



## Tea Introduction

What is?

### 奶蓋綠茶 Green Cap Milk



奶蓋綠茶, 至今已經成為台灣最有名的每日飲品. 拋棄舊式的珍珠奶茶, 你可以品嚐到清香的茉莉花茶和濃厚的鹹奶酪. 鹹鹹甜甜, 讓你的飲料不再只是飲料, 而是一種午後的享受.

**Green cap** milk tea has become Taiwan's most popular drink. Evolved from traditional Bubble Tea, Green Cap Milk Tea consists of the aroma of jasmine tea infused with sweet and salty flavoured foam, which delivers not only a drink, but an enjoyable afternoon of relaxation and rejuvenation.

### 台灣奶茶 Taiwanese Milk Tea

隨著時代的進步, 最早最原始的台灣奶茶卻沒有被留下來, 獨特的 台灣紅茶葉配上百分之百的純牛奶, 古早奶茶的味道也就回來了. 當然也是珍珠奶茶的第一代.

As time goes by, the traditional Taiwanese bubble tea has been lost. However, that original taste can be recaptured when you combine Taiwanese black tea leaves with rich smooth milk.

### 魔力奶茶 Moli Milk Tea

打破傳統的珍珠, 加入了西方的咖啡凍, 香濃的奶茶味搭配微微的咖啡香.

Instead of tapioca, coffee jelly is added to bring a new twist of flavour, combined with rich, smooth milk tea.

### 冬瓜茶 Winter Melon Tea

以冬瓜為原料, 全世界只有台灣人在喝的傳統飲品, 而已有超過百年的歷史. 甘甘甜甜的好滋味, 是夏天的最佳飲品.

Also called chinese watermelon, this kind of fruit has been made into tea and has been drank only in Taiwan for over 100 years - until now! Smooth and sweet, the best summer drink over all.

### GAMA's Hours

**Monday ~ Saturday 12pm-11pm**

**Sunday 12pm-10pm**

**10418 82Ave Edmonton AB T6E2A2**

**780-438-2382**

## 奶蓋綠茶新鮮喝法

### 第一種:

不用吸管大口飲用, 直接口對杯, 讓茶香穿透香濃奶泡同時滑入口中.

### 第二種:

用吸管穿越奶泡表層, 直接品嚐最底層原始的原味茶香, 再拉起吸管品嚐奶泡來畫上句點.

### 第三種:

雙式合併, 將奶泡及茶香均勻攪拌, 使茶香與奶香交融出多層次的絕佳口感, 不一樣的飲茶享受, 使您一天活力無限.

### Ways to Drink Green Cap Milk Tea First:

By drinking from the cup without using a straw, taste the blend of tea enriched by the flavour of milky foam.

### Second:

By using the straw, enjoy the original flavour of the tea first. Then, end with the finishing touch by savouring the milky foam.

### Third:

By blending the tea and the milk foam together, it brings out multiple layers of flavours that will drive your taste buds wild.

### 皇家奶茶 Royal Milk Tea

英式奶茶搭配台灣泡茶技術, 與台灣奶茶不同處在於奶泡茶, 加上黃金泡茶時間, 最後以蜂蜜取代糖.

Traditional English tea brewed using a Taiwanese technique, hot milk is used instead of water. After optimal infusion time, we finish by sweetening with premium honey instead of sugar.

### 台灣傳統紅豆餅 Taiwanese Red Bean Cake



由日本日治時代傳給台灣人的點心, 一直到今天所有的大街小巷還是很盛行這種街邊點心. 雖然是日本人的技術, 但花樣卻已被台灣人發展的淋漓盡致, 從最原始的紅豆到現在不管是甜的鹹的都有. 是所有人下班下課後的最愛.

This snack was inherited from Japan since the days of Japanese rule in Taiwan over 100 years ago. Over time, it has been transformed into different styles with many flavours - not just red bean! Today, it has become the most popular snack in all corners the country. A delicious choice for people on the run!

