

TIME FOR TEA?



CreativiTea Guide



OR TEA?

TEA OF THE MODERN GENERATION



10-Sachet Box

contains 10 biodegradable sachets



Tin Canister & Refill

contain premium grade whole leaf teas,
herbs, flowers, fruits and spice.



Made with
biodegradable materials

OR TEA?™

Or Tea?™ brings you the most premium specialty tea from around the world,
is now presenting you this CreativiTea Guide to learn
how to be creative using tea to make different beverages and treats.

Simply follow the instructions, mix our signature blends
with the ingredients we carefully selected for you, then you are all set
to throw a party and spill some tea with your friends.

TABLE OF CONTENT

I. Fresh Brewed Iced Tea

04 | Organic Fruit Punch

05 | Double Gin Tonic

06 | PP Island

07 | Lady Marmalade

08 | The Black Label

09 | Pink Duchess

II. Cold Brewed Mixer

12 | Queen Berry Fizz

13 | Yin Yang Delight

14 | Cucumber Lemonade

15 | Lychee Mojité

III. Warming Special Tea

18 | Flu Soother

19 | Calming Hot Toddy

20 | Holistic Cleanser

21 | ChocoChai

IV. Tea Cocktail

24 | Pear-fection

25 | The Sour Affair

26 | Tiffany's...

27 | Peachy Moment

V. Tea Popsicles

30 | EnerGinger Pop

31 | Peach Oolong Pop



I. Fresh Brewed Iced Tea

Organic Fruit Punch



Queen Berry
(2 sachets)

+



TropiCoco
(1 sachet)

+



Honey

Instruction | Serving : 2 x 400ml

- Steep both fruit tea into 500 ml hot water for 10mins
- Add honey to taste
- Pour the hot tea over ice to cool down
or use Or Tea?™ Glassier*
- Serve over ice and garnish with berry fruits and mint

Double Gin Tonic



EnerGinger
(2 sachets)

+



Ginger

+



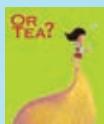
Honey

Instruction | Serving : 2 x 400ml

- Steep EnerGinger sachets in 500ml hot water together with a few slices of fresh ginger for 10mins
- Add honey to taste
- Pour the hot tea over ice to cool down or use Or Tea?™ Glassier*
- Serve over ice and garnish with ginger and mint

PP Island

(Probiotic and Passion Fruit)



**Mount
Feather**
(1 sachet)

+



Yakult
(1 bottle)

+



**Passion
Fruit**
(Half)

(if not in season,
simply add passionfruit
in simple syrup)

Instruction | Serving : 1 x 400ml

- Steep Mount Feather sachet in 200ml hot water for 6 mins
- Pour the hot tea over ice to cool down or use Or Tea?™ Glassier*
- Top it off with Yakult and Passion Fruit and stir well
- Serve over ice and garish with fresh peppermint leave

Lady Marmalade



**Slimming
Pu'er**
(2 sachets)



Ginger
(1 tbsp
chopped)

+



Marmalade
(2 tbsp)

+



**Lemon
Juice**
(1 tbsp)

Instruction | Serving : 2 x 400ml

- Steep Slimming Pu'er sachets in 500ml hot water for 10 mins and let it cool
- Muddle the ginger together with marmalade, add lemon juice, then mix together with the cooled tea in a cocktail shaker and shake well
- Strain tea mixture and pour it over ice to serve or use Or Tea?™ Glassier*
- Garnish with an orange twist

The Black Label



**Towering
Kung Fu**
(2 sachets)

+



Blackberry
(10pcs)

+



**Agave
Syrup**
(1 tbsp)

Instruction | Serving : 2 x 400ml

- Steep Towering Kung Fu sachets in 500ml hot water in a pot for 10 mins
- Muddle the blackberry together with agave syrup to taste, then mix into hot tea and stir well
- Pour the hot tea mixture over ice to cool down or use Or Tea?™ Glassier*
- Serve over ice and garnish with a couple of blackberries

