



TEA MENU

Bespoke Tea Experience

Welcome to Gongfu Cha at the Golden Lotus

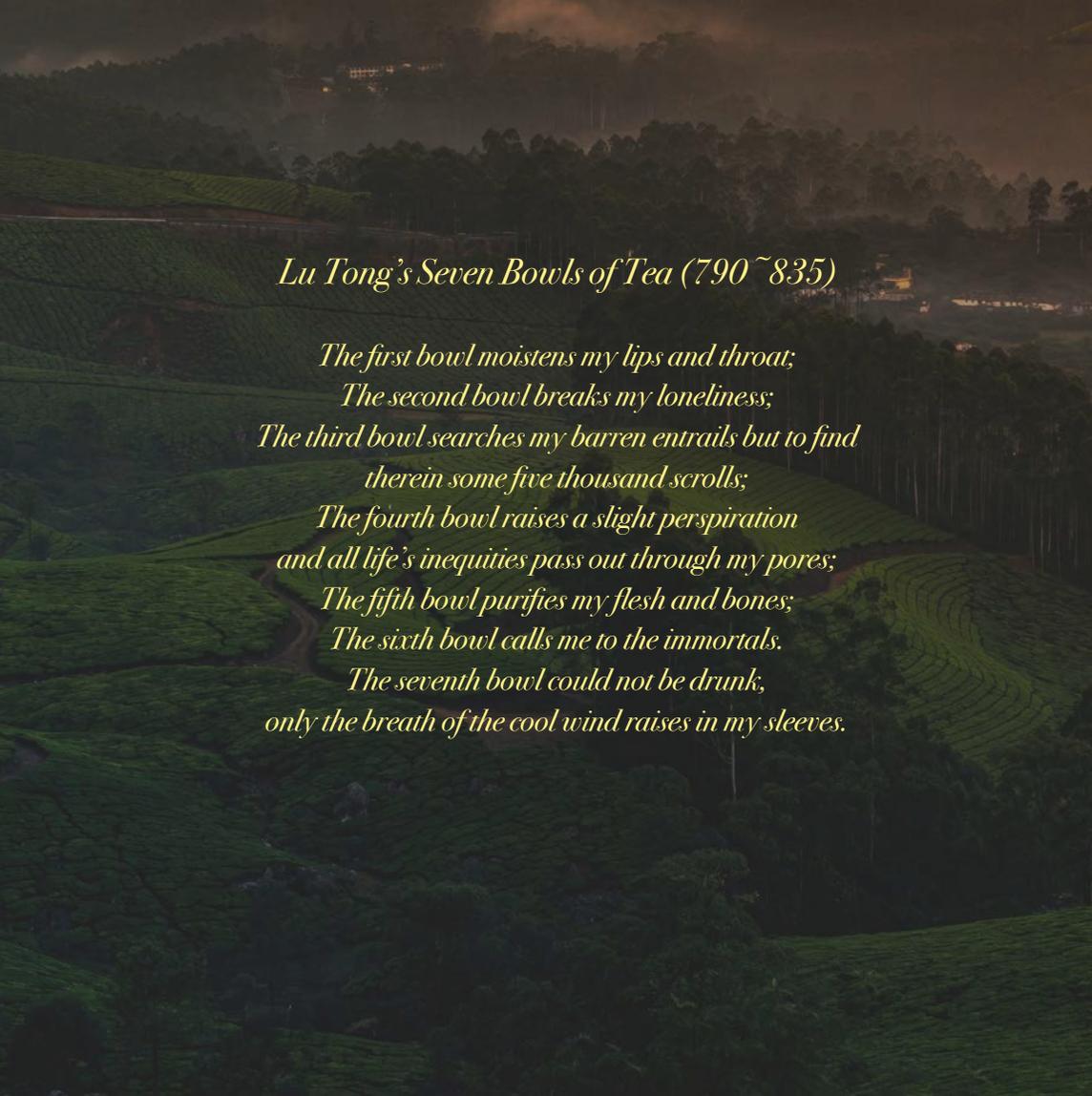
Gongfu Cha literally translates as "tea made with skill"

This method of preparing tea originated in China and can be described at the Chinese tea ceremony. Although, centuries old, the way of brewing tea in this fashion is very much alive today. In particular when it involves some of the world's finest teas.

Gong fu cha differs significantly from the western way of brewing in a large pot or a mug. It uses tiny vessels and a much higher leaf to water ratio combined with shorter brewing times. When used in conjunction with some of the rarest and most well-crafted teas in the world, one can witness an evolution of flavours in the leaf.

