a dark, copper-brown cup with a full, spicy bouquet. A very high-yielding tea blend that can surely compete with some of the East Frisian blends. Milk or cream, as well as a couple of pieces of rock sugar, are the perfect supplement.

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SCOTTISH BREAKFAST ORGANIC

Classic Blend/Black

Originally created especially for the very soft Scottish water, this blend is a combination of carefully selected organic broken teas from Assam and Africa, as well as Indian northern highland varieties. The tea enthusiast already knows that every single origin speaks for itself, but this combination truly unfolds an exceptional taste experience in the cup: very well balanced, freshly flowery and scented, while still slightly malty and with a full body.

A wonderfully pleasant tea, indeed and not only at the breakfast table.

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EAST FRISIAN BLEND

Classic Blend/Black

Although East Frisia is rather small and not very densely populated, this region in the northeast of Germany is ranked at the top when it comes to tea drinking, with a per-capita consumption of more than 2 kg per year. Due to this enthusiastic demand, large quantities of the world's finest teas, particularly from Assam, are exported to the region to produce sophisticated blends.

These mostly strong and marvellously malty qualities are traditionally served with Kluntje (rock sugar) and a dash of cream.

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RUSSIAN BLEND SAMOVAR

Classic Blend/Black

Before black tea was first imported from China at the end of the 17th century, people in the time of the Czars drank brewed mixtures of hot water, honey and herbs. Today, tea is the most popular non-alcoholic drink in Russia.

This black tea blend, not to be confused with the Gruzuya tea of former times, is based on an old Russian recipe and is perfectly suitable for being served from a samovar. A highly aromatic yet soft tea, with a very slight smoky note.

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WHITE RASPBERRY

Blended & Flavoured/White

In vogue around the world, the Tonka bean is one of the trendiest spices of recent times. Reason enough to introduce the flavour of this mysterious bean to the world of tea. The sweetish aroma evokes vanilla, but also offers hints of rum, cloves and cinnamon. With this delightful taste variety, it is not surprising that the Tonka bean is also used as a token of good luck in its home region.

This blend combines fashionable Tonka beans with fruity raspberry notes to create a captivating “good fortune” tea.

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GREEN TEA BLEND SENCHA GOJIBERRY (POMEGRANATE/BLUEBERRY) FLAVOURED

Blended & Flavoured/Green

The sweet, fruity notes of goji berry and pomegranate glow on a high-quality Sencha green tea base. Blue cornflower blossoms illuminate this remarkable blend with a delicately sweet and spicy, clove-like flavour.

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SEVEN TREASURES

Blended & Flavoured/Green-Black

Ever since the Middle Ages, the number seven has been the numeric symbol of perfection and completeness. This select blend, composed of seven of the finest black and green teas, is enriched by royal ingredients and their vivid hues. The full, fruity, sweetish flavours are drawn from a rich and colourful fruit basket, offering a treat for your palate as well as your gaze.

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BLOOD ORANGE

Blended/Fruits & Florals

Fresh blood oranges can only be enjoyed between December and March. Fortunately, with this blend, you can savour the refreshing, slightly tangy taste of this beloved Italian fruit anytime you desire. Its clear, typical taste and strong character stand out distinctly from the familiar sweet orange.

The carefully selected fruit pieces in this lively blend have been enriched with the fibres of bright safflower blossoms, matching the peel of real blood oranges.

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BORA BORA

Blended/Fruits & Florals

This proud creation takes its name from the volcanic island of Bora Bora, also known as the “Pearl of Polynesia”. Composed with care, the blend features select fruits of domestic and exotic origin. It has been enriched with shining blue and yellow blossoms, and ennobled with the finest flavours from southern fruits. The sweet and tangy flavours complement each other remarkably well, as do the red and yellow hues.

12



MIAMI ICE

Blended/Fruits & Florals

A variety of exquisite dark red fruits and berries are mixed with bright cornflowers and freeze-dried strawberries, with apple and papaya pieces lending a tender sweetness to the full, luxurious infusion. The fresh, exotic scent is reminiscent of ripe mangoes, mellow peaches and other fruit treasures of mother nature.

Thanks to their intensity and strength, these flavours refresh with both their bouquet and taste. On hot days, this fruit tea is ideal as a cold drink or an iced beverage.

