



怡保紫藤茶館  
IPOH PURPLE CANE TEA HOUSE

歡迎來到怡保紫藤茶館



WELCOME TO IPOH PURPLE CANE TEA HOUSE



### Innovative Tea Cuisine

To the right is a rustic courtyard, where old-fashioned wooden tables and chairs are shaded by Eugenia Spicata trees with vibrant new shoots. Bathed in the late afternoon sun, the cozy and peaceful sanctuary shelter tired souls from the hustle and bustle for a close encounter with nature. There are two tea rooms featuring charcoaled walls at the back. Nothing comes close to this tatami setting in inducing total relaxation – one can be excused for an extended stay here in the midst of captivating tea aroma.

True to Purple Cane's signature menu of innovate tea cuisine, the new outlet offers a whole range of delights that are light yet flavorful. Infused with tea, these creations promise a unique culinary experience for our body and mind. Some of our creations look to the local ingredients for inspiration. They are presented in a way that is familiar yet unusual – take for instance the crystalline white Ipoh Kuey Teow, the melt-in-the-mouth Chee Cheong Fun, the al-dente Wan Tan Mee and handmade noodles following traditional recipe, among others. Besides, there are nostalgic local flavors prepared with a twist, such as the sweet egg custard and Shui Xian tea egg. Whichever the dish, it exudes an unmistakable charm of the good old Ipoh.

### Landmark for a place and a culture

True to its vision, Purple Cane Tea House is committed to spreading the art of tea. The tea house continues to introduce a wide variety of tea products, to come up with and pass on cultural initiatives, to create health awareness through its tea cuisine, and to explore heritage and humanities. Going in tandem with the pace and rhythm of Ipoh, it also receives visitors from far and wide with wide open arms. Be it a mid-way stop, or a landmark of local culture, Purple Cane fills each journey with the lingering aroma of tea.

Purple Cane continues to promote tea and the art of living with the opening of its tea house in Ipoh in 2010. Housed in a 120-year old historical building, the tastefully-appointed tea house is not only ideal for leisure but also cultural interaction over a good cuppa.

### A History-infused Tea Art Sanctuary

Purple Cane Tea House occupies the ground floor of a vintage bungalow on Osborne Street, Ipoh. Spanning some 7,000 square feet, it exudes a kind of inviting and relaxed charm. Fronting the tea house is a tea art centre displaying a kaleidoscopic range of tea leaves, tea ware and tea-related products. Racks of used aged wood planks and stainless steel line the walls, proudly displaying tea canisters and premium Puer, teapots, tea trays and brewing utensils, complete with a corner reserved for Cane's green tea. Besides, there is a fabulous collection of CD's and magazines, and books about tea and topics that complement the mood of tea appreciation.

For newcomers to the art of tea, Ipoh Purple Cane's one-stop concept is just the place to begin with. As for tea aficionados, this is a treasure trove for great tea finds, and a favorite spot for meeting fellow tea enthusiasts for a good tea chat in between sips.



紫藤茶館 2010年在怡保，延續傳播茶文化的使命，推動當地生活藝術，結合了有120年歷史的老建築，打造出一個全新品茶休閒，跨文化交流的沙龍空間。

### 歷史空間，茶藝總匯

坐落於怡保新街場 Osborne Street 路口的一棟獨立舊式白洋樓，目前樓上是歷史久遠仍運轉活躍的霹靂慈善社總部，紫藤茶館就位於底層佔地約有7千方的空間。前門大廳是總匯式茶藝中心，在舊原木板塊契合鋼鐵的層架間，擺放了各色各樣茶產品及衍生茶藝品，有普洱成筒成片，有品牌茶類，康氏專櫃，茶器如紫砂壺，陶作坊，茶盤，泡茶用具，茶音樂及茶書刊雜誌等，琳琅滿目。

怡保紫藤茶館是茶藝初學者的一站式專門概念店，對老茶友來說，也是尋珍覓寶的好地方，同時，與同好間的茶事天下事，更是茶桌上無所不聊的好題材。

### 品茶吃茶，創新茶菜

紫藤茶館右側，一眼望去是儉樸庭院的舒適悠閒格調，穿梭在古舊餐桌間幾棵甫發新芽的蒲桃樹，在午後陽光微溫的撫拭中人與大自然相敬如賓。後座二間以黑炭圍牆的小茶房，除了席地塌塌米讓人解下層層約束，更在茶香的醞釀下忘了塵憂俗務。

