

Cocktail tea [ˈkɑk ˈteɪ ti] noun

A special tea culture originated from Taiwan. With original blend of tea flavors, mixed with creamer or natural fruit syrup, served with sweet chewy tapioca balls, or your choice of jelly or pudding. Tapioca balls are made from tapioca starch, taste just like little caramel jell-o. A new concept of tea, totally revolutionized--Cocktail Tea!

The evolution of cocktail tea:

Origin : Conventional tea:

Conventional tea is normally brewed with pottery tea set together with the use of some sophisticated utensils..



Evolution phase 1: Bubble tea

In the early 1980s' in Taiwan, a tea house tried to mix the leftover tea with ice in shaker and found out it actually turned out quite refreshing, and due to the ultra fine foam that floats on the surface after shaking the tea with sugar and ice , people started calling it "Bubble tea".

Evolution phase 2: Pearl milk tea

In the late 1980s' Taiwanese people started to infuse condense milk and honey into tea, and even more whimsical, add some chewing balls which are made from tapioca (sweet potato) starch into the drink. Taiwanese named this chewable tapioca ball "pearl", because of its shape and glossy appearance. Pearl milk tea shops started booming, and it was extremely popular among all age groups. A new tea culture was born.



Nowadays: Cocktail tea

Of course the evolution doesn't stop here, it's actually still changing and evolving into something splendid and wonderful. The variety of tea transforms into each unique flavor with desired toppings, such as tapioca pearl, aloe vera, coconut jelly, flavored agar, and puddings. Now you can find cocktail tea shops everywhere in the world, the culture of Cocktail tea is truly extraordinary. c.."



EX: ① It's damn hot today , let's get our thirst and burning souls quenched with an icy, refreshing **cocktail tea** from "Taste of Taiwan".

② In the cold winter, it's a big enjoyment to get a warm caramel **cocktail tea** from "Taste of Taiwan" to sweeten the bitter coldness.