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PINA COLADA ORGANIC

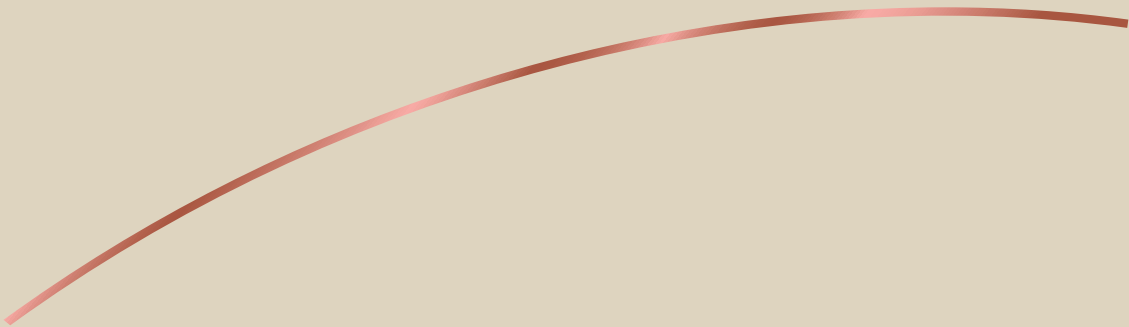
Blended/Fruits & Florals

“If you like Piña Coladas...”

Rediscover the long-standing classic with this organic, summery, mild variation. Crunchy coconut chips and delicate coconut shreds are accompanied by tender yellow pineapple pieces that lend soft, creamy nuances.

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DECAFFEINATED TEAS



CHINA SENCHA

Decaffeinated/Green

When the methods and know-how for the production of classical Japanese teas were transferred to China some years ago, the demand for decaffeinated Sencha soon followed suit. This decaffeinated China Sencha will satisfy the desires of any green tea lover. The well-structured leaf yields a lemon-yellow cup, with a fruity, slightly tangy character and a mild, round bouquet.

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CEYLON ORANGE PEKOE

Decaffeinated/Black

This classic quality of decaffeinated Ceylon Orange Pekoe comes from the famous island of Sri Lanka, situated southwest of the Bay of Bengal. The producer places great emphasis on being able to identify a high portion of taste and optic. The leaf is anthracite-coloured, long and wiry, mild and yet aromatic in taste, with a copper-coloured cup.

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MASALA CHAIS



GREEN MASALA CHAI

Masala Chai/Green

A truly delicate and elegant Chai variety. Owing to its green tea base, this blend is fresher and less intense than black Chai. The spicy aroma of cloves and the freshness of crisped mint are the most important elements in the composition. Please do not leave the tea if it gets cold-it is still just as delicious.

12



TURMERIC MASALA CHAI

Masala Chai/Black

Inspired by India, this spice tea blend combines black tea with Ayurvedic influences. Shining slices of turmeric root offer a slightly different spiciness, which is in perfect harmony with the other typical spices expected of a Chai. Warming chillies let you adjust the spiciness level to your individual liking.

Give it a try with a dash of added milk.

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RED ROOIBOS MASALA CHAI

Masala Chai/Herbal

A selection of hot and spicy ingredients gives Rooibos tea an exotic new flavour. The mellow taste of this tea offers an ideal base for traditional Chai ingredients such as aniseed, ginger and cinnamon. The result is an intriguing blend, also suitable for those who prefer not to drink caffeine.

12



TANGERINE/LEMONGRASS ORGANIC

Essential Oil/Green

Cold-pressed organic Italian tangerine oil as well as lemongrass oil made by steam distillation are at the heart of this creation, along with other high-quality ingredients sourced from sustainable cultivation. Bright sunflower petals, lemongrass and orange peel complement the organic green tea base, while rare organic persimmon pieces add a special touch to the tea's optic. Juicy and refreshing, with an exotic flair.

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LAVENDER/LIME MINT ORGANIC

Essential Oil/Black

A mild black tea is the ideal base for this harmonic combination of blue lavender blossoms, green mint leaves and yellow-orange lemon peel. The taste is pleasant with fresh, floral and fruity notes, brought by pure essential oils made from sun-ripened limes, fresh peppermint and eucalyptus. Along with indulging your palate, the scent of this tea will invigorate your senses.

