

## Degree of Fermentation

0 % → 100 % Post Fermentation



Green Tea



White Tea



Yellow Tea



Oolong Tea



Black Tea



Dark Tea



non-fermented,  
cold in nature

slightly fermented  
cold in nature

(Qing Cha) semi-  
fermented tea,  
with mild nature.

fully fermented tea,  
mild in nature.

post-fermented tea  
with mild nature

## TYPE

## JASMINE TEA



**Jin Dragon**

RESTAURANT

錦龍



It is typically made by blending  
tea leaves, often green tea, with  
jasmine blossoms.

## FLAVORS



Green tea complements vegetarian dishes, salads,  
and light chicken dishes with its earthy and  
vegetative tones.

Black tea: robust flavors are an excellent match  
for hearty and rich foods like roast meats.

Oolong tea, known for its smoky and complex  
profile, pairs seamlessly with herby dishes.

Jasmine tea offers a subtly sweet and highly  
fragrant experience.

## SEASONAL GUIDE



Scented tea is suggested for spring,  
green tea for summer, oolong tea for  
autumn, and black tea for winter, as  
a general guideline.