南方有嘉木，其葉有真香，謂之茶。

《茶經》唐 陸羽

品宋四藝 遊湖十景 茗茶杭饌 有味清歡
Reminiscence of Four Arts of Song Dynasty with calligraphy, tea and culinary culture

天香點茶｜天香點茶

Tien Hsiang Whisking Tea

NT$1,800

四人份 / For 4 servings

一盞茶 一酥餅 品宋代風雅

點茶為宋代的沏茶方式，也是文人墨客雅致生活的重要組成，對日本抹茶的發展更具深遠影響。

天香樓以宋徽宗《大觀茶論》描述的七湯點茶法，使用頂級研磨茶粉，進行桌邊點茶展演，透過注水及擊拂間和諧優雅的節奏韻律，調和成沫餑雪白細膩的茶湯，體會宋代文人飲茶的閒情逸致。

Enjoy the Song Dynasty's Art of Whisking Tea with Chinese Pastry

Tea was primarily prepared using the whisking method in the Song era.

The art of tea had been brought to its pinnacle of refinement and became the important component of the elegant lifestyle among the nobles. Whisking Tea of Song was then introduced to Japan and has profoundly influenced the development of the Japanese matcha.

Based on the Treatise on Tea by Emperor Huizong of Song, Tien Hsiang Lo showcases "Seven Streams of Hot Water" whisking in an elegant and rhythmic movement using grounded tea to present the finest tea whisking. Enjoy and experience the uniqueness of Song Dynasty's tea culture.

宋徽宗《大觀茶論》

一湯調膏繼刻，以湯注之，［正束］星皎月，燦然而生，則茶之根本立矣。

二湯自茶麵注之，色澤漸開，珠璣磊落。

三湯多置。表里洞徹，粟文蟹眼，泛結雜起，茶之色十已得其六七。

四湯尚嗇。既已煥發，雲霧漸生。

五湯乃可少縱，結浚靄，結凝雪。茶色盡矣。

六湯以觀立作，乳點勃結則以筅著，居緩繞拂動而已

七湯以分輕清重濁。乳霧洶湧，溢盞而起，週迴旋而不動，謂之咬盞。

天香茶宴｜天香お茶セット
Tien Hsiang Tea Pairing

NT$880
NT$1,080
NT$1,280

天香樓珍藏豐富精品茶款，依循每道料理獨特風味脈絡，解構梳理，客製化搭配數款當季佐饌茶品。依據茶款風格，搭襯各式骨瓷茶器，手感輕盈細膩，成色暖白透亮，出色彰顯茶湯色澤，結合或窄或寬的杯口與或長或短的杯型高度，精湛展現茶葉味香雅致風韻，演繹杭饌與茶品加乘的極致用餐體驗。

Tien Hsiang Lo owns a broad collection of luxurious fine tea whereby types of seasonal tea are being paired with delicious cuisine that provide unique flavor and aroma. Each tea is served with bone china tea cups that have perfect whiteness and translucency, bringing an elegant touch to the design. With different styles of teaware to showcase the delicate taste of the tea, the Tea Pairing is to enrich your exceptional dining experience, taking you on an one-of-a-kind culinary journey.

豆香

厚實豆香綻放於層層熱泡茶葉中，口中縈繞原野清麗，大地、林野與蘊藏自然的寶物，都在這一口厚實尾韻清香中難以忘卻。

花香

輕發酵後的淡雅茶，如美人清麗典雅。茶中時則清香如玉蘭、時則濃如柚花，香氣展現各式優雅，宛若傾心一瞥相見的人間美好。

果香

中發酵後的茶香，柔軟細緻的豐美果香，氣息秀雅內斂，輕盈回甘，喉韻綿長。

蜜香

獨特的自然香甜來自於小綠葉蟬吸吮後的一心一葉，清香撲鼻，入口感受蘊含如蜜般的天然香甜滋味，齒頰留香。

藏

天香樓精選世界典藏，磅然大氣的時代經典、雋美清香，敬邀行家茗品。

焙火香

茶香的精緻工藝來自於焙火，依等級釋放茶香體現，溫暖焙火香升級韻味，增進熟感使茶湯香沉內斂。

Toasty Aroma

Robust toasty aroma exudes in layers of steeped tea leaves. Refreshing elegance of wilderness embraces your palate – earth, groves, and treasures nurtured in nature bring mesmerizing moments all in this sip of robust flavor with a delightful aftertaste.

Floral Notes

Lightly fermented tea is mild and elegant, just as splendidly graceful as a beautiful lady. Tea occasionally gives off a refreshing aroma of magnolia, and sometimes it is as rich as pomelo flower. Its aroma exhibits elegance of all kinds, like a perfect moment of heaven on earth we all long for.

Fruity Aroma

Tea fragrance from medium fermentation exudes tender, exquisite, and bountiful fruity notes. The aroma is gentle elegant and sophisticated, and its lightness leaves a sweet and lasting aftertaste.

Honey Fragrance

Distinctive natural aroma and sweetness come from the "one heart and one leaf" tea leaves that have been kissed by Jacobiasca Formosana (a type of cicada that sucks juices from the leaves to spark a change in the tea leaves' chemistry for a unique flavor), giving easily noticeable refreshing fragrance. It offers a taste of the natural sweetness of rich honey flavor that lingers on the palate.

Our Collection

Tien Hsiang Lo offers an exclusively selected international collection, our timeless classics of magnificent grandeur serve mesmerizing refreshing aroma. We cordially invite all connoisseurs to come and savor our tea collection.

Roasting Aroma

Exquisite craftsmanship exuded from tea's aroma originates from roasting. Fragrance of tea is released per its level of sophistication. The warm roasting aroma amplifies tea's charm and intensifies its maturity, taste of tea is flavorful, full-bodied, and polished.