紫藤茶館延續紫藤的創新茶菜調製，追求清而不淡，油而不膩；體悟以茶入菜，修養身心的獨特飲食主張。落地怡保，部份茶菜更擷取怡保在地食材，變化出有別於傳統，另樹一幟的風味。其中包括了雪白透亮的怡保河粉，入口軟滑的豬腸粉，經過傳統打面工序製成的銀絲面和手工面，軟韌爽口；還有怡保舊情新食，甜入心扉的嫩蛋和水仙蛋茶。在在都是怡保情懷的呼喚，全新結合的體驗。

### 文化推動，本土地標

茶文化的原始推動力，在紫藤茶館中體現出來的，是茶藝產品的包羅萬有，是文化活動的傳承與開創，是茶葉茶飲的保健生活品味，是時空與人文的探觸。除了緊密貼近怡保在地的動脈呼吸，跟著怡保踏實的步伐前進，更多的時候，是倘開胸懷，讓來自各地不同角落的過客都知道，怡保紫藤茶館，可以是旅途中不可錯過的心情轉換站，是踏進本土的文化地標之一。當路繼續往前續進，茶香依舊嫵媚一路相隨。



- T01 極品梅家塢龍井 Long Jing Green Tea (Finest)
- T02 繡球茉莉 Jasmine Roundies
- T03 工藝花茶 Handcrafted Scented Tea
- T04 紫竹蘭 Zi Zhu Lan
- T05 黃金桂 Huang Jin Gui
- T06 凍頂烏龍 Dong Ding Oolong
- T07 茶王人參烏龍 Ginseng Oolong
- T08 大紅袍 Da Hong Pao
- T09 陳年普洱 Aged Puer



T06 極品梅家塢龍井  
Long Jing Green Tea (Finest)



T11 茶王人參烏龍 Ginseng Oolong



烏  
龍  
茶

T06 Oolong Tea

### 大壺茶 EASY POT BREW

- 每位收費 / pax RM 13 / pax
- RM 4 / pax
- RM 4 / pax
- RM 5.5 / pax
- RM 5.5 / pax
- RM 4.5 / pax
- RM 6 / pax
- RM 17.5 / pax
- RM 10 / pax

### 同心杯茶 EASY STRAINER MUG

- 每位收費 / pax RM 13 / pax
- RM 4 / pax
- RM 5.5 / pax
- RM 5.5 / pax
- RM 4.5 / pax
- RM 6 / pax

### 熱飲 HOT BEVERAGE

- 每位收費 / pax RM 4 / pax
- RM 5.5 / pax
- RM 13 / pax
- RM 5.5 / pax
- RM 4.5 / pax
- RM 6 / pax



H17 巧克力 Hot Chocolate



H18 擂茶拿鐵 Lei Cha Latte



C23 普洱蜜 Ice honey puer



C32 鳳梨紅茶冰  
Ice pineapple black tea

### 冷飲 COLD BEVERAGE

- 每位收費 / pax RM 5.9
- RM 5.9
- RM 6.9
- RM 6.9
- RM 6.9
- RM 6.9
- RM 9.9
- RM 9.9
- RM 9.9
- RM 9.9
- RM 9.9

### 純果汁 FRESH FRUIT JUICE (neat) (no sugar added)

- RM 8.9
- RM 8.9
- RM 8.9
- RM 1



八  
寶  
茶

H21 Eight Treasures Tea

### 茶品飲 Tea served with twin pots



提倡雙壺泡法，取首只茶壺置茶葉注入熱水浸泡約20秒後，即倒入第二只空壺中，再分杯品飲。待欲添茶時再往乾水茶葉的首壺中加注熱水，約浸20秒後，倒入第二壺備飲。其後依此操作至味薄始另換新茶。此舉旨在讓茶葉適當浸泡便倒出，不長時間浸泡，讓茶在每泡中都能發揮最佳茶味。用壺：優質紫藤砂器：紫砂黑金鋼茶壺

We promote the use of twin pots. When tea leaves are added to the first pot, we will pour hot water in and leave it for about 20 seconds for infusion. Then, we will pour the tea infusion into the second tea pot and serve with tea cups. For subsequent brewing, we add hot water into the first pot, let it infuse for about 20 seconds and pour the infusion into second tea pot for serving.

This is repeated until the flavor has faded and new tea leaves are used. This practice is to ensure that tea leaves are not over-brewed and the best flavor is maintained for each brewing. Choice of tea pot: superb purple clay tea ware: the Purple Clay Heijingang Teapot.



