



THE WESTIN
EUROPA & REGINA
VENICE

westin teatime

endless possibilities



an inspiring introduction to the art of tea

“The spirit of the tea beverage is one of peace, comfort and refinement.” — Arthur Gray



Tea picking

Natural sun drying

Fresh leaves

A compressed
tea cake

Tea has always been the favored drink of those who wish to calm and inspire their mind and body. The Chinese have long understood that tea can be made in the form of a ceremony, which relaxes and focuses the mind and delights all the senses by bringing out every nuance of taste.

By appreciating the forms of the ceremony and the flavours and aromas of the tea, you will naturally create a restorative and peaceful space in your day.

Just as different wines are made from different grape varieties there are more than 400 varieties of tea. Together with Jing Tea, we have carefully hand picked a selection to offer you. We hope you enjoy the journey.





herbal infusions

Herbal infusions are the product of infusing a herb, flower or dried fruit in boiling water; it is not a tea. They have a fragrant, clean taste and are a delicious, caffeine free drink.

PEPPERMINT LEAF

Dramatic, dark green peppermint leaf offering a full, enveloping infusion with energizing and fresh aromas.

WHOLE CHAMOMILE FLOWERS

Moist golden chamomile flowers with white petals, with a fresh, meadowsweet aroma and distinctive chamomile tang.

WHOLE ROSEBUDS

Natural, whole pink rosebuds with delicate green leaves. The infusion is translucent with pure, silver-green hues offering a light, inspiring flavour, with nurturing notes of sweet-edged rose.

WHOLE BLACKCURRANT AND HIBISCUS FRUIT TEA

Dark maroon-purple hibiscus petals with dried blackcurrants, scattered with fine bramble leaf and dried rosehip shells. Vivid, intense and lively, with a rich spectrum of tart berry fruits, supporting a sweet finish.

black teas

After withering, the leaves are rolled to break the cell walls and expose the enzymes to the oxygen in the air; then the leaf is fired and sorted. Black tea caffeine level: 23 - 80 mg per 180 ml cup.

JING ASSAM BREAKFAST

Deep copper-walnut leaf scattered with russet tip. The taste is statuesque and broad, with a nourishing malty finish.

JING EARL GREY

Dark, Ceylon leaf sprinkled with blue cornflower petals. The flavour is refreshing and bright, with lifted citrus charm

ORGANIC BOHEA LAPSANG

BLACK TEA

Cinder-black twists of whole leaf producing a deep hazel yellow infusion and a calm, serene aroma of warm sauna pine. Soft, gently smoky, with nurturing warmth and a supple, creamy finish.

LYCHEE RED ICED BLACK TEA

The sweetest black tea from Guangdong in Southern China, scented with Lychee. Rich, smooth and naturally sweet.

aged puerh teas

Tea is allowed to ferment over time in humid open air conditions. There are two types of puerh – 'Raw' which is fired after picking to prevent oxidation and then sun dried; and 'cooked' , allowed to ferment in a wet, humid environment for approximately 40 days before being dried.

VINTAGE COOKED PUERH

The rousing complexity offered by only the best puerh, echoing the taste, texture and colour of Japanese plums. It stimulates digestion, is low in caffeine and soothes the body and mind –helps rejuvenate and recharge at the end of a long day.

enrich your spirit with our quality teas by

JING

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oolong teas

After withering, the leaves are turned in a bamboo drum, to bruise the edges of the leaves and encourage oxidation.

Once the desired level of oxidation is achieved, the tea is fired. The tea is then repeatedly hand rolled and fired (15-25 times) in order to shape and bring the moisture from the inside of the leaf to the outside. One final baking of the leaf gives the tea its finished taste.

YELLOW GOLD OOLONG TEA

Hand-rolled in a variety of colours from light olive to ivy green. The leaves open to create a yellow-gold infusion with lime-green hues. Deeply satisfying caramel notes with tangy citrus and fresh grasses, supported by quenching, syrupy sweetness.

yellow teas

Processing is similar to green tea. However, after withering, the tea is quickly fired at a high temperature, wrapped and dried slowly over warm charcoal. This removes the grassy, vegetal taste present in most green teas.

FIRE MOUNTAIN YELLOW TEA

Willow-green whole buds and leaf, giving a glowing, translucent infusion. Refreshing with vivid edges leading to a soft and nurturing rounded sweetness.





white teas

Processing involves picking, withering and sun or ambient indoor drying. No rolling takes place during processing.

White Tea caffeine level: 6 – 25 mg per 180 ml cup.

green teas

Green teas are not oxidized. The enzymes responsible for oxidation are killed by heating the leaf by firing or steaming soon after picking and withering. Green Tea caffeine level: 8 - 36 mg per 180 ml cup.

JASMINE SILVER NEEDLE WHITE TEA

Beautiful, pale gold tea-buds, which produce delicate flavours that combine fragrant, rejuvenating jasmine and soothing vanilla scents.

ORGANIC DRAGON WELL GREEN TEA

Pressed leaves in greens and yellows giving a bright, glowing, pale pine-green infusion. Lively, unconstrained flavours express grassy freshness, underscored by sweet hazel complexity.

FLOWERING OSMANTHUS GREEN TEA

Transforms into an explosion of green tea leaves out of the heart of which unfolds flame coloured petals of osmanthus flowers. The flavour is warm with fresh green tea sappiness elevated by full apricot notes.