綠茶｜りょくちゃ
Green Tea

龍井茶｜龍井茶
Longjing Tea

NT$480
每杯 / glass

龍井茶原產於杭州西湖，帶有清新豆香，茶湯綠黃澄澈，飲來鮮爽甘醇，素有「色綠、香郁、味醇、形美」之美名，「不是畫而勝於賞畫，不是詩而勝於吟詩」之讚嘆！

Hailing from beautiful West Lake in Hangzhou West Lake, Longjing Tea exudes a delightfully toasty aroma and produces a clear, yellowish green color when steeped. It tastes sweet and refreshing with a pleasantly dry finish, and is renowned for its hallmark characteristics –green color, fragrant scent, mellow taste and attractive shape. Hence, ancient people who sipped Longjing Tea whilst admiring the beauty of West Lake would praise Longjing Tea for being "more inspiring than a painting, and more uplifting than poetry" !

杭州西湖 West Lake, Hangzhou

發酵 Oxidation

焙火 Roasting

日曬綠茶｜天日干し緑茶
Sun-dried Green Tea

NT$480
每杯 / glass

日曬綠茶有著太陽的溫暖，初嚐時為綠茶草青香，微微的黃豆香接踵而來。茶色清晰碧綠，茶湯鮮爽甘甜，尾韻帶有淡淡青梅香氣。

Initial tasted like fresh grassy fragrance followed by the faint fragrance of soybeans. Different from the green tea, this tea has the warmth of the sun. The tea is a delightful emerald green and has a refreshing, sweet flavor with a hint of plum aftertaste. It's like walking under a plum tree in full bloom with snow.

新竹北埔 Beipu, Hsinchu

發酵 Oxidation

焙火 Roasting

綠茶｜りょくちゃ
Green Tea

碧螺春｜ピロチュン
Biluochun

NT$300
每杯 / glass

屬不發酵綠茶，採摘嬌嫩芽葉製成，外形捲曲如螺，綠色帶白毫，香氣清雅，風味鮮潤雅致，如沐春風。

Biluochun is a non-fermented green tea made from the most delicate of buds. The tea is rolled into a spiral shape, like a snail. It is green with fine white hairs and exudes an elegant aroma. The flavor is delightfully exquisite and tastes sweet and rejuvenating with a smooth texture, like a gentle breeze in spring.

新北三峽 Sanxia, New Taipei City

發酵 Oxidation

焙火 Roasting

白茶｜はくちゃ
White Tea

白牡丹｜白牡丹茶
White Peony Tea

NT$1,080
每杯 / glass

來自南投日月潭白牡丹，採不破壞環境的自然農法，僅摘採冬季 39 天的一芯二嫩葉，結合適度日曬在關鍵 48 小時內催生水蜜桃甜香，令人愛不釋手。

The white peony from Sun Moon Lake in Nantou adopts natural farming methods that protects the environment. Only one core and two tender leaves are picked in 39 days in winter. Combined with moderate sun exposure, it produces a sweet peach fragrance within the critical 48 hours, which is obsessing.

南投日月潭 Sun moon lake, Nantou

發酵 Oxidation　　焙火 Roasting

白美人｜白美人茶
White Beauty Tea

NT$1,280
每杯 / glass

白美人屬輕微發酵茶，運用東方美人等級的茶菁製作的白茶。
其葉芽如銀似雪，細採、日曬，呈現茶菁最原始的甜味，未經揉茶過程，因此耐久浸，茶味花香慢慢釋放，清淡回甘。

White Beauty Tea is a lightly fermented tea and uses the white tea from the Oriental Beauty grade tea. Its leaf buds are like silver and snow, finely harvested and sun-dried, showing the most original sweetness of green tea. Without the kneading process, the tea is immersed for longer time before it releases light and sweet tea and floral fragrances.

新竹北埔 Beipu , Hsinchu

發酵 Oxidation　　焙火 Roasting

白茶｜はくちゃ
White Tea

手工白茶｜手作り白茶
White Tea

NT$480
每杯 / glass

重萎凋輕微發酵，以手工採摘一芽二葉，長達 96 小時的萎凋製作完成。不經揉捻呈現茶葉原始樣貌，白毫顯露茶葉的毫香清甜帶有花香。茶湯輕柔細緻又以坪林地區稀少的白毛猴品種製作風味更加獨特。

Taiwan White Tea is a heavily withered and slightly fermented tea made by withering handpicked one tip/two leaf tea for as long as 96 hours. The tea is not rolled to preserve its entirety and original appearance. When steeped, the fine white hairs on the tea leaves release a delicate and refreshing sweetness accompanied with floral notes. The tea has a light body and exquisite flavor. Of all the white teas, White Monkey Tea from Pinglin is extremely rare and produces the most distinctive flavor and aroma.

新北坪林 Pinglin, New Taipei City

發酵 Oxidation

焙火 Roasting

黃茶｜イエロー茶
Yellow Tea

日曬黃茶｜天日干し黄茶
Sundried Yellow Tea

NT$480
每杯 / glass

黃茶屬輕發酵茶類，加工工藝近似綠茶，只是在乾燥過程的前或後，增加一道“悶黃”的工藝，促使其多酚葉綠素等物質部份非酶性氧化。此款日曬手作黃茶，經手採後由製茶師手作悶黃保有特有的蜜香味，是天時地利人和的一款茶品。

Yellow tea is a lightly fermented tea that undergoes a processing technique similar to green tea, but with an extra sweltering process added before or after the drying process to promote the partial non-enzymatic oxidation of polyphenol chlorophyll and other substances. This sun-dried, handmade yellow tea is handpicked and sweltered by tea masters to seal in its unique nectar fragrance for the perfectly balanced cup of tea.

新竹北埔 Beipu, Hsinchu

發酵 Oxidation

焙火 Roasting

黃毫香妃｜香妃黄茶
Rare sundried yellow tea

NT$1,080
每杯 / glass

稀有的白毛猴茶種以一心二葉採摘製成，帶有鳳梨、水蜜桃般熟果香氣，獨特悶黃手法使茶湯圓潤香甜別具蜜味，為不可錯過的頂級茶品。

The rare white hair monkey tea is made from one heart and two leaves. It has a ripe fruit aroma like pineapple and peach. The unique yellowing technique makes the tea round and sweet and has a honey flavor. It is a top tea product that cannot be missed.