Pink Duchess



Instruction | Serving : 1 x 400ml

- Steep La Vie En Rose sachet in 250ml hot water in a pot together with fresh mint and pomegranate syrup to taste for 10mins
- Pomegranate Syrup - Blend arils from 1 large pomegranate with a cup of water. Strain and add to saucepan along with 1 tbsp of lemon juice and half a cup of sugar. Cook on medium heat until sugar is dissolved. Remove from heat and let it cool.
- Pour hot tea mixture over ice to cool or use Or Tea?™ Glassier*
- Serve it over ice and garnish with pomegranate arils and mint



La Vie
En Rose
(1 sachet)



+ Miint +



Homemade
Pomegranate
Syrup

**OR
TEA?**

THE ART OF GIFTING





II. COLD BREWED MIXER

Queen Berry Fizz



Queen Berry
(2 sachets)

+



**Sparkling
water**
(750ml)

Instruction | Serving : 1 x 750ml

- Simply put Queen Berry sachets into a bottle of 750ml sparkling water for 10-15mins
- Serve in champagne glass
- Garnish with berries as wish

Yin Yang Delight



Yin Yang
(1 sachet)

+



Milk
(Oat or Almond)

Instruction | Serving : 1 x 400ml

- Steep the Yin Yang sachet into 400ml iced water for 10 mins
- Top if off with oat or almond milk to taste

Cucumber Lemonade



CuBaMint
(2 sachets)

+



Lime

+



Cucumber

+



Mint

+



**Lemon
Syrup**

Instruction | Serving : 2 x 400ml

- Steep the CuBaMint sachets into 500ml iced water for 15 mins
- Lemon Syrup to taste - Mix 1 tbsp lemon juice and 1tbsp sugar in 100ml hot water until sugar dissolved and cool
- Pour syrup and cold tea over ice, garnish with fresh lime, mint, and cucumber slices

Lychee Mojitè



**Lychee
White Peony**
(2 sachets)



Mint
(1 large bunch)



**Lime
Juice**
(50ml)

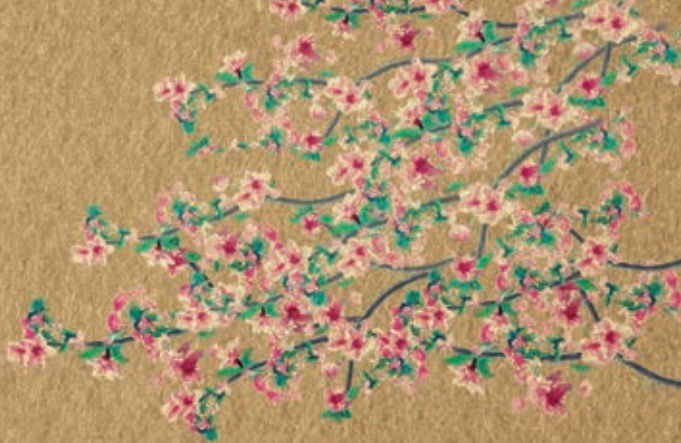
Instruction | Serving : 1 x 400ml

- Steep the Lychee White Peony sachets into 300ml iced water overnight, keep it chilled in the fridge
- Smash mint leaves together with 2 tsp of white sugar in a serving glass until they mixed well
- Pour in the lime juice and stir well
- Fill the glass with crashed ice and top it up with the chilled tea

OR
TEA?

STYLISHLY
ACCESSORISED





III. Warming SpecialTea



Flu Soother



**Kung Fu
Fighter**
(1 sachet)

+



**Nim Jiom
Pei Pa Koa**
(1-2 tsps)

Instruction | Serving : 1 Cup

- Steep Kung Fu Fighter sachet into 300ml hot water for 10 mins
- Add Pei Pa Koa like you do with honey

Calming Hot Toddy



Beee Calm
(1 sachet)



+

Honey

+



Whisky
(30ml)

+



Lemon

+



Cloves

+



**Cinnamon
Sticks**

Instruction | Serving : 1 Cup

- Steep Beee Calm sachet into 250ml hot water for 10 mins
- Dissolve honey in lemon juice and whisky, stir well
- Stab cloves into lemon slice and add into hot tea with honey mixture and Cinnamon Sticks

Holistic Cleanser



Detoxania
(1 sachet)



Honey



**Ginger
Slice**

Instruction | Serving : 1 Cup

- Steep Detoxania sachet into 300ml hot water together with fresh ginger slices for 10 mins
- Add honey to taste

ChocoChai



**The Secret
Life of Chai**
(1 sachet)

+



**Hot
Chocolate**
(150-200ml)

+



**Whipped Cream/
Milk Foam**

Instruction | Serving : 1 BIG Cup

- Steep The Secret Life of Chai sachet into 200ml hot water for 10mins
- Heat choco milk in a pan and pour tea over it
- Top it up with whipped cream or milk foam as wish
- Garnish with star anise or cinnamon stick

OR
TEA?