You will encounter a progression of scents and flavours that changes as each infusion of the same leaf exposes new nuances on the tea liquor. Experiencing tea through this ancient art is a visual and sensory pleasure that is sure to become a memorable part of your dining experience.





Lu Tong's Seven Bowls of Tea (790~835)

The first bowl moistens my lips and throat;

The second bowl breaks my loneliness;

The third bowl searches my barren entrails but to find

therein some five thousand scrolls;

The fourth bowl raises a slight perspiration

and all life's inequities pass out through my pores;

The fifth bowl purifies my flesh and bones;

The sixth bowl calls me to the immortals.

The seventh bowl could not be drunk,

only the breath of the cool wind raises in my sleeves.

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Bai Hao – Oriental Beauty

貴美人

ORGANIC

Hsinchu county, Taiwan

Also called Dongfang Meiren. This is a heavily oxidized, non-roasted oolong tea with a high content of young buds.

Our Bai Hao was produced by the Hsinchu Farmer Association and has won several competitions. This tea is produced from leaves bitten by the tea jassid, an insect that feeds on the tea plant. Terpenes are released in the bitten leaves, which creates a honey-like taste.

The tea has natural fruity and sweet honey-like aromas with intense fragrance and complexity. It produces a reddish-orange color, without any bitterness. This tea has been produced organically without the use of any pesticides.

\$ 28.00



Bai Hao – Oriental Beauty

Bai Hao – Oriental Beauty

貴美人

BREWING METHOD

ORGANIC

Clay pot, strainer, pitcher, presentation vessel, cup, tongs.
5 gr.

Pre heat pot

Infusion 1 - 30 seconds
Infusion 2 - 30 seconds
Infusion 3 - 45 seconds

Subsequent infusions - 1 minute

BREWING VIDEO



釀造視頻



Gaba Oolong

佳葉龍 (助眠)

ORGANIC

Puli township – Nantou, Taiwan

This meticulously crafted gem comes from Aowanda mountain. Made from the Jin Xuan cultivar at 1300 metres altitude and harvested in the summer.

The Gaba process uses a special oxygen-free fermentation process. Gaba has been attributed with additional health benefits but we love this tea for its amazing flavour and level of craftsmanship.

Infusions reveal great structure, sweetness and flavours of chestnut and passion fruit.

\$ 23.00



Gaba Oolong

Gaba Oolong 佳葉龍 (助眠)

BREWING METHOD

ORGANIC

Clay pot, strainer, pitcher, presentation vessel, cup, tongs.
5 gr.

Pre heat pot

Infusion 1 - 45 seconds
Infusion 2 - 30 seconds
Infusion 3 - 30 seconds

Subsequent infusions - 1 minute

BREWING VIDEO



釀造視頻



Jasmine Dragon Tears

茉莉香片

Fujian, China

Super premium China green tea.

This tea can only be harvested for a few weeks in spring and only the youngest, most delicate shoots are used. The leaves are layered up to ten times with Midnight Jasmine Blossoms to create its amazing aroma.

One of the world's most famous green teas. Ingredients: Green tea, jasmine blossoms.

\$ 18.00



Jasmine Dragon Tears

Jasmine Dragon Tears

茉莉香片

BREWING METHOD

Glass gaiwan, pitcher, strainer, presentation vessel, cup, tongs.
8 gr.

Pre heat gaiwan

Infusion 1 - 1 minute

Infusion 2 - 1 minute

Infusion 3 - 1 minute

Subsequent infusions - 1+ minute

BREWING VIDEO



釀造視頻

Tai Ping Hou Kui

太平猴魁

Huang shan – Anhui, China

A tea renowned for its “two knives and one pole” - two straight leaves and one enormous bud with white hairs or ‘fur’. Unlike most green teas, Tai Ping Hou Kui does not undergo any rolling process. It is dried at once using a series of bamboo baskets heated at specific temperatures that allow the leaves to be pressed onto mesh screens. This unique process deactivates the enzymes and enhances the flavour profile but also makes it one of the most labour-intensive teas in the world.

Plucked from the Shi Da Ping Zhong cultivar, this tea has been produced since the beginning of the 20th century and is grown around Huang Shan (Yellow Mountain) in southern Anhui Province. It is sometimes referred to as one of China’s most famous teas. The flavour profile is light, bright, with a clear liquor, light floral tang and a lingering aftertaste. Undertones of toasted bamboo leaf, grilled vegetable and honey all reveal themselves in successive infusions.