新竹北埔 Beipu, Hsinchu

發酵 Oxidation

焙火 Roasting

青茶｜ウーロン茶
Oolong Tea

大禹嶺高冷茶｜大禹嶺ウーロン茶
Dayuling Oolong Tea

NT$480
每杯 / glass

茶色淺金明亮，具有獨特高海拔茶區的山頭氣與素心蘭淡雅細緻的香氣。茶湯軟滑，滋味甘醇豐厚，杯底餘香持久，是台灣高山茶中的極品。

A pale golden with characteristic flavor of high ,mountain tea and an elegant orchid-like fragrance. The silky smooth tea has a delicate and rich taste and its lingers from nose to mouth and even reminiscent of the aftertaste at the bottom of the cup is. It is the best among Taiwanese high mountain teas.

南投大禹嶺 Dayuling, Nantou

發酵 Oxidation　　焙火 Roasting

文山包種｜文山包種茶
Wen Shan Pouchong Oolong Tea

NT$360
每杯 / glass

俗名青茶，因其清新清揚的香氣特質而得名，為台灣創製的特色烏龍茶之一。香氣優雅清芬，滋味甘醇滑順，活潑優雅。

Commonly known by the name of "Qing Cha (fresh tea)" for its fresh and lingering fragrance. This tea is produced in the Wen Shan Tea District of New Taipei City, and is one of the unique Oolong Teas created and produced in Taiwan. Its fragrance is elegant and noble, with a sweet flavor and smooth texture, topped off with a pleasantly dry finish.The tea is elegant and spirited, like a graceful young lady. It has been given the auspicious name of "Pouchong" , which means to "top the rankings (in an imperial exam)" .

新北坪林 Pinglin, New Taipei City

發酵 Oxidation　　焙火 Roasting

青茶｜ウーロン茶
Oolong Tea

梨山清香茶｜梨山ウーロン茶
Lishan Oolong Tea

NT$360
每杯 / glass

梨山區特有清花香與瓜果香甜，茶色金黃通透帶蜜綠，茶湯滋味細緻滑順；喉韻強烈，滋味醇厚。

The tea is noted for its fresh floral fragrance with slight melon fruit fragrance. The tea has a golden color with a hint of green and has a smooth and silky flavor. The strong aftertaste lingers on the palate.

台中梨山 Lishan, Taichung

發酵 Oxidation　　焙火 Roasting

阿里山烏龍茶｜阿里山ウーロン茶
Alishan Oolong Tea

NT$300
每杯 / glass

產於台灣高海拔阿里山茶區，因茶園早晚雲霧籠罩，自然蘊育珍貴好茶。茶質豐厚，具高雅花香，滋味甘醇滑潤、芳香滿口，令人回味再三。

This tea is produced in Taiwan's high-altitude tea plantations. Each morning and evening, the tea plantations are shrouded in mist, and nurtures precious tea. The tea is fullbodied with an elegant, floral fragrance. The taste is smooth and sweet, and the lingering fragrance permeates the palate for an experience that is nothing short of unforgettable.

嘉義阿里山 Alishan, Chiayi

發酵 Oxidation　　焙火 Roasting

青茶｜ウーロン茶
Oolong Tea

正欉炭焙鐵觀音｜正統鉄観音茶
Authentic Charocal Roasted Tieguanyin

NT$360
每杯 / glass

為烏龍茶中製程工序最繁複的茶款，須經反覆烘焙揉捻，也因此造就該茶沉穩內斂風格，顯現茶香與火香的絕妙搭配，湯色黃褐明亮，滋味甘醇厚重，韻味十足。

Tieguanyin is the Oolong Tea with the most painstaking tea making process. It needs to be baked and rolled repeatedly, a process that gives the tea its calm and understated character, and strikes the perfect balance between the fragrance of the tea leaves and the aroma of charcoal-baked goodness. The tea produces a yellowish-brown color when steeped, and possesses a full-bodied flavor that is sweet and richly mellow.

新北木柵 Mucha, New Taipei City

發酵 Oxidation

焙火 Roasting

紅烏龍茶｜赤ウーロン茶
Red Oolong Tea

NT$360
每杯 / glass

台灣茶業改良場台東分場結合烏龍茶與紅茶之加工特點與品質特色，創製而成的特色茶，發酵程度可謂目前烏龍茶類中最高。茶湯澄紅明亮，有如紅茶茶湯色澤，香氣呈熟果香，滋味卻似烏龍茶，風味醇厚圓滑，耐人尋味。

A special blend of tea developed by the Taiwan Tea Development Taitung Branch, Red Oolong Tea combines the processing techniques and quality characteristics of Oolong Tea and Red Tea, and can be said to be the Oolong Tea with the highest degree of fermentation. The tea produces a brilliant orangish red color when steeped, with the fruity aroma of ripened fruit. Yet, the flavor is richly mellow with a smooth texture, which will inspire pleasant contemplation.

台東鹿野 Luyeh, Taitung

發酵 Oxidation

焙火 Roasting

青 茶｜ウーロン茶
Oolong Tea

炭焙傳統凍頂烏龍茶｜チャコールロースト凍頂烏龍茶
Charcoal Roasted Traditional Tung Ting Oolong Tea

NT$360
每杯 / glass

傳統凍頂烏龍茶使用龍眼木炭進行焙火，茶葉經炭火的淬煉產生獨特木香，茶湯金黃鮮明，滋味豐厚，甜蜜果香映襯炭焙香氣，賦予多變層次風味，耐人尋味。

This Traditional Tung Ting Oolong Tea is finely baked with longan charcoal, providing a unique woody aroma. The tea produces a golden yellow color when steeped, and exudes a rich-bodied flavor, with a hint of a mellow fruity note, accompanying a charcoal fragrance. Layers of notes possessed are well balanced, lingering an unforgettably delicate aftertaste.

