

Cocktail tea [ˈ k α k ˈ teɪ ti] noun

A special tea drink concept originated from Taiwan. It is normally blent with creamer or fruity syrup, sometimes it goes with chewable toppings like tapioca balls, jelly, puddings and so on. With a fat straw can the toppings be slurped to chew while people are sipping the drink.

The evolution of cocktail tea:

Origin : Conventional tea:

Conventional tea is normally brewed with pottery tea set together with the use of some sophisticated utensils. At this stage, tea is not yet so popular among the younger generation.



Evolution phase 1: Bubble tea

In the early 1980s' in Taiwan, a tea house tried to mix the leftover tea with ice in shaker and found out it actually turned out quite refreshing, and due to the ultra fine foam that floats on the surface after shaking the tea with sugar and ice , this new tea drink got a name as "Bubble tea".

Evolution phase 2: Pearl milk tea

In the late 1980s' Taiwanese people started to infuse condense milk and honey into tea, and even more whimsical, add some chewing balls which are made from tapioca (sweet potato) starch into the drink. Taiwanese named this chewable tapioca ball "pearl" due to its shape and glossy appearance. This kind of tea drink is popular among all age groups, thus, this trendy tea shops started booming.



Nowadays: Cocktail tea The restless and playful Taiwanese people wouldn't just get satisfied with milk tea, fruit-flavoured tea and even the hybrid version "fruit milk tea" are also common to see in all tea shops. Selection of toppings contains no more just tapioca pearl, aloe vera, coconut jelly, flavored agar, puddings and so on are also introduced to not only make the taste more but also look more hilarious.我想再說”這類型的茶飲店現今不只在台灣的大街小巷蓬勃發展,也拓展到全世界,像 USA, UK, Germany, Australia, Hong Kong, Japan. etc..”



EX: ① It's damn hot today , let's get our thirst and burning souls quenched with an icy, refreshing **cocktail tea** from "Taste of Taiwan".

② In the cold winter, it's a big enjoyment to get a warm caramel **cocktail tea** from "Taste of Taiwan" to sweeten the bitter coldness.