

生活 不必 太滿
但可以 圓滿
leave room for life



圓滿茶事系列
Tea Collections

餅藝茶韻 一脈相承

From Pastry To Tea
A Legacy Of Craftsmanship

皇玥以匠心深研餅藝，於風味層次與口感質感之間，向來精益求精。由餅點延伸至茗茶，延續的，是一脈相承對品質與雅緻品味的講究。餅與茶，向來相得益彰。清茶映襯餅香，餅食亦烘托茶韻。於縷縷幽香與綿長回甘之間，成就更從容圓滿的品嚐體驗。

Rooted in pastry craftsmanship, Imperial Patisserie is dedicated to the pursuit of flavour, texture, and refinement in every creation. From pastries to teas, this commitment extends seamlessly, reflecting the same exacting standards in quality, artistry and taste.

Pastry and tea are natural companions, each enhancing the other in quiet harmony. Tea lifts the richness of pastry, while pastries lend depth to the character of teas. Through delicate aromas and a lingering finish, this pairing unfolds into a tasting experience of poise, balance and completeness.

茶香有源 安心有據 *Rooted In Origin, Backed By Trust*

源頭到杯中，每一環節皆經嚴苛檢驗。農殘、重金屬、雜質——全面符合國家安全標準。

Every step, from origin to cup, is rigorously examined. Pesticide residues, heavy metals, impurities — all fully compliant with national safety standards.



嚴選上品茶 匠心藏本味

Mastering The Leaf
Preserving The Truth

五重堅持

由嚴選、溯源、審評、檢測到搭配

From sourcing and traceability to tasting, testing and pairing

百裡挑一

One In A Hundred

三百多款原茶盲測，嚴選二十多款純正好茶。

Over 300 teas blind-tested, with only a select few chosen.

源頭可溯

Traceable at Sources

嚴選茶園及老字號茶廠，來源清晰可溯。

Sourced from premium tea gardens and heritage tea makers, with traceable origins.

茶師審評

Tea Master Examined

資深茶師嚴格把關，確保每泡風味穩定。

Expert tea masters assess aroma, liquor, taste, leaves, and endurance for consistent quality in every cup.

全鏈檢測

End-to-End Testing

全程嚴格檢測，農殘、重金屬及雜質均符合標準。

Strictly tested throughout, with residues, heavy metals, and impurities meeting standards.

茶點美學

Tea-time Aesthetics

皇玥茶點巧妙配搭，一茶一點，相得益彰。呈現獨有的「玥·茶點美學」。

Thoughtfully paired teas and pastries, crafted to complement each other.