南投鹿谷 Lugu , Nantou

發酵 Oxidation

焙火 Roasting

著涎凍頂烏龍茶｜著涎凍頂烏龍茶
Nectar Tung Ting Oolong Tea

NT$480
每杯 / glass

經小綠葉蟬吸食叮咬，加上特別採用重發酵、輕烘焙方式製茶，著涎凍頂烏龍茶少了焙火味，凸顯迷人蜜香風格，而凍頂茶區的豐厚茶湯特點，更使其成為茶客推崇的特色茶品。

The bug-bitten tea is renowned for its significant nectar aroma. Production process included special method of heavy fermentation and light roasting in order to preserve the delightful honey scent. It has become a full-bodied specialty tea recommended by tea customers.

南投鹿谷 Lugu , Nantou

發酵 Oxidation

焙火 Roasting

青茶｜ウーロン茶
Oolong Tea

炭焙水仙｜炭焙煎水仙
Charocal Roasted Narcissus Tea

NT$360
每杯 / glass

重發酵、中度炭焙製程將水仙特有品種香氣帶出，微微的焦糖甜味與陳放後特有沉穩的氣息。口感沉厚，香氣濃郁。

Full fermentation with moderate roasting over charcoal brings a distinctive fragrance of the Narcissus. There is a slight caramel sweetness and a strong body unique to fermented teas. The tea is characterize by its strong body and rich fragrance.

南投名間 Mingjian, Nantou

發酵 Oxidation

焙火 Roasting

東方美人｜東方美人茶
Oriental Beauty Tea

NT$480
每杯 / glass

產於客家庄茶區，為台灣創製名茶，採摘嬌嫩，芽葉製成，茶湯琥珀明亮，具獨特蜂蜜香氣，因外形與內質皆美，飲來溫潤優雅。

Its scientific name is "Baihao Oolong" , and it is harvested from tea plantations in Hakka settlements across Taiwan. This is a famous tea created in Taiwan, made from delicate tea buds. The tea produces a bright amber color when steeped, and gives off a delightful scent reminiscent of honey and ripened fruit. As the tea is beautiful in terms of both appearance and character, with a delightful smoothness and elegance, Europeans named it "Oriental Beauty" .

新竹北埔 Beipu, Hsinchu

發酵 Oxidation

焙火 Roasting

陳年青茶｜ウーロン茶
Aged Oolong Tea

陳年鐵觀音｜熟成鉄観音 藏
Aged Tieguanyin

NT$680
每杯 / glass

產自台灣、以紅心歪尾桃遵循傳統製程製作的真欉鐵觀音，茶產區甚至較木柵鐵觀音早，並經良好保存陳放使其帶有 20-40 年老茶獨特的梅香酸韻，距前一次重火烘焙時間已超過 10 年，焙火味退去 9 成，每 2-3 年再固定乾燥輕複焙，不帶火味的老茶盡展老茶原始陳放應有的轉換風味。

This Zhengcong Tieguanyin (authentic Tieguanyin) has been prepared and processed using authentic Hong Xin Wai Wei Tao variety that is cultivated in Taiwan. The area of production dates back earlier than Muzha Tieguanyin and thanks to proper storage, the tea carries a unique plum-like acidity that is commonly associated with old tea that has been kept between 20-40 years. More than 10 years has passed since the tea was thoroughly baked, with more than 90% of the smoky flavors already dissipated. The tea has then been put through light baking once every 2-3 years to keep out moisture and has properly aged with the desirable flavors that tea connoisseurs seek in premium vintage tea.

新北木柵 Mucha, New Taipei City

發酵 Oxidation

焙火 Roasting

陳年老烏龍｜熟成ウーロン老茶 藏
Aged Oolong Tea

NT$680
每杯 / glass

美麗的遺忘是老茶專有名詞，其為陳放 15 年以上老茶，具特殊渾厚口感。歲月的流逝讓茶的陳味越香越醇厚，也耐得住喝，更耐得住品。此款陳年老烏龍茶，產於台灣南投縣於民國 80 年代，沈睡在乾淨的倉庫裡，經過了許多年後被發掘出的好滋味。

"The Beautiful Forgotten" is a term reserved for Old Tea that has been aged for at least 15 years to achieve a unique and full bodied flavor. The passage of time enhances the aroma and flavor of the tea for greater depth and nuance. This Old Oolong Tea has been produced in Nantou County, Taiwan, and has been kept in storage since the 80s for a sublime flavor perfected over time.

南投鹿谷 Lugu , Nantou

發酵 Oxidation

焙火 Roasting

青茶｜ウーロン茶
Oolong Tea

蜜蘭宋種鳳凰單欉｜鳳凰单欉 藏
Phoenix Oolong Tea

NT$880
每杯 / glass

中國烏龍茶系三大名系之一，母樹於宋朝發現曾於宋室南逃時解皇帝之渴，故又稱宋種。因整體海拔高，終年雲霧繚繞，濕度高，造就茶湯琥珀黃光泛紫，滋味細膩高雅並帶有自然獨特的荔枝果汁香氣與穩重的木本層次。

Phoenix Oolong is one of the three most renowned Chinese Oolong teas. In the Song Dynasty, the mother tree was found and relieved the thirst of the emperor at that time who fled south during his escape, so Phoenix Oolong is also known as the Song species. Due to the height in altitude that it is grown, clouds cover the area all year round with high humidity. The tea appears amber yellow and purple. Its delicate taste and elegant texture carry a natural but unique fragrant of lychee juice and a stable woody layer.

廣東烏崠 Wu Dong, Guangdong

發酵 Oxidation

焙火 Roasting

武夷大紅袍｜天心岩大紅袍種 藏
Wuyi Da Hong Pao

NT$880
每杯 / glass

岩茶為中國十大名茶之一，最富盛名具有傳奇色彩的即為大紅袍，因嶺南學子進京趕考風寒得病遇此茶而癒，喜獲榜首後獲皇帝賜紅袍，為感其救命之恩後返鄉轉掛於樹欉之上始而得名。來自武夷山「天心岩」產區，獨樹一格的岩韻花香為最大特色。以烏龍茶製作工藝、輕度烘焙完整保留茶葉質地。

Wuyi Tea (Rock Tea) is one of the top ten famous teas in China. The most famous and legendary variety is Da Hong Pao (Big Red Robe).
Legend has it that a Lingnan scholar caught a serious cold while on his way to take the imperial exams. He was miraculously cured after drinking tea from a tea tree, and went on to top the imperial exams. The emperor bestowed him with a red robe in honor of his achievement. On his way home, the scholar passed by the tree, and hung the red robe upon the tree as a gesture of gratitude toward the tree for saving his life, earning it the name "Big Red Robe".
This tea comes from the Tianxinyan plantation of Wuyi Mountain, and is famous for its signature "rocky fragrance". The tea is lightly baked during the Oolong tea making process, thus completely retaining the texture of the tea.