粟米茶湯

S41 Sweet corn chicken tea soup

以茶汁熬雞為湯底，  
配搭不同食材於紫砂壺中燉煮出  
甘醇鮮甜的茶湯，各具風味。

Our soup base is made with  
tea leaves and chicken.  
Different ingredients are used  
for double-boiling in  
purple clay pot.  
The double-boiled soup  
is not only mellow  
but also palatable.



茶酒雞湯

S40 Tea and wine chicken soup



牛蒡茶湯

S38 Burdock chicken tea soup

風雅茶湯 TEA SOUP

份 / portion

- S37 蓮藕茶湯  
Lotus root chicken tea soup  
用茶：普洱 Puer Tea RM 6.9
- S38 牛蒡茶湯  
Burdock chicken tea soup  
用茶：凍頂烏龍 Dong Ding Oolong RM 6.9
- S39 菊花粉葛湯  
Chinese chrysanthemum tea soup  
with arrowroot  
用茶：普洱 Puer Tea RM 6.9
- S40 茶酒雞湯  
Tea and wine chicken soup  
用茶：凍頂烏龍 Dong Ding Oolong RM 7.9
- S41 粟米茶湯  
Sweet corn chicken tea soup  
用茶：凍頂烏龍 Dong Ding Oolong RM 7.9
- S42 雨過天晴(擂茶湯)  
Lei Cha tea soup  
用茶：綠茶龍井 Long Jing Green Tea RM 7.9
- S43 雨過天晴套餐(擂茶套餐)(每日限量供应)  
Lei Cha tea set (daily limited supply)  
用茶：綠茶龍井 Long Jing Green Tea RM 15.9



雨過天晴

Lei Cha tea soup

從傳統擂茶湯中創新配方，並和進綠茶的鮮爽，單  
飲擂茶湯活絡脾胃，增強體魄。

This is a new recipe inspired by the traditional  
Lei Cha (Pounded Tea) soup. The refreshing  
green tea enlivens the taste. The soup is good  
enough even for drinking on its own, with the  
health benefits of energizing our collateral,  
revitalizing our spleen and stomach and  
strengthening our body.

雨過天晴套餐

Lei Cha tea set

擂茶湯手工面

Lei Cha tea soup served with handmade noodle



綠茶龍井

龍井是綠茶之王，以採摘早春細嫩芽葉，通過高溫殺青，不經發酵的方式，用手工炒制而成。干茶外觀扁削光滑，沖泡后特徵是清湯綠葉，香氣清幽，茶葉鮮爽，具有消油解膩，防癌抗菌功效。

Long Jing Green Tea

Long Jing Tea is specially pan-fried by hand from young, tender leaves of the early spring. Its distinctly fresh sweet taste places it among the most delightful of all green teas. The dried leaves are smooth and appear to be sword blades in shape. Tea steeped is brownish yellow in colour with fresh and mellow taste. It is attributed with the properties of neutralizing the effect of grease, preventing cancer and building up resistance to bacteria.