\$ 23.00



Tai Ping Hou Kui

Tai Ping Hou Kui 太平猴魁

BREWING METHOD

Glass gaiwan, wine glass, pitcher, strainer,
presentation vessel, tongs
8 gr.

Pre heat gaiwan

- Infusion 1 - 2 minutes
- Infusion 2 - 2-3 minutes
- Infusion 3 - 3 minutes

BREWING VIDEO



釀造視頻



Da Hong Pao – Big Red Robe

大紅袍

ORGANIC

Wuyi Shan – Fujian, China

One of the most famous teas in China, Da Hong Pao 'Big Red Robe', or more poetically, 'Grand Scarlet Robe' is surrounded by myth and legend.

This is believed to be a wild variety, naturally adapted to the rocky cliffs of the Wuyi Mountains in northern Fujian. For many years, the extremely limited harvest plucked from these trees was reserved for China's most elite tea drinkers, and was even presented to President Nixon when he visited in 1972.

Today, harvesting from the four original trees has been banned altogether.

\$ 23.00



Da Hong Pao – Big Red Robe

Da Hong Pao - Big Red Robe 大紅袍

BREWING METHOD

ORGANIC

Clay pot, strainer, pitcher, presentation vessel, cup, tongs
5 gr.

Pre heat pot

Infusion 1 - 30 seconds
Infusion 2 - 30 seconds
Infusion 3 - 45 seconds

Subsequent infusions - 1 minute

BREWING VIDEO



釀造視頻



Sheng Pu-erh Vintage

陳年普洱

Bu lang shan – Meng Ang village – Yunnan, China

This gorgeous raw Pu-erh cake is developing nicely. Harvested in the well though after growing region of Bu Lang Mountain - Yunnan. Bu Lang Shan covers a vast area and contains quite a few villages producing famous Pu-Erh teas.

This cake comes from Meng Ang. The tea garden is located at an altitude of 1600m it and comes from a 2011 crop. The old tea trees here are famous for producing a pungent tea that ages very well. Some Pu-erh cakes can be decades old and fetch thousands of dollars at auctions.

Bright gold cup colour with lingering barnyard flavours and a hint of fresh hay and dates.

\$ 38.00



Sheng Pu-erh



Sheng Pu-erh Vintage 陳年普洱

BREWING METHOD

Glass gaiwan, wine glass, pitcher, strainer, presentation vessel, tongs.
8 gr.

Pre heat gaiwan

- Infusion 1 - 45 seconds
- Infusion 2 - 45 seconds
- Infusion 3 - 45 seconds

Subsequent infusions - 1 minute

BREWING VIDEO



釀造視頻

Shou Pu-erh Coins Vintage 普洱

Menghai – Yunnan, China

These individually pressed coins are not just an incredible visual experience but like most teas, come with a bit of history.

Tea was a valuable commodity in the olden days and served as currency on the ancient trading routes. Tea coins like these came with a scar through the middle so they could easily be broken off. Shou or 'cooked" Pu-erh teas are wet piled which speeds up the fermentation process and result in a deep, dark liquor.

The scent reminds of wood and mushrooms with bold leather and nutmeg. Silky smooth with a thick mouth feel.

\$ 23.00



Sheng Pu-erh



Shou Pu-erh Coins Vintage 普洱

BREWING METHOD

Glass gaiwan, wine glass, pitcher, strainer, presentation vessel, tongs
1 coin

Pre heat gaiwan

Infusion 1 - 1 minute
Infusion 2 - 1 minute
Infusion 3 - 1 minute

Subsequent infusions - 1+ minutes

BREWING VIDEO



釀造視頻

Long Jing Superiour Dragonwell Pre-Qingming Xi HU 高山龍井

Hangzhou – Zhejiang, China

Long Jing green tea is among the best known teas in China. It has also earned a reputation as “The Queen of Green Tea.” Long Jing has a long history that dates back to the Song Dynasty. It is harvested from the organic tea garden in Meijiawu of Hangzhou before the Qingming spring festival. The bushes were planted from seeds in the 1960s, using the traditional Qin Ti Zhong cultivar.

Pre-Qingming Long Jing must be picked before the Qingming Festival, beginning of April. Due to the small annual yield and the high domestic demand in China, authentic Pre-Qingming Xi Hu Long Jing is very exclusive and difficult to obtain. The perfect green bud-sets exude a warm chestnut flavour and the tea broth is round, mellow and brisk.