福建武夷 Wuyi, Fujian

發酵 Oxidation

焙火 Roasting

青茶｜ウーロン茶
Oolong Tea

肉桂岩茶｜燕子窠肉桂種 藏
Wuyi Oolong Rougui Tea

NT$1,080
每杯 / glass

肉桂為武夷岩茶當家中品種之一，烏龍茶系中的極品，茶樹生長在岩縫之中，造就此茶獨具的「岩韻」。此款濃郁高遠的花香，肉桂的桂皮香明顯，香氣辛銳持久，茶色琥珀瑩透帶有豐富膠質與醇度。

Rou Gui (Cinnamon Scent) is one of the most representative varieties of Wuyi Tea, and is also a premium type of Oolong Tea.Wuyi Tea trees grow in rock crevices, which infuse the tea with a distinct flavor that is unique to the rocky terroir.This tea exudes a rich and uplifting floral scent, with spicy and lingering notes of cinnamon. The tea produces a bright amber color when steeped, with a delicious viscosity and purity.

福建武夷 Wuyi, Fujian

發酵 Oxidation

焙火 Roasting

陳年肉桂｜熟陳武夷肉桂種 藏
Wuyi Old Oolong Rougui Tea

NT$1,600
每杯 / glass

武夷岩茶中香氣最具代表性的即為「武夷肉桂」，武夷肉桂經過多年陳放之後，特有花香更為突出，茶湯甘醇，喉韻沉穩持久。

The most representative variety of Wuyi Tea is the "Wuyi Rougui (Wuyi Cinnamon)". Years of aging makes its floral scent more pronounced, and it takes on a sweet and mellow flavor with a smooth and charming deliciousness to rival the best of fine teas.

福建武夷 Wuyi, Fujian

發酵 Oxidation

焙火 Roasting

紅茶｜こうちゃ
Black Tea

紅玉紅茶｜ルビー紅茶（台茶 18 号）
Ruby Black Tea

NT$360
每杯 / glass

台茶十八號紅玉，為台灣茶業改良場研發的台茶新品種，因其獨特肉桂與薄荷香氣，滋味甜醇濃烈，素有「台灣香」之美譽。

Also known as Taiwan Tea No. 18, Ruby Black Tea is a new breed of tea successfully developed by the Taiwan tea research and extension station. The signature combination of cinnamon fragrance and minty flavor are unique to Ruby Black Tea, which possesses a sweet and richly mellow flavor. Hailed as "The Fragrance of Taiwan" Ruby Black Tea is widely accepted and loved by tea drinkers all over the world.

南投日月潭 Sun Moon Lake, Nantou

發酵 Oxidation

焙火 Roasting

紅韻紅茶｜紅韻紅茶（台茶 21 号）
Rose Quartz Black Tea

NT$300
每杯 / glass

紅韻紅茶是台灣最新品種的紅茶，在 2008 年正式命名為台茶 21 號取「鴻運當頭」之意，別名「紅韻」， 其香氣表現極為突出，帶濃郁花果香，還有類似柑橘開花氣息，而茶湯水色金紅明亮，滋味甘甜鮮爽。

Rose Quartz Black Tea is the latest species of black tea in Taiwan. It was officially named Taiwan Tea No. 21 in 2008, and its Chinese name "Hongyun" has the auspicious connotation of "good fortune".It has a rich bouquet of floral and fruity scents with citrus blossoms. The tea produces a bright ruby red color when steeped, with a sweet and crisp flavor.

南投日月潭 Sun Moon Lake, Nantou

發酵 Oxidation

焙火 Roasting

紅茶｜こうちゃ
Black Tea

金絲滇紅｜極品雲南紅茶
Golden Bud Black Tea

NT$480
每杯 / glass

雲南紅茶簡稱滇紅，產於知名發源地的鳳慶縣，精選雲南大葉種單芽鮮葉，採用傳統工藝製成。形狀如絲而得名金絲，茶湯紅豔透亮，口感細緻，尾韻甘甜。

Yunnan black tea is also known as Golden Black Tea, and is produced in Feng Qing County, its well-known birthplace.It is meticulously crafted from a premium selection of Yunnan's large-leaved species of single-bud fresh tea leaves using traditional techniques.The buds resemble silk strands, earning it the name "Gold Silk". The tea produces a bright, vivid red color when steeped, with a delicate flavor and deliciously sweet aftertaste.

雲南鳳慶 Feng Qing, Yunnan

發酵 Oxidation

焙火 Roasting

正山小種｜正山小種紅茶
Lapsang Souchong

NT$880
每杯 / glass

正山小種，又稱拉普山小種。首創於福建桐木地區，是世界上最早的紅茶，亦稱紅茶鼻祖。正山小種是用松針燻製乾燥而成，帶有非常濃烈的松煙香味，因為燻製的原因，茶湯橘光明亮帶有紅寶石的色澤，茶體均衡細膩有著濃馥龍眼果乾的層次與甘度，在國際市場上備受歡迎。

Lapsang Souchong is a black tea first created in the Tongmu area of Fujian Province, and is the first of its kind. It is made by smoke-drying pine needles for a smoky pine aroma. The process of smoking gives the tea its bright amber color with a tinge of ruby red. It has a delicate and balanced body, with the sweet and layered notes of dried longan. This tea enjoys huge popularity in the global market.