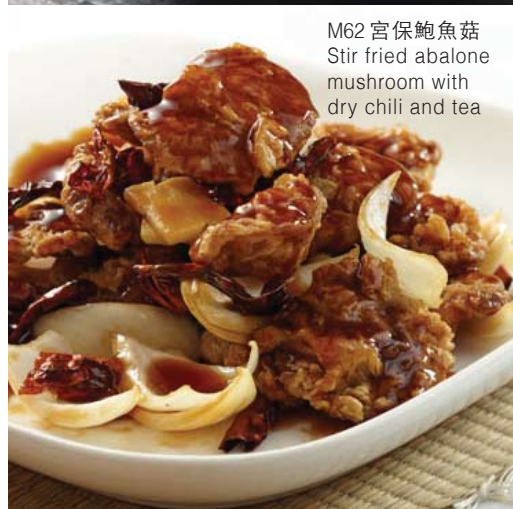
風味小食 SIDE DISHES

	份 / portion
SD44 手工五穀饅頭 Steamed homemade wholegrain bun with Oolong Tea 用茶: 烏龍 Oolong Tea	RM 1.5
SD45 手工番薯饅頭 Steamed homemade sweet potato bun with Oolong Tea 用茶: 烏龍 Oolong Tea	RM 1.5
SD46 茶葉蛋(2顆) Tea egg in black tea (2 pcs) 用茶: 荔枝紅茶 Lychee Black Tea	RM 2.4
SD47 茶原烏龍珍珠飯糰(每日限量供應) Homemade pearl rice balls with Oolong Tea (daily limited supply) 用茶: 凍頂烏龍 Dong Ding Oolong	RM 3.9
SD48 金枕頭 Fried bun with Oolong Tea 用茶: 烏龍 Oolong Tea	RM 60
SD49 番薯球 - 附綠茶沾醬 Sweet potato balls served with green tea dipping sauce 用茶: 綠茶 Green Tea	RM 6.9
SD50 鹹蛋南瓜條 Fried pumpkin with salted egg yolk and tea mill 用茶: 鐵觀音 Tie Guan Yin	RM 9.9
SD51 茶鹽酥雞 Deep fried salt-peppered chicken nuggets with tea mill 用茶: 鐵觀音 Tie Guan Yin	RM 9.9
SD52 荔紅鐵公雞 Stir fried chicken boxing in tea 用茶: 荔枝紅茶 Lychee Black Tea	RM 9.9
SD53 黃金豆腐 Golden beancurd with tea mill 用茶: 鐵觀音 Tie Guan Yin	RM 11.9
SD54 泰式豆腐 Thai-style spicy salsa beancurd in tea sauce 用茶: 荔枝紅茶 Lychee Black Tea	RM 11.9
SD55 黃金綠茶蝦 Deep fried crispy prawn with green tea 用茶: 綠茶 Green Tea	RM 19.9
SD56 龍井魚排 / 附綠茶沾醬 Deep fried fish fillet served with green tea dipping sauce 用茶: 龍井綠茶 Long Jing Green Tea	RM 19.9



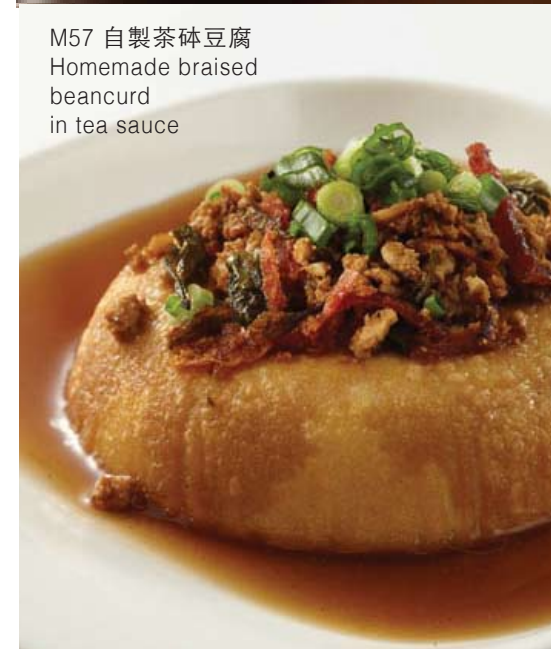
**荔枝紅茶**  
荔枝紅茶屬全發酵，再加工茶類，原產於中國，廣東省。荔枝紅茶擁有非常獨特的荔枝香，是以紅茶作原料，用荔枝汁作香料熏制而成。荔枝紅茶條索細緊，色澤濃紅，滋味甘濃帶甜。適合清飲，有助提神醒腦，消油解膩作用。適合用作早餐或下午茶，可以加入少許糖和鮮奶調飲或清飲猶佳。

**Lychee Black Tea**  
Lychee Black Tea is a fully fermented tea scented with Lychee. It is originated from Guang Dong Province, China. Lychee Black Tea has unique lychee aroma because leaves are dried over smoking lychee juice. When finished the dried leaves appear to be light and thin. Tea steeped is bright red in colour and the liquor is fresh and mellow with distinct taste of lychee infusion. It is effective in improving mental alertness and attributed with the properties of neutralizing the effect of grease. Ideal for breakfast and afternoon tea time. Drink without or with a little sugar and milk.