只為一杯值得細味的好茶

Every step creates a cup of tea worth savoring

六大茶類介紹

Exploring The Six Types Of Tea

 青茶 <i>Oolong Tea</i>		 黑茶 <i>Dark Tea</i>		 紅茶 <i>Black Tea</i>	
代表茶葉 Representative Teas	鳳凰單叢、鐵觀音、大紅袍、烏龍茶 Phoenix Dancong, Tie Guan Yin, Da Hong Pao, Oolong Tea	普洱茶、六堡茶、安化黑茶、邊茶 Pu erh Tea, Liubao Tea, Anhua Dark Tea, Brick Tea		滇紅茶、祁門紅茶、正山小種、金駿眉 Dianhong Black Tea, Keemun Black Tea, Lapsang Souchong, Jin Jun Mei	
知名產地 Famous Origins	福建(武夷山/安溪縣)、廣東潮州 Fujian (Wuyi Mountain/Anxi), Guangdong (Chaozhou)	雲南、湖南安化、四川、廣西六堡、湖北 Yunnan, Hunan (Anhua), Sichuan, Guangxi (Liubao), Hubei		雲南、安徽、福建 Yunnan, Anhui, Fujian	
發酵程度 Fermentation Degree	部分發酵 Partially fermented 10% – 70%	後發酵 Post-fermented 85% – 100%		全發酵 Fully fermented 85% – 95%	
茶性 Tea Nature	性平(不寒不熱, 屬中性茶) Neutral (Low irritation)	性溫(溫和, 刺激性低) Warm (Low irritation)		性溫(溫和, 刺激性弱) Warm (Low irritation)	
養生價值 Health Benefits	提神舒壓、促進脂肪代謝、 抗氧化、消滯去膩 Refreshing, Stress relief, Aid digestion, Antioxidant-rich, Promote fat metabolism	健脾養胃(促消化/解油膩) 增強免疫力、調節血糖、增強代謝 Support digestive health, Boost immunity, Regulate blood sugar, Boost metabolism		溫中暖胃、助消化、舒緩疲勞 Warm the stomach, Aid digestion, Relieve fatigue	
適宜體質 Suitable Constitution	適合大多數體質 (特別是熱性體質, 或需消脂解膩者) Suits Most (Esp. warm constitution or high-fat diets)	虛寒體質 (脾胃虛寒者) Cold-deficient constitution (Weak spleen and stomach)		虛寒體質 (腸胃偏弱者) Cold-deficient constitution (Weak digestive system)	
沖泡溫度 Water Temperature	100°C	100°C		90°C – 95°C	
 綠茶 <i>Green Tea</i>					
代表茶葉 Representative Teas	生普洱、班章古樹、西湖龍井、碧螺春 Raw Pu erh, Banzhang Ancient Tree, West Lake Longjing, Dongting Biluochun	白毫銀針、白牡丹、貢眉、壽眉 Silver Needle, White Peony, Gongmei, Shoumei		君山銀針、蒙頂黃芽、霍山黃芽、平陽黃湯 Junshan Yinzhen, Mengding Huangya, Huoshan Huangya, Pingyang Huangtang	
知名產地 Famous Origins	浙江杭州、江蘇蘇州 Zhejiang (Hangzhou), Jiangsu (Suzhou)	福建、雲南 Fujian, Yunnan		湖南岳陽、四川雅安、安徽霍山、浙江平陽 Hunan, Sichuan, Anhui, Zhejiang	
發酵程度 Fermentation Degree	不發酵 Non-fermented 0%	微發酵 Light-Fermented 5% – 10%		微發酵 Light-Fermented 10% – 20%	
茶性 Tea Nature	性寒(寒涼、刺激性強) Cold (Strong irritation)	性微寒(溫潤醇和, 刺激性較弱) Slightly cold (Become milder with aging, Low irritation)		性涼微寒(清熱, 刺激性較低) Cool to slightly cold (Low irritation)	
養生價值 Health Benefits	清熱降火、提神醒腦、抗氧化、輔助減肥 Heat-clearing, Refreshes the mind, Antioxidant-rich, Support fat loss	清熱潤肺、抗氧化、降血壓/血脂/血糖 Heat-clearing, Antioxidant-rich, Lower blood pressure/lipids/sugar		減脂/助消化、抗氧化、消炎殺菌、養護心血管 Promote fat metabolism, Antioxidant-rich, Boost immunity, Support cardiovascular health	
適宜體質 Suitable Constitution	體質偏熱 (需要提神者) Warm constitution (For mental alertness)	體質偏熱 (需清熱祛火者) Warm constitution (Seeking Cooling)		體質偏熱 (飲食油膩者) Warm constitution (Those with high-fat diets)	
沖泡溫度 Water Temperature	85°C – 90°C	90°C – 100°C		95°C – 100°C	

原葉精粹 小圓茶餅

Essence of Leaf Mini Tea Bricks

起源與匠藝 *Origins & Craftsmanship*

靈感取自茶馬古道。古人將茶壓成圓餅，便於攜行久存，亦寄寓「圓滿歸來」的祝願。

小圓茶餅承襲此意：以原片茶葉緊壓成型，烘焙乾燥鎖香聚味，使香氣更醇厚。沖泡時茶葉舒展，原片茶葉與原材料清晰可見；一餅一泡，冷泡熱沖皆宜。

Inspired by the Tea Horse Road, tea was once pressed into round tea bricks for easy to carry and store, carrying the blessing of a “whole” return.

Our mini tea bricks bring that tradition into everyday life: whole leaves are tightly pressed, then gently baked and dried to deepen aroma and flavour. When brewed, the leaves unfurl and the ingredients remain clearly visible. One tea brick per cup—ideal for hot brews or cold infusions.

天然醇香 真材實料

Crafted by Nature, Perfected by Truth



100°C

步驟 1
step 1 醒茶
Rinse

以100°C沸水高沖醒茶，5秒內迅速出湯；重複2次，讓茶餅充分散開。

Pour 100°C boiling water from a height to rinse the tea; discard within 5 seconds. Repeat twice to fully loosen the tea brick.

注水量：每次約 100 ml 熱水。
About 100 ml hot water per infusion.

步驟 2
step 2 第1泡
1st infusion

焗25-35秒，先聞香
Steep 25-35 sec, enjoy the aroma first.

25-35
sec



20-30
sec

步驟 3
step 3 第2泡
2nd infusion

焗20-30秒，觀湯色
Steep 20-30 sec, observe the liquor color.

步驟 4
step 4 第3泡
3rd infusion

焗15-20秒，細品滋味
Steep 15-20 sec, savor the taste.

15-20
sec



僅供參考，實際沖泡可依茶款特性與個人喜好調整
For reference only; adjust to taste and tea type

1
原料清晰可見
Ingredients clearly visible

2
原片茶葉壓製
Pressed from whole tea leaves

5
一片一泡易掌握
Pre-portioned for
easy brewing



3
黃金配比成份
Perfectly balanced
ingredients

4
不添加香料、色素、防腐劑
No added flavorings, colorings, or preservatives