



Tsim Sha Tsui Shop

TEL: 2301 2020 FAX: 2301 2012
Address: Shop A, 16 Carnarvon Road,
Tsim Sha Tsui, Kowloon.
Office hour: 10:00-22:00



Raw Puerh

Raw puerh materials are shiny and oxidized naturally. Before 1970, only raw puerh were used to produce puerh tea. Raw teacake is compressed by raw material. It is energetic and fresh when it is young. After years of aging, it can build up a complex and pure taste and aroma.

Aroma: camphor, mellow, plum

Colour: light yellow, brownish red, ruby

Tealeaf: soft with brownish red

Character: rich and condense structure with strong aftertaste.



Fermented Puerh

Puerh fermentation technique was invented in 1973. This process requires high quality water and accurate control of fermenting level. After fermented, the puerh leaves will change from fresh green to dark red colour.

Aroma: light sour when young, being mellow when aged

Colour: deep brown to dark

Tealeaf: tight

Character: Smooth and sweet. Mild beverage for human body.



Red Label Teacake



Blue Label Song Pin Trademark



Puerh Heritage

ANTIQUÉ PUERH

Prior to Yr 1949, Puerh merchants had the freedom to establish their own brand. Every brand had its unique characteristics in tea picking, packaging and logo design. Song Pin, Chen Yun, Double Lion Tong Qing, Tong Xing and Tong Chang were the notable ones in this period. The merchants mainly chose the wild tree materials in Yi Wu, Xishuanbanna Area and used stone mold to compress leaves into teacakes.

Quote from Inner Ticket

“...Preferred Yunnan Yi Wu Puerh sprouts with advance manufacturing...”
(Double Lion Tong Qing, Double Lion Hong Tai Chang)

“...established in Yi Wu Hill for decades with experience in choosing the right material...”
(Chen Yun)

“...established in Yi Wu Hill for excellent tea material...”
(Song Pin)

YEUNG'S SERIES

Sun Sing Tea inherited the traditional method and chose the puerh material in Yiwu area from mature to young trees, for producing the Yeung's Series since Yr1999. Especially Yiwu Mahei Village has high reputation. With our professionalism and experience, the "Yeung's Series" presents the Yi Wu territorial characteristics not only from sturdy tealeaves, but also the traditional stone modeling for teacakes.

Stone Modeling



Sun Drying



Yeung's Mahei Raw Teacake



普洱 傳承

Before Year 1949 Private Brand Antique Tea
After Year 1999 Free Manufacturing Market begins



Vintage Series

Simplified Word Teacake (75g)

Yr 1978 • Yunnan Xia Guan • Raw Teacake

1983 Raw Puerh (75g)

Yr 1983 • Yunnan Menghai • Raw Loose

Aged Cooked Puerh (75g)

Yr 1988 • Yunnan • Cooked Loose

1999 Raw Teacake (150g)

Yr 1999 • Yunnan • Raw Teacake

1999 Menghai Cooked Puerh (150g)

Yr 1999 • Yunnan Menghai • Cooked Loose

2000 Menghai Raw Tea (75g)

Yr 2000 • Yunnan Menghai • Raw Loose

2000 Cooked Teacake (150g)

Yr 2000 • Yunnan • Cooked Teacake

2000 Cooked Tea (150g)

Yr 2000 • Yunnan • Cooked Loose

Company Profile

Sun Sing Tea was established by Mr. Kings Yeung and Mr. Henry Yeung in 1996, specializes in exporting various types of tealeaves and antique puerh teacakes to Taiwan, Korea, Canada and many other countries. Under the leadership of Henry Yeung, the business expanded from a local shop to a multi-national wholesaler and retailer. He also created brand new packaged tealeaves, coordinated our web-page in order to put emphasis on the benefits and the history of Chinese tea. In addition, we provide tea classes for the purpose of sharing knowledge and discussing the history of various types of Chinese tea.

* The prices of Puerh may vary due to market condition.

Tea Class

- Level 1 - Green tea, flower tea HK\$380/3 lessons
- Level 2 - Oolong tea (Taiwan & China Oolong) HK\$480/3 lessons
- Level 3 - White tea, Wu Yi rock tea and Puerh HK\$580/3 lessons
- Puerh Foundation Level - Yr 1980's to latest Puerh Tea HK\$880/3 Lessons
- Puerh Advanced Level - Yr1900's to 1970's Puerh tea HK\$1880/3 lessons

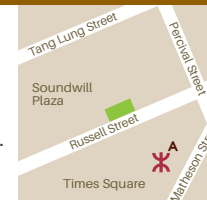
Time: Weekdays 7pm-9pm, Sat. or Sun. afternoon
Venue: Rm 3201, 32/F., Soundwill Plaza, 38 Russell Street, Causeway Bay, Hong Kong.
Please call 2832 2889 or e-mail info@sunsingtea.com for more details.