12



ORANGE/MINT/COCONUT ORGANIC

Essential Oil/Rooibos

The scent of sun-ripened oranges, sweetly mild coconuts and refreshing peppermint evoke a wave of happiness. The perfect combination of organic ingredients and pure essential oils rounds off this summery, breezy blend. Bright rose and mallow blossoms invite you to feast your eyes on this beautiful creation.

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EARL GREY PREMIUM

Essential Oil/Black

The excellent base of finely spicy Ceylon, with its wiry and regular leaf, and elegant Yunnan is perfect already. It thus requires an exceptional flavor with a hint of Italian bergamot oil. Every Earl Grey lover will be convinced by this delicious top-class Earl Grey with the typical lemon note.

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Sai
AYURVEDA



WOMEN'S TEA

Ayurveda/Herbal

This irresistible blend features the spicy scent of juniper and fresh oranges. The taste is very soft and round with a pleasant note of fennel and cinnamon.

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YOGA BLEND

Ayurveda/Herbal

Yoga tea is the Indian classic among Ayurvedic tea varieties.

This blend incorporates stinging nettle leaves along with traditional, spicy ingredients. A pleasant drink at any time, and especially revitalising on cool days. Choose from the classical or black tea preparation.

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GINGER DREAM

Blended/Herbal

This marvellous herbal blend also happens to be organic. Pleasantly spicy ginger pieces are complemented by the sweetness of apple, while lemon peel offers a pleasant freshness. The tea is rounded off with a hint of liquorice root, with pink rose petals lending an element of visual pleasure.

The perfect interaction of sweet and spicy.

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TURMERIC GOLD

Blended/Herbal

This herbal blend combines two types of “gold”: Aztec’s gold in the form of the purest cocoa peel, and Ayurvedic gold in the form of turmeric. The golden turmeric root, also known as curcuma longa, is a vital component of Indian cuisine and Ayurvedic doctrine. The tea also incorporates ginger, another well-known root.

Refined with fennel, aniseed and vanilla, and rounded off by creamy aromas, the value of this gold concoction is further enhanced. Try this mildly spicy creation with a dash of milk.

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CHAKRA TEA

Ayurveda/Herbal

Begin a journey through your senses, then bring your body into harmony with your mind and soul. A selection of individual spices and colours comes together in this tea to produce a surprisingly refreshing effect. Chakra means “wheel” in Sanskrit. From root to crown, let the energy flow.

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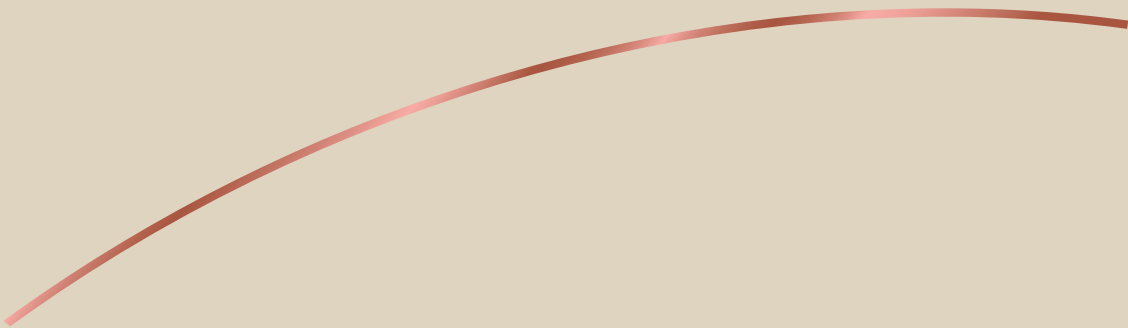
REIKI BLEND

Ayurveda/Herbal

The term Reiki is formed by the Japanese terms rei - cosmos and ki - spiritual energy. This holistic therapy is said to bring about healing unphysical, mental, emotional and spiritual levels. The sense of wellbeing forms the basis of our tea creation! Our well-balanced blend of herbs, fruits and blossoms with delicate sweetness of mango and apple pieces, as well as lemongrass freshness is a pure experience of nature.

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