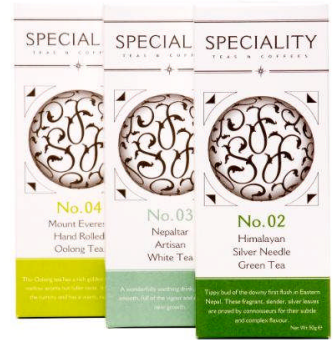




SPECIALITY

F A R M F O O D S



NEPALESE TEAS

PUA MAI GREEN TEA

The Pau Mai tea garden owned by Kamal and Laxmi is located between the Pua and Mai rivers in the east of Nepal. Pua Mai is their creation. The top sprig is picked from the bushes- the first two tender leaves and the bud. The leaves are then air dried, working as quickly as possible to ensure minimum fermentation.



The result is surely the essence of **purity and freshness**: light as the Nepalese air, **sparkling and clear in the cup** as the life giving waters off the mountains. The infusion is a **very light straw colour** and **extremely delicate**. A surprisingly rounded lasting finish follows.

HIMALAYAN SILVER NEEDLE GREEN TEA

These **fragrant, slender, silver buds** are prized by connoisseurs for their **subtle and complex flavour**. Silver Needle is steamed and dried tea at its purest. The **mellow aroma** and **naturally sweet malty tastes** are a delight.

Silver Needle, or silver tip as it is sometimes called, is surely **one of the world's greatest teas**. It is produced in small quantities from the first

spring flush. Only the top bud is plucked, a delicate process that requires considerable skill. Thousands of buds are required for just 1kg of dried tea.

MOUNT EVEREST HAND ROLLED OOLONG TEA

This dark oolong tea has a **rich golden colour** with **mellow aroma** but fuller taste. It is **gentle on the tummy** and has a **warm, nutty finish**. Oolongs sit between green and black tea. They have great subtlety and lasting aftertaste. Fine oolong tea is high in polyphenols- antioxidants associated with anti-ageing. Oolongs have a **warm energising effect**.

This tea garden nestles in the foothills of the Shiva Puri mountains below Gauri Shanker Himal. It is one of the most remote in Nepal. Oolong teas improve from maturing if stored in the right way. Totally organic sustainable methods are used.

NEPAL TAR ARTISAN WHITE TEA

A wonderfully **soothing drink**, malty and smooth, **full of the vigour and nutrition of new growth**. Beware of fast dried imitations which taste nothing like this delicious authentic, semi fermented version. Two tiny leaves and the downy bud are plucked from the flush. This is a very slow and skilled job –a real labour of love. It takes thousands of plucks to collect just 1 kg of dry tea.



HIMALAYAN ORANGE NEPALESE BLACK TEA

Himalayan Orange is a first flush black tea **from the finest garden in Hile-Dhankuta**. The tea master has developed a special way of making this black tea which is the best in Nepal. The result is a **deliciously full bodied rich liquor, mellow** but with tremendous depth- fresh for a black tea. **Very young and lively!** Leaves for Himalayan Orange come from small pockets in the garden which give characteristics not found in other Nepal teas. **This is a tea which any connoisseur of black tea is going to love.**