Free local delivery services

Service will be provided when purchase over HKD\$500 by internet or phone call.
Website order: www.sunsingtea.com Tel order: 2301 2020

Causeway Bay Shop

TEL: 2832 2889 FAX: 2832 2979
Address: Rm 3201, 32/F., Soundwill Plaza,
38 Russell Street, Causeway Bay, Hong Kong.
Office hour: 10:00-20:00



Hong Kong Traditional Storage (Aged cellar, Natural breath)

We have several storages in Hong Kong such as high humidity cellar and low humidity dry warehouse. An aged cellar is an excellent place for Puerh to develop its character. It also helps to accelerate the aging process. Storage method was changing rapidly due to the consumers' demand. Before 1990s, Puerh leaves would be kept in a cellar until the tea colour and structure change entirely. However, the tea taste would be weakened.

In the late 1990s, puerh consumers were looking for raw and fresh structure. There were more sophisticated techniques for natural drying storage. Climate is the main factor that affects the oxidation of the raw Puerh; even a slightly different position in the same room would affect the development of tea. In addition, tea produced by Stone modeling or machine compressing would require different storage method.



Three Steps to enjoy puerh

1). Wakening

Break the puerh up and store the fragments in a container. Let them "breathe" for one to two weeks before brewing. This way the tea will be "waken up" and brings out a better taste and aroma.

2). Breaking

Avoid breaking the cake with forces. Divide the cake up into two halves before using tools to break them into small pieces. Consider loosening from the inner part of the cake.

3). Brewing

Put the tea into the Lid cup or Clay teapot with 1/4 full. Use 100°C boiling water to rinse the tea, and use 100°C boiling water to soak the tea for about 20-30 seconds, then pour out to drink.

Tips for home storing

- Avoid direct sunlight or moisture. Store it in a dry place with fresh air.
- Avoid odor-filled places such as kitchen, closet, or bathroom, or near scented items

新 星 茶 莊





GREEN TEA

Best Lion Peak Dragon Well Lion Peak Dragon Well

Strong aroma, greenish colour, sweet taste and appealing to the eyes. The colour of the leaves is jade green with a yellow touch while the intensity is bright green. The taste is aromatic and the aftertaste is long lasting.

75g

Mt. Weng Dragon Well

Only small amount of excellent quality Dragon Well is produced in Mt.Weng. The tea has strong fresh sprouts, jade green tealeaves and bright yellow-green tea colour. It is rich in fibre, with a long lasting fresh bean aroma and a sweet aftertaste.

75g

Dragon Well

The leaves are harvested before the Qing Ming festival which is in its best quality. The leaves are jade green, flat and smooth. There is a fresh bean aroma and pleasant aftertaste.

75g

Pearl Jasmine

The process of flower layering is usually produced under strict standards and separated into many steps so that the green tea can fully absorb the fragrance from flowers. It is known to reduce blood pressure and increase the elasticity of blood vessels.

HK\$90/75g

HK\$160/150g

Biluochun

It is picked only during foggy April. Biluochun tea leaves are twisted in shapes and contain white fuzzy hairs. The tea colour is fresh green with a rich bean fragrance. It is a rare and valuable green tea since the picking time is very short and every 500 gram requires 70-80 thousand buds.

HK\$300/75g

*The price of green tea may vary due to market condition

Health effect: Green tea is non-fermented tea. It is rich in salubrious polyphenols, catechin and vitamins. It helps to reduce the risk of cardiovascular diseases.



Silver Needle

It is produced by single sprout and the leaves are from Great White tea species. The tea uses a heating method for drying in order to maintain the light yellow tea colour. After brewing, the tea brings out a rich yet natural aroma.

HK\$240/75g

Rose

Mainly grown on shrubs in Guang Dong, Zhe Jiang & Taiwan, it has a bright red colour & changes to white at the tip of the bud. When consumed regularly, it has the effect of making skin young and healthy.

HK\$60/75g

Osmanthus

Osmanthus flowers are grown on evergreen trees in Hang Zhou and Guilin. The elegant scent had been praised by many poets in history. It also has a mellow taste and warming effect.

HK\$80/75g

Best White Peony Premium White Peony

It is made from tealeaves that are naturally dried and through a light fermentation process. The tealeaves' colour is light green with white hair on the back; the buds are white and straight.

HK\$80/75g

HK\$160/75g

*Flower Tea can be mixed with white tea. A portion of 1/4 is recommended.