\$ 23.00



Long Jing

Long Jing Superiour Dragonwell Pre-Qingming Xi HU 高山龍井

BREWING METHOD

Glass gaiwan, wine glass, pitcher, strainer, presentation vessel, tongs.
5 gr.

Pre heat gaiwan

- Infusion 1 - 30 seconds
- Infusion 2 - 1 minute
- Infusion 3 - 1 minute

BREWING VIDEO



釀造視頻



Ti Kwan Yin – Deep Baked 阿里山鐵觀音（深烤）

Ali Shan – Chiayi, Taiwan

Harvested from perhaps the most famous location in Taiwan – Ali Shan mountain.

Responsibly grown by the Chen family from the Tie Quan Jin Cultivar at 1100 metres. Deep charcoal firing has imparted a deeply satisfying smokey flavour of roasted nuts, dried fruit and spices on this tea.

This small batch spring harvest leaves a complex, lingering finish on the palate.

\$ 23.00



Ti Kwan Yin



Ti Kwan Yin – Deep Baked 阿里山鐵觀音（深烤）

BREWING METHOD

Clay pot, strainer, pitcher, presentation vessel, cup, tongs.
5 gr.

Pre heat pot

Infusion 1 - 30 seconds
Infusion 2 - 45 seconds
Infusion 3 - 45 seconds

Subsequent infusions: - 1 minute

BREWING VIDEO



釀造視頻

Yunnan Hong Cha Golden Bud 雲南金芽

Yunxian Chafang Tea Garden – Yunnan – China

Sourced from the birthplace of tea. These individual golden buds are artfully crafted by the Dai minorities from the Bai Ya Zi Cha varietal and grown at 1800 metres of altitude.

The plants are located in the wild and pristine tea forests of Yunnan and the location offers the perfect climate for a slow growing season. This tea is produced entirely from the youngest unopened buds of these large leaf tea trees.

The liquor of this tea displays rich and silky flavors reminding of chocolate honey, wild flower, baked sweet potato and earthy flavours.

\$ 18.00



Yunnan Hong Cha

Yunnan Hong Cha Golden Bud 雲南金芽

BREWING METHOD

Clay pot, strainer, pitcher, presentation vessel, cup,
tongs. 6 gr.

Pre heat pot

Infusion 1 - 30 seconds
Infusion 2 - 30 seconds
Infusion 3 - 45 seconds

Subsequent infusions - 1 minute

BREWING VIDEO



釀造視頻



Yin Zheng - White Hair Silver Needle - Top Grade 銀針

ORGANIC

Fuding, China

This top grade white tea is highly sought after and available only in extremely small quantities.

This gem is produced from the Fuding Da Bai cultivar at the Tai Mu Shan tea garden in Fujian. The onset of spring is the only time this level of complexity can be achieved and only the unopened buds are used to create this masterpiece. It takes 10,000 painstakingly hand picked buds to produce one Kilo of this tea.

The liquor is silky and buttery with distinct nutty and floral notes. Herbaceous creamy notes come alive through the infusions.

\$ 28.00



Yin Zheng

Yin Zheng - White Hair Silver Needle - Top Grade 銀針

BREWING METHOD

ORGANIC

Glass gaiwan, wine glass, pitcher, strainer, presentation vessel, tongs.
5 gr.

Pre heat gaiwan

Infusion 1 - 30 seconds

Infusion 2 - 1 minute

Infusion 3 - 1 minute

Subsequent infusions: - 1+ minutes

BREWING VIDEO



釀造視頻



Welcome to our collection of treasures!

Tea Squared is a Toronto based artisanal Tea company with deep connections to the tea industry all around the world.

We have searched the globe for the purest ingredients over the last 20 years and have had the pleasure to meet some of the most wonderful and passionate people out there. These friendships have made it possible to bring some of the finest, purest and most interesting teas and ingredients to Canada.

The collection we curated for this menu reflects some of the finest and most thought after teas in the world. All these treasures are fully hand crafted in very small batches and availability is extremely limited.

We take great pride in developing our teas and blend them in our Toronto facility.

We care deeply about the planet and maintain a sustainable business model. We are mindful of how we impact nature and hope to inspire others to do the same. All our teas are ethically sourced, sustainable and constantly tested for purity.

Our teas are non GMO, gluten free and we don't use any artificial ingredients.
We hope you enjoy sharing in our journey.

LEARN MORE
ABOUT US



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