

# CONRAD<sup>®</sup>

WASHINGTON DC

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## TEA MENU

### White Tea

Silver Leaf \$30

Organic Jasmine Pearls \$25

### Green Tea

Floral Jasmin \$8

Sencha Fukujyu Cha \$10

Cherry Blossom \$12

### Oolong Tea

Iron Goddess Of Mercy \$25

### Black Tea

Flowery Earl Grey \$8

English Breakfast \$8

Organic Assam \$10

BC Fores tea \$10

### Dark Tea

Pu-Erh Tou Cha \$22

### Herbal Tea

Mountain Berry \$9

Organic Peppermint \$8

Organic Chamomile \$8

Organic Vanilla Rooibos \$9

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### A BIT OF BACKGROUND

As with wine, tea's character is determined greatly by subtle differences in soil, climate, and elevation. The combination of cool nights, dry weather, and bright sunny days provide the optimal conditions for growing tea.

This type of climate forces the tea bush to expend its energy in the growth of new shoots. The finest tea comes from gardens of high elevation, where cooler temperatures slow leaf growth, producing leaves with a more concentrated flavor and aroma.

The method of harvesting and treatment contribute to each tea's distinctive signature. The best tea is picked entirely by hand, and only the bud and top one or two leaves are plucked.