Crafted White Tea

Crafted white tea is scented by the jasmine flower. The tealeaves will blossom into elegant flowers while brewing. With light jasmine and natural tea flavour, it helps cooling body heat and relieving stress.



Health effect: White tea is a light fermented tea. The tea provides anti-inflammatory and antioxidant benefits which could potentially reduce the risks of developing rheumatoid arthritis and heart disease. It can be mixed with Rose or Osmanthus.

WHITE TEA • FLOWER TEA



Lake Forest Oolong

Origin : Mt. Ali of the Lake Forest Region, Taiwan
Latitude : 1600 ft.
Characteristics : Fresh green colour; crisp and refreshing fragrance.

HK\$200/75g

Dong Ding Oolong

Origin : Feng Huang Mountain in NanTau Country, Taiwan
Latitude : 600-1200 ft.
Characteristics : Crisp and refreshing fragrance; smooth and sweet aftertaste.

HK\$200/75g

Jin Xuan Oolong

Origin: NanTau Country, Taiwan (No. 12)
Latitude: 600-1200 ft
Characteristics: An improved breed of Dong Ding Oolong; tight and delicate tealeaves with a milky fragrance.

HK\$160/75g

The Best Ginseng Oolong

Origin: Ming Jian , Nan Tau Country, Taiwan
Latitude: 800 ft
Characteristics: Ginseng powder is added to the high quality Oolong tea and fried for 4 times.

HK\$90/75g

HK\$160/150g

Feng Huang Shui Xian

Feng Huang Shui Xian is produced in Feng Huang Mountain in Canton Province. This area has a mild weather with ample rainfall which is advantageous for tea tree for growing. The tea has a bright yellow tea colour. The tealeaves have a dark colour & appear in a firm shape. Depending on the breed, the tea will carry a variation of fruity, floral or honey scent.

Sung Chong Shui Xian

HK\$120/37.5g

HK\$220/75g

Feng Huang Shui Xian

HK\$90/37.5g

HK\$160/75g

Yin Hua Shui Xian

HK\$160/37.5g

Health effect: Oolong is a semi-fermented tea. Consuming it will increase metabolism, and fat burning, and block dietary fat absorption.

OOLONG TEA (TAIWAN, CANTON)

Osmanthus Oolong

Osmanthus are grown on evergreen trees & carry a light but long lasting scent. The tea's taste and the flower's scent are well balanced. The finished product has a light smooth taste and a pleasant aftertaste.

HK\$70/75g

HK\$120/150g

Strong Taste Monkey Pick

It is processed by Ti Kwun Yin and coal baked for over 20 hours. It provides a stronger aftertaste which creates a long lasting scent. This tea can be brewed for over 7 times with the mild honey scent.

HK\$120/75g

Da Hong Pao

Da Hong Pao grows on a high cliff that is moisturized by dew all year around. This particular environment creates an outstanding tea.

HK\$300/37.5g

Strong Taste Ti Kwun Yin

It is processed by Ti Kwun Yin from FuJian Anxi which has a thick texture and curly appearance. It is also very dense. After baking, it provides a stronger aftertaste which creates a long lasting scent.

HK\$140/75g

Best Golden Oolong

The Best Golden Oolong is the top grade of golden Oolong. It is produced during in spring and autumn. It has a long lasting and strong fragrance of Osmanthus. The tealeaves are soft and delicate.

HK\$70/75g

HK\$120/150g

Best Champion Ti Kwun Yin

It has a long root with three or four leaves. Through an ancient hand massage method, the leaf body rolls up under heat. The tea maintains a more long lasting orchid fragrance and provides a stronger aftertaste.

HK\$360/75g

Champion Ti Kwun Yin

The tea leaves are of top quality. By using a traditional hand rolling method, it brings out an intense aftertaste and strong floral scent. The tealeaves have a bright jade colour and the tea colour is bright gold.

HK\$240/75g

Best Ti Kwun Yin

It is produced in Anxi, Fujian province. It has a thick & solid tealeaf texture with green stem, jade leaf and red border. Intensity is bright gold and has a strong, pure and long lasting aftertaste. Its taste remains even after seven brews.

HK\$140/75g

Anxi Ti Kwun Yin

Anxi Ti Kwun Yin is produced in Anxi, Fujian province. The tealeaves are green with a red border. The texture is thick and curly; it is also very dense. It has a special, long lasting aftertaste.

HK\$70/75g

HK\$120/150g

Health effect: Oolong is a semi-fermented tea. Consuming it will increase metabolism, and fat burning, and block dietary fat absorption.

OOLONG TEA (CHINA)