



Quality

Tea processing in general is very complicated: after wilting, bruising, oxidation, fixation, yellowing, shaping, drying and curing, then the dried leaves are ready for brewing tea. We understand how much efforts have been put in these processes therefore we take great care when we are tasting and choosing the tea leaves that meet our standard.

Making a perfect cup of tea is a science as well as an art. We only use high quality loose tea leaves and brew in house with great accuracy and artistry to ensure the freshest and best experience. Similarly, the food is also treated in a way to best control the quality and flavor.

Atmosphere

We believe tea house serves as a center of social interaction and tea provides a way for people to connect with each other.

When we first design TeaMorrow, we intend to make it a cozy space where people could chat, read, socialize and share their life moments with others. However, we know it is more than that. We encourage people of all backgrounds to come here