風格茶餐 MAIN COURSE

- M57 清茶時蔬  
Stir fried vegetable with tea mill  
用茶：龍井綠茶 Long Jing Green Tea RM 12
- M58 茶香茄子  
Sauteed eggplants with tea  
用茶：凍頂烏龍 Dong Ding Oolong RM 12
- M59 鐵觀音薯汁扒時蔬  
Sautéed vegetable with potato and Tie Guan Yin Tea  
用茶：鐵觀音 Tie Guan Yin RM 13
- M60 茶館西紅柿虾仁炒蛋  
Homemade stir fried egg with tomato, prawn and tea mill  
用茶：鐵觀音 Tie Guan Yin RM 13
- M61 自製茶碎豆腐  
Homemade braised beancurd in tea sauce  
用茶：荔枝紅茶 Lychee Black Tea RM 18
- M62 宮保鮑魚菇  
Stir fried abalone mushroom with dry chili and tea  
用茶：荔枝紅茶 Lychee Black Tea RM 18
- M63 荔紅茶鴨  
Aromatic crispy duck  
用茶：荔枝紅茶 Lychee Black Tea RM 18
- M64 黑椒蒜香雞扒  
Simmered chicken chop with black pepper and minced garlic in black tea  
用茶：荔枝紅茶 Lychee Black Tea RM 18
- M65 花雕冬菇茶雞  
Braised chicken and black mushroom with tea stock and wine  
用茶：荔枝紅茶 Lychee Black Tea RM 18
- M66 紅茶咖喱雞  
Black tea curry chicken  
用茶：荔枝紅茶 Lychee Black Tea RM 18
- M67 紅燒茶雞(配)金枕頭  
Braised chicken with sweet chili in tea sauce (served with fried bun)  
用茶：荔枝紅茶 Lychee Black Tea RM 23
- M68 烏龍肉骨茶(雞肉)  
Oolong Bah Kut Teh (Chicken)  
用茶：凍頂烏龍 Dong Ding Oolong RM 27
- M69 酸甜魚片  
Sweet and sour slice fish in black tea  
用茶：荔枝紅茶 Lychee Black Tea RM 27
- M70 胚芽茶蝦  
Deep fried prawn with oat and tea  
用茶：凍頂烏龍 Dong Ding Oolong RM 36
- M71 荔紅牛腩  
Braised beef brisket with black tea  
用茶：荔枝紅茶 Lychee Black Tea RM 23



面類 NOODLE

份 / portion

茶湯手工面  
HANDMADE NOODLE WITH TEA SOUP

- N72 藥材扣雞湯手工面  
Simmered chicken with chinese herbs in tea soup served with handmade noodle  
用茶: 荔枝紅茶 Lychee Black Tea RM 11.9
- N73 擂茶湯手工面  
Lei Cha tea soup served with handmade noodle  
用茶: 龍井綠茶 Long Jing Green Tea RM 16.9
- N74 烏龍肉骨茶雞湯手工面  
Oolong Bah Kut The (Chicken) served with handmade noodle  
用茶: 凍頂烏龍 Dong Ding Oolong RM 16.9

干撈手工面  
DRIED HANDMADE NOODLE WITH TEA SAUCE

- N75 淨面  
Handmade noodle with tea sauce (dry)  
用茶: 荔枝紅茶 Lychee Black Tea RM 2
- N76 紅燒茶雞手工面干撈  
Braised chicken with sweet chili in tea sauce served with handmade noodle (dry)  
用茶: 荔枝紅茶 Lychee Black Tea RM 11.9
- N77 藥材扣雞手工面干撈  
Simmered chicken with chinese herbs and tea served with handmade noodle (dry)  
用茶: 荔枝紅茶 Lychee Black Tea RM 11.9
- N78 黑椒蒜香雞扒手工面干撈  
Simmered chicken chop with black pepper and minced garlic in black tea served with handmade noodle (dry)  
用茶: 荔枝紅茶 Lychee Black Tea RM 13.9
- N79 花雕冬菇茶雞手工面干撈  
Braised chicken and black mushroom with tea stock and wine served with handmade noodle (dry)  
用茶: 荔枝紅茶 Lychee Black Tea RM 13.9
- N80 紅茶咖喱雞手工面干撈  
Black tea curry chicken served with handmade noodle (dry)  
用茶: 荔枝紅茶 Lychee Black Tea RM 13.9



N78 黑椒蒜香雞扒手工面干撈  
Simmered chicken chop with black pepper and minced garlic in black tea served with handmade noodle (dry)



N80 紅茶咖喱雞手工面干撈  
Black tea curry chicken served with handmade noodle (dry)



N72 藥材扣雞湯手工面  
Simmered chicken with chinese herbs in tea soup served with handmade noodle



烏龍肉骨茶雞湯手工面

N74 Oolong Bah Kut The (Chicken) served with handmade noodle



花雕冬菇茶雞手工面干撈

N79 Braised chicken and black mushroom with tea stock and wine served with handmade noodle (dry)



