



YIXING XUAN TEAHOUSE

“Head down to Yixing Xuan Teahouse for a crash course in the traditional Chinese gongfu tea experience. After you pick a tea (\$15), you’ll be handed a Chinese tea ceremony set, and staff will share some Chinese tea brewing basics. For something more in-depth, arrange for a 45-minute private session with the tea master for \$20. Don’t forget to ask for the famous Beauty of the East (\$15) from Taiwan – apparently, even Queen Elizabeth is a fan!”

30 Tanjong Pagar Road, tel: 6224-6961, www.yixingxuan-teahouse.com.



CAFE PAL

“This is a friendly chill-out spot with a great menu of fun teas, like the popular Thai Iced Tea, and delightful fruit teas served in pretty teacups. The pulpy Pomelo Tea is my favourite (\$8.80) because it’s so refreshing and well-balanced. Bonus: Cafe Pal also serves delicious Thai food, so I like to come by for lunch and wash it all down with a fruit tea.”

#01-00, Boon Sing Building, 43 Middle Road, tel: 6333-5400, www.facebook.com/cafePal.



perfect pairings

Oolong tea and lemon meringue pie – who would have thought? Ryan Dadufalza, executive sous chef of Shangri-la Hotel Singapore, suggests other delectable matches made in dessert heaven.



White tea + fresh fruit salad

“White tea is so subtle, it constantly risks being overshadowed by other foods. A fruit salad comprising stone fruits (like apricot), melons (watermelon and cantaloupe) and berries is good because the aromas of these fruits are delicate and won’t overpower that of white tea. For added flavour, add mint leaves.”



Green tea + karinto

“A traditional Japanese deep-fried snack readily available in supermarkets, karinto is made primarily of flour, yeast and brown sugar. The sweet caramelised brown sugar complements the bitterness of green tea.”



Black tea + creme brulee

“The robust character of well-brewed black tea requires an equally powerful counterpart. The luscious creme brulee holds its own against the bold and tannic black tea.”



Oolong tea + lemon meringue pie

“The citrus element cuts through the cloying bitterness of the brew. The torched and slightly burnt meringue also mirrors the toastiness inherent in oolong’s aroma profile.” →