福建武夷 Wuyi, Fujian

發酵 Oxidation

焙火 Roasting

黑茶｜くろちゃ
Dark Tea

生普洱茶｜生プーアール茶 NT$360
Raw Pu'er Tea 每杯 / glass

位於西雙版納勐海縣勐宋鄉境內，茶園多分布在 1,650~2,100M 的範圍，是西雙版納最高山峰，有「西雙版納屋脊」之稱；茶湯滋味甘甜，茶質渾圓飽滿。

The tea comes from planation located between 1,650 to 2,100M above sea level in Mengsong Township, Menghai County, Xishuangbanna. Tea areas cover 4 villages in Baotang, 3 villages in Benglong, and 8 villages in Dameng. At an altitude of 2429.5M, it is the highest mountain in Xishuangbanna, which is also known as the "Roof of Xishuangbanna". Tea leaves produce extremely high sweetness and full internal quality.

雲南西雙版納 Xishuangbanna, Yunnan

發酵 Oxidation 焙火 Roasting

菊花普洱茶王｜菊花プーアール茶 NT$480
Chrysanthemum Pu'er Tea 每杯 / glass

高山陶菊選自海拔 2,000 公尺武陵農場山谷，純淨甘甜，清香雅緻。搭襯普耳茶王茶樹芽葉獨門傳統工藝及茶師傅精緻而成，兩者融匯散發天然普洱香及菊花溫潤口感，尾韻回味濃厚芳香。

The chrysanthemum is selected from the valley of Wuling Farm at an altitude of 2,000 meters. It is blended with Puer Tea which is meticulously prepared by tea master via traditional leaf processing techniques. This combination drink exudes pure and sweet fragrance of Chrysanthemum with strong and aromatic aftertaste.

雲南思茅 See maox , Yunnan

發酵 Oxidation 焙火 Roasting

花果茶｜くんか茶＆フルーツティー
Scented Tea

窨香茉莉綠茶｜ジャスミン緑茶
Jasmine Natural Scented Green Tea

NT$360
每杯 / glass

以四季春品種製成綠茶，茶色碧綠清澈，茶湯甘甜清香。本就極富花香的四季春茶，經新鮮茉莉花堆疊，吸附香氣後揀出，香氣芬芳馥郁。

As if walking in a jasmine garden, the floral fragrance fills the entire mouth with four seasons of spring green tea which last longer and enhances the taste of this tea. The tea maker carefully stacks layers of fresh jasmine flowers, giving the tea a rich floral aroma and picking out the flowers to make the taste more clean and pure.

南投名間 Mingjian, Nantou

發酵 Oxidation

焙火 Roasting

窨香玉蘭花綠茶｜玉蘭花緑茶
White Magnolia Scented Green Tea

NT$360
每杯 / glass

玉蘭花窨香濃烈甘美，在陽光下朵朵寧靜優雅的綻放時，香氣瀰漫田間小路，淡雅香氛令人回味。

Magnolia has a strong and sweet scent and when its flowers bloom beautifully in the sun, fresh floral aroma is released to fill the fields.

南投名間 Mingjian, Nantou

發酵 Oxidation

焙火 Roasting

花果茶｜くんか茶＆フルーツティー
Scented Tea

桂花金萱｜モクセイ金萱茶
Osmanthus Jinxuan Oolong Tea

NT$360
每杯 / glass

精選金萱烏龍與新鮮桂花混合燻製，金萱特有奶香與清甜桂花香氣巧妙融合，沖泡後湯色金黃明亮、芬芳甘醇，為色、香、味俱佳的茶品。

Select Jinxuan Oolong Tea leaves are processed together with fresh Osmanthus for a subtle blend of the unique, milky scent of Jinxuan tea leaves with the sweet fragrance of Osmanthus. The tea produces a clear golden yellow color when steeped, giving off a delightful fragrance and sweetness – an all-around tea with excellent color, aroma and flavor.

嘉義梅山 Meishan, Chiayi

發酵 Oxidation

焙火 Roasting

櫻花蜜香紅茶｜桜香紅茶
Sakura Honey Fragrant Black Tea

NT$480
每杯 / glass

選自三芝鄉吉野櫻花，是日本千歲櫻、大島櫻與台灣野山櫻的嫁接，綻放於以清心烏龍茶葉製成的蜜香紅茶，茶湯具淡淡蜜香、蔗糖香氣，入口滑順溫潤醇厚。

Yoshino cherry blossoms from Sanzhi Township has been grafted from Japanese Chitose Cherry Blossoms and Taiwan Wild Mountain Cherry Blossomsand the honey-scented black tea made from fresh oolong tea leaves produce tea drink with a light honey aroma, smooth and mellow int eh mouth.

嘉義阿里山 Alishan, Chiayi

發酵 Oxidation

焙火 Roasting

花果茶｜くんか茶＆フルーツティー
Scented Tea

菊花枸杞茶｜クコ菊花茶
Chrysanthemum with Wolfberry Tea

NT$300
每杯 / glass

高山陶菊選自海拔 2,000 公尺武陵農場山谷，引用雪山溪水灌溉，全程有善農法栽培管理，所產高山陶菊皆無農藥檢出、色澤飽滿；陶菊風味純淨、清香雅緻、枸杞果實溫潤甘甜，此飲品完全無咖啡因。

The chrysanthemum is selected from the valley of Wuling Farm at an altitude of 2,000 meters. It is irrigated by snowy mountains and streams using good agricultural methods throughout the process. The chrysanthemum produced is pesticide-free and has a full color. The chrysanthemum has a pure flavor, and delicate fragrance while the wolfberry fruit is warm and sweet. Drinks are completely decaffeinated.

台中武陵 Wuling, Taichung

發酵 Oxidation

焙火 Roasting

冰糖荷花枸杞｜クコの実と蓮のフラワーティー
Rock Sugar Lotus with Wolfberry Tea

NT$360
每杯 / glass

摘下清晨綻放的睡蓮烘乾後沖入熱茶中，花瓣在水中清扶搖逸，少許冰糖增添甜感，香韻綻放於唇舌之間。

Pick off the blooming water lilies in the morning, dry and pour them into hot tea. While the petals float on the water, add a little rock sugar for a subtle sweetness which does not overwhelm the invigorating taste.