COMBO
ASSORTMENTS



IV. TEA COCKTAILS



Pear-fection



**Playful
Pear**
(1 sachet)

+



**Pear
Syrup**
(3 tbsp)

+



Pear
(1/4 Pear)

+



Mint
(5 pcs)

+



**Lemon
Juice**
(2 tbsp)

+



Bourbon
(30 ml)

Instruction | Serving : 330ml

- Steep Playful Pear sachet into 100ml hot water for 5 mins and keep cool
- Muddle dice pear and mint leaves in a serving glass and fill ice over it
- Shake lemon juice, cooled tea, pear syrup, and bourbon with ice
- Pour the mixture over the serving glass
- Garnish with pear slice and mint leaves

The Sour Affair



African Affairs
(1 sachet)

+



Whisky
(30 ml)

+



Lemon Juice
(2 tbsp)

+



Simple Syrup
(1 tbsp)

+



Red Wine
(10 ml)

+



Orange Twist
(1 pc)

Instruction | Serving : 330ml

- Steep African Affairs sachet into 100ml hot water for 5 mins and keep cool
- Shake the tea, whisky, lemon juice & syrup with ice
- Strain & pour the mixture over the serving glass
- Float the red wine on top by pouring them over the back of a bar spoon
- Garnish with orange twist

Tiffany's...



Tiffany's Breakfast
(1 sachet)

+



Rum
(10 ml)

+



Triple Sec
(5 ml)

+



Frangelico Liqueur
(5 ml)

+



Marmalade
(1 tbsp)

+



Lemon Juice
(2 tbsp)

+



Simple Syrup
(2 tbsp)

+



Soda Water
(10 ml)

+



Dried Orange
(1 pc)

Instruction | Serving : 330 ml

- Steep Tiffany's Breakfast sachet into 100ml hot water for 5 mins and keep cool
- Shake all the ingredients with ice
- Pour the mixture over the serving glass with ice
- Top up with soda and garnish with the dried orange

Peachy Moment



**Peach
Monkey Pinch**
(1 sachet)

+



Vodka
(10 ml)

+



**Apple
Juice**
(10ml)

+



**Peach
Schnapps**
(5 ml)

+

Instruction | Serving : 330ml

- Steep Peach Monkey Pinch sachet into 100ml hot water for 5 mins and keep cool
- Stake all the ingredients with ice
- Pour the mixture over the serving glass with ice
- Top up with soda and garnish with peach wage & mint leaves



**Lemon
Juice**
(2 tbsp)

+



**Mint
Leaves**
(4 pcs)

+



**Peach
wage**
(3 pcs)

+



**Soda
Water**
(10 ml)

OR
TEA?

LEADING TO THE WORLD OF OPPORTUNITIES



V. Tea Popsicles



EnerGinger Pop



EnerGinger
(2-3 sachets)

+



**Juice of
1 large
lemon**

+



**2-inch
piece of ginger
thinly sliced**

+



Honey
(2 tbsp)

Instruction | Serving : 8 popsicles

- In a heat-proof bowl, mix together the lemon juice, ginger, honey, and EnerGinger sachets. Pour 600ml boiling water over and let steep for 10 minutes
- Remove sachets and ginger slices. Continue to let it sit until water has slightly cooled
- Pour into popsicle molds and freeze completely

Peach Oolong Pop



**Peach
Monkey Pinch**
(3 sachets)



+ **Peach**
(3 ripped ones)

Instruction | Serving : 8 popsicles

- Thinly slice 2 peaches and boil them in 1 cup of hot water and 1 cup of sugar. Dispose the peach slices after
- Steep Peach Monkey Pinch sachet in 500ml hot water
- Add the peach syrup into the tea and stir well
- Add the remaining peach slices into popsicle molds, pour the tea mixture over and freeze completely