宜蘭羅東 Loodong, ILan

發酵 Oxidation

焙火 Roasting

花果茶｜くんか茶＆フルーツティー
Scented Tea

酸柑茶｜ビターオレンジティー
Bitter Orange Tea

NT$360
每杯 / glass

虎頭柑厚實陳皮酸為品飲此茶的第一風味，酸香緩緩帶出青茶氣息。反覆日曬讓茶具有柔和的酸，入喉滑順，尾韻香甜，為充滿客家風情的茶品。

"The distinctive tartness from the seasoned peels of the Hutou Gan (Citrus Aurantium) defines the character of this tea. The tart fragrance slowly gives way to the green tea. Initial flavor of this tea should be the thick sourness of tangerine peel brought by tangerine and repeated exposure to the sun mellows the acidity to make it smooth and sweet when entering the throat. It is a tea that can prove Hakka's simplicity and personality."

新竹北埔 Beipu, Hsinchu

發酵 Oxidation

焙火 Roasting

龍眼花茶｜リュウガン花茶
Longan Tea

NT$360
每杯 / glass

充分吸收太陽的陽光與溫暖，經手工篩撿、熱水韻泡後散發花蜜香氣。茶色光澤透亮金黃，茶湯甘甜，飄渺餘韻暖養身心。

Fully absorbing the sunlight and warmth of the sun, the tea leaves are hand sifted and soaked in hot water to emit the aroma of nectar. The tea is sweet, translucent and golden providing energy and keep the body warm.

嘉義•台南柳藤潭峽谷 Chiayi · Tainan Liutengtan Canyon

發酵 Oxidation

焙火 Roasting

天香季節調茶｜天香楼 季節のティーセレクション
Selections of Seasonal Tea Infusions

龍吟翠露｜龍吟翠露
Emerald Dragon's Kiss

NT$580
每杯 / glass

選用杭州盛產龍井茶，搭配飽滿多汁的麝香葡萄，特有輕盈豆香交織清甜葡萄果香，再以手磨龍井茶粉點綴，層次豐富餘韻無窮，創造出與眾不同的調茶風味。

Crafted with premium Longjing green tea from Hangzhou, this blend features the lush sweetness of Muscat grapes. The unique light bean aroma intertwines with the grape's delicate fruitiness, finished with a dusting of hand-ground Longjing tea powder. A layered, lingering taste experience that offers an exceptional tea blend.

杭州産の龍井茶を贅沢に使用し、みずみずしいマスカットを組み合わせました。龍井茶特有の軽やかな豆香とマスカットの爽やかな甘さが調和し、手挽きの龍井茶粉が奥深い味わいを添えます。

茉香胭脂｜茉莉の胭脂
Peach Blossom Serenade

NT$580
每杯 / glass

以窨香茉莉綠茶為基底，茉莉花香撲鼻而來，與白桃果泥的甜美果香完美結合，口感滑順，餘韻繚繞，呈現浪漫的嫩粉色調，帶來戀愛般的甜蜜滋味。

An enchanting blend of jasmine-scented green tea and sweet white peach purée. The intoxicating aroma of jasmine blossoms perfectly complements the sweet, fruity notes of white peach. A smooth, lingering taste with a romantic blush hue, evoking the sweetness of a love affair.

ジャスミン茶をベースに、甘い白桃のピューレをブレンドしました。ジャスミンの華やかな香りと白桃の優しい甘さが溶け合い、口当たり滑らかで、甘くロマンチックな余韻が広がります。

天香季節調茶 | 天香楼 季節のティーセレクション
Selections of Seasonal Tea Infusions

白玉荔香氣泡 | 白茶ライチ・スパークリング
White Tea & Lychee Sparkling Tea

NT$480
每杯 / glass

將手工白茶冷萃於蘋果汁，融合玉荷包荔枝的細膩蜜香。白茶的清雅、蘋果的爽朗果韻與荔枝的優雅幽香相互映襯，交織出輕盈而富層次的風味；細緻的氣泡更完美襯托出茶香與果韻的悠長餘韻。

Artisanal white tea is cold brewed in apple juice and paired with the delicate honeyed fragrance of Yuhebao lychee. The tea's gentle elegance intertwines with crisp apple notes and the lychee's floral sweetness, creating a light yet layered flavor profile. Fine bubbles enhance the aromatic complexity, leading to a long and refreshing finish.

手摘み白茶をりんごジュースでじっくりとコールドブリューし、玉荷包ライチの繊細で上品な蜜の香りを重ねました。白茶の清らかな風味、りんごの爽やかな果実味、そしてライチの優雅な芳香が美しく調和し、軽やかでありながら奥行きのある味わいを演出します。繊細な泡立ちが茶葉と果実の香りを一層引き立て、長く心地よい余韻へと導きます。

春暖花開 | 春暖花開
Golden Bloom Harmony

NT$480
每杯 / glass

台灣獨有金萱烏龍與碧螺春綠茶的春芽氣息巧妙結合，碧螺春的青草香氣，與金萱烏龍的淡淡奶香相互交融，溫潤柔和，令人回味無窮，彷彿大地回春的滋味在舌尖綻放。

A harmonious blend of Taiwan's unique milky-scented Jinxuan oolong and the spring sprout freshness of Biluochun green tea. The grassy notes of Biluochun intertwine with the gentle, milky aroma of Jinxuan oolong, offering a warm, soothing taste that evokes the revival of spring.

台湾特有の金萱烏龍茶と碧螺春緑茶の春摘み茶葉をブレンドしました。碧螺春の若葉の香りと金萱烏龍茶のまろやかなミルクのような甘さが調和し、春の訪れを感じさせる温かく優しい味わいです。

無酒精調飲｜ノンアルコールカクテル
Non–Alcoholic Cocktail

紅玉柯夢波丹｜紅玉紅茶コスモポリタン
Ruby Tea Cosmopolitan

NT$580
每杯 / glass

以「經典柯夢波丹」為靈感，選用台灣南投產帶有肉桂與薄荷香氣的紅玉紅茶，加上兩款柑橘澄清果汁取代橙酒，保留明亮果香與細緻酸度；再以脫醇粉紅酒增添發酵香氣與圓潤層次，並佐以無酒精琴酒，勾勒草本與辛香風味。

Inspired by the classic Cosmopolitan, this alcohol-free cocktail features Ruby Black Tea from Nantou, Taiwan, known for its distinctive notes of cinnamon and mint. Clarified citrus juices replace orange liqueur, preserving bright fruit character and delicate acidity. Dealcoholized rosé wine adds subtle fermentation aromas and rounded complexity, while non-alcoholic gin lends gentle herbal and spice notes.