CUPPA-CHINA

DRAGON WELL WITH OSMANTHUS

Chinese Green Tea



Green tea with
osmanthus flowers

MOUNT FEATHER

Chinese Green Tea



Organic green tea

DRAGON JASMINE GREEN

Chinese Green Tea



Green tea, jasmine petal

WELLBEING

TOWERING KUNG FU

Keeman Congu Black Tea



Black tea

SLIMMING PU'ER

Puerh Tea with Corn Flower



Pu-Erh tea with marigold
flower, cornflower petals and
Roman chamomile

ENERGINGER

Herbal Infusion

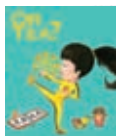


Lemongrass, ginger,
rosemary and lemon verbena

URBANPOP

KUNG FLU FIGHTER

Fruit and Herbal Infusion



Apple pieces, ginger,
orange peel, peppermint, sage leaves,
eucalyptus, elderflower, flavourings

BEEEEEE CALM

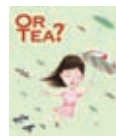
Chamomile Infusion



Organic chamomile

MERRY PEPPERMINT

Herbal Infusion



Spearmint, liquorice root, fennel,
basil, peppermint flavouring

DUKE'S BLUES

Earl Grey with Corn Flower



Black tea with
bergamot flavouring and
cornflower petals

TIFFANY'S BREAKFAST

English Breakfast Black Tea



Organic black tea

YIN YANG

Coffee Flavoured Black Tea



Black tea, roasted chicory root,
roasted mate, liquorice root,
roasted coffee beans,
ice coffee flavouring, caramel flavouring,
vanilla flavouring, milk flavouring



WHAT'S YOUR CUP OF TEA?

MONKEY PINCH

Oolong with Peach Flavour



Oolong tea,
peach flavouring

LYCHEE WHITE PEONY

White Tea with Lychee Flavour



Organic white tea and rose petals
with lychee flavouring

LONG LIFE BROWS

White Silver Needles



Organic white tea

GINSENG BEAUTY

Green Tea with Herbal Infusion



Green tea with liquorice root,
lemongrass, natural ginseng
flavouring and ginseng root

LA VIE EN ROSE

Black Tea with Rose



Apple, rosehip shells, rose
petals and black tea

DETOXANIA

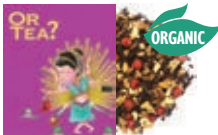
Green Tea with Herb & Fruit Infusion



Green tea, apple, fennel, rosehip,
turmeric, ginger, lavender, crushed black
pepper, rose petals, natural flavouring

THE SECRET LIFE OF CHAI

Herb & Spice Infusion



Black tea, ginger, star anise, orange
peel, cardamom seed, pink pepper,
clove buds, cinnamon flavouring,
grapefruit flavouring

QUEEN BERRY

Fruit Infusion



Hibiscus, elderberry, currant,
rosehip, blackcurrant,
blueberry, raspberry pieces
and natural flavourings

TROPICOCO

Fruit Infusion



Mango, apple, coconut pieces,
hibiscus white, orange peel,
liquorice root, roasted
chicory root and flavouring

CUBAMINT

Fruit and Herbal Infusion



Peppermint, apple pomace,
cucumber, apple, rosehip,
acid: citric acid, basil,
flavouring, cornflower petals

THE PLAYFUL PEAR

Green Tea with Pear Flavour



Green tea, pear flavouring,
marigold petals

AFRICAN AFFAIRS

Premium Cocoa & Raisin Rooibos



Rooibos, grapes,
flavouring, cocoa kernels

**International:
Or Tea Europe BV**

Zijlweg 142, Unit H+J, 2015BH,
Haarlem, The Netherlands
+31 (0) 611498603

**Asia Pacific:
Roku Roku Group Ltd**

10A, 38 Heung Yip Road,
Wong Chuk Hang, Hong Kong
+852 2668 6617



NL-BIO-01
EU/Non-EU Agriculture



www.or-tea.com



info@or-tea.com



OR TEA



CTG20APR