台湾・南投産の紅玉紅茶をベースに、シナモンやミントを思わせる華やかな香りを表現。2種の柑橘によるクラリファイドジュースが爽やかな果実味と繊細な酸味をもたらします。
脱アルコールロゼワインの芳醇な発酵香と、ノンアルコールジンのハーバルなニュアンスが重なり合う、奥行きのある一杯です。

文山馬丁尼｜文山包種茶マティーニ
Wen Shan Pouchong Martini

NT$580
每杯 / glass

以「左岸馬丁尼」為靈感原型，糅合台灣坪林文山包種茶的清雅底蘊。馬丁尼純淨俐落的骨架，溫柔襯托出茶山細緻的草本花香；調和脫醇白葡萄酒，並以高硬度礦泉水淬煉，將悠長茶韻完整釋放，更為酒體增添飽滿圓潤的層次與絲滑口感。

Inspired by the Left Bank Martini, this elegant creation showcases the refined character of Wenshan Pouchong tea from Pinglin, Taiwan. The Martini's clean, structured profile highlights the tea's delicate floral and herbal aromas. Blended with dealcoholized white wine and finished with high-mineral-content water, it reveals a lingering tea finish while adding depth, roundness, and a silky texture.

リヴ・ゴーシュ　マティーニに着想を得て、台湾・坪林産の文山包種茶の清雅な風味を表現。マティーニの端正な骨格が、繊細な草花の香りを引き立てます。
脱アルコール白ワインと高硬度ミネラルウォーターを合わせることで、包種茶の豊かな余韻を引き出し、ふくよかな味わいとなめらかな口当たりに仕上げました。

天香樓 X 坐 ASTĒA

天香樓攜手「芷 ASTĒA」，由亞洲無酒精調飲專家黃心皓主理的茶風味感官實驗室，為經典杭州菜量身打造茶調飲，開啓品茶與中菜搭配的全新體驗。

天香精釀調飲｜天香ブレンド老酒カクテル
Tien Hsiang Shaoxing Cocktails

天香精釀｜天香ブレンド老酒 NT$2,000
Tien Hsiang Shaoxing Brew 每壺300ml/ pot

為天香樓主廚特調，以紹興酒為風味核心，選用花蓮酒廠純淨無汙染水質釀造的40年精釀紹興與多款獨特風味的黃酒調製而成，透過比例調整呈現溫潤細緻的酒香與自然甘韻。入口柔和，帶有成熟棗香與穀物香氣，尾韻悠長，展現紹興酒醇厚而優雅的風味層次。

A signature blend created by the chef of Tien Hsiang Lo. At its heart is 40-year-aged Shaoxing wine from Hualien Distillery, brewed with pristine local water and blended with select huangjiu (Chinese yellow wine). Precisely balanced, it offers a smooth, refined aroma and a naturally mellow sweetness.

天香楼シェフ特製ハウスブレンド。花蓮の清らかな水源で醸された「40年熟成紹興酒」と厳選黄酒を黄金比でブレンド。まろやかな口当たりとともに、熟成棗や穀物の豊かな香味が広がり、紹興酒が持つ奥深く優雅な余韻をお楽しみいただけます。

紫蘇梅天香冰釀｜紫蘇梅の天香アイスブレンド老酒 NT$580
Iced Tien Hsiang Shaoxing Brew with Perilla Plum 每杯 / glass

以天香精釀為基底，融入紫蘇與梅子的酸甜風味，透過冰釀調配，整體口感清爽細緻。紫蘇帶出清新草本香氣，梅子酸甜平衡紹興酒的醇厚與熟成韻味，入口明亮，尾韻清雅而悠長。

Built on Tien Hsiang Shaoxing Brew, this blend is cold infused with perilla and plum for a refreshing, delicate profile.

Perilla brings a fresh, herbal fragrance, while the sweet-tart plum balances the depth and aged richness of Shaoxing. Bright on the palate, it finishes with an elegant, lingering aftertaste.

天香ブレンド老酒をベースにした清涼感あふれるアイス特調。

紫蘇の爽やかな草本香と梅の甘酸っぱさが、長期熟成老酒の芳醇なコクと絶妙に調和。軽やかな口当たりと、すっきりと澄んだ優雅な余韻をお楽しみいただけます。

天香冰釀氣泡飲｜紫蘇梅の天香ブレンド老酒スプリッツ

NT$580
每杯 / glass

Tien Hsiang Perilla Plum Shaoxing Spritz

以紫蘇梅天香冰釀為基底，結合脫醇粉紅酒及氣泡水，讓紹興酒的熟成香氣展現更輕盈爽口的風味。入口帶有淡淡的酒香與梅汁酸甜韻味，氣泡增添清新感與層次，尾韻乾淨俐落，適合開胃佐餐享用。

Tien Hsiang Shaoxing Brew and perilla plum over ice, finished with dealcoholized rosé and sparkling water for a bright, airy lift.

Mellow, aged rice wine and sweet-tart perilla plum, lifted by gentle bubbles. Crisp and refined, it works as an aperitif or alongside your meal.

紫蘇梅の天香アイスブレンド老酒に、脱アルコールロゼワインとソーダを合わせた清爽な一杯。熟成紹興酒の深みをより軽快に引き立て、梅の甘酸っぱさと淡い酒香、繊細な気泡が心地よいリズムを奏でます。キレのある爽やかな後味で、お食事の始まりやペアリングに華を添えます。

- 茶水費用以每杯為單位。
- 所有價格均需加一成服務費。

- Tea price is for one glass.
- All prices are subject to a 10% service charge.

・お茶の代金は人数分計算されます。
・上述价格に別途 10%のサービス料金が加算されます。