紫竹蘭

鐵觀音屬半發酵茶類，是選用福建安溪上等品種茶樹鮮葉製成的青茶，茶條卷曲圓結，質重似鐵，香氣清芳高強，滋味醇厚甘鮮，回甜悠長，其特殊香味被譽為鐵音韻，沖泡多次仍有餘韻。適宜餐後飲用，有提神醒腦，清腸舒胃作用。

Zi Zhu Lan

Tie Guan Yin is a semi-fermented tea, selected from the leaves of the finest tea plants grown in An-Xi, Fujian Province, China. The tea leaves have a roll and round appearance. It is known for its refined and refreshing fragrance as well as its rich, mellow aftertaste which lingers on the palate. It is an ideal drink after meals and is effective in improving mental alertness and regulating the stomach. It is even said, its aftertaste reveals the lingering charm of Guan Yin, the Chinese Iron Goddess of Mercy.





D82 相思紅茶糊  
(配)一小茶杯冷泡香片  
Black tea red bean paste  
served with a tea cup of  
cold brew Jasmine



D92 綠茶雷沙湯圓  
Green tea glutinous  
rice balls with  
black sesame and  
peanuts



D89 玫瑰蓮子糊  
(配)一小茶杯冷泡香片  
Rose lotus seed paste  
served with a tea cup of  
cold brew Jasmine



D84 玫瑰嫩蛋(配)一小茶杯冷泡香片  
Rose egg custard served with  
a tea cup of cold brew Jasmine



D90 玫瑰豆漿湯圓  
Glutinous rice balls  
in rose soya bean

**康氏綠茶**  
本茶精選高山生態茶區之優質茶青為原料，經不發酵工藝製成，茶氣清香獨特，滋味醇厚甘和，湯色黃綠清澈，內含豐富的兒茶素、氨基酸、礦物質及維生素如A、B1、C和E等，常飲抗氧保健、促進血液循環，有效增強體質，適宜餐後飲用。

**Cane's Green Tea**  
Cane's Green Tea is a unique non-fermented tea. Special selected and processed from the finest and tender tea leaves grown on the ecological tea zone up in the high mountain region. Its light and refreshing brew promises a subtle aroma and mellow taste. Tea infusion is yellowish-green and rich in EGCG, amino acids, minerals and vitamins, including vitamins A, B1, B2, C and E. Regular consumption yields a number of health benefits, such as provision of antioxidants, promotion of blood circulation and strengthening of body constitution. Ideal as an after-meal beverage.

甜品類 DESSERTS

	份 / portion	
D81 綠茶花生糊(配)一小茶杯冷泡香片 Green tea peanut paste served with a tea cup of cold brew Jasmine 用茶：綠茶 Green Tea		RM 4.9
D82 相思紅茶糊(配)一小茶杯冷泡香片 Black tea red bean paste served with a tea cup of cold brew Jasmine 用茶：荔枝紅茶 Lychee Black Tea		RM 4.9
D83 菊花蓮子海底椰 Chrysanthemum, lotus seed and sea coconut dessert 用茶：荔枝紅茶 Lychee Black Tea		RM 4.9
D84 玫瑰嫩蛋(配)一小茶杯冷泡香片(每日限量供應) Rose egg custard served with a tea cup of cold brew Jasmine 用茶：玫瑰花茶 Rose Tea		RM 4.9
D85 焦糖布丁(春) Spring romance pudding 用茶：玫瑰花茶 Rose Tea		RM 4
D86 綠茶布丁(夏) Summer green pudding 用茶：綠茶 Green Tea		RM 4
D87 烏龍茶凍(秋) Autumn tea jelly 用茶：凍頂烏龍 Dong Ding Oolong		RM 4
D88 茉莉茶凍(冬) Cold winter jelly 用茶：茉莉香片 Jasmine Tea		RM 4
D89 玫瑰蓮子糊(配)一小茶杯冷泡香片 Rose lotus seed paste served with a tea cup of cold brew Jasmine 用茶：玫瑰花茶 Rose Tea		RM 5.9
D90 玫瑰豆漿湯圓 Glutinous rice balls in rose soya bean 用茶：玫瑰花茶 Rose Tea		RM 5.9
D91 荔紅薑茶湯圓 Ginger tea glutinous rice balls with black sesame and peanuts 用茶：玫瑰花茶 Rose Tea		RM 5.9
D92 綠茶雷沙湯圓 Green tea glutinous rice balls with black sesame and peanuts 用茶：綠茶 Green Tea		RM 6.9



D86 Summer green pudding

綠茶布丁(夏)

烏龍茶凍(秋)

D87 Autumn tea jelly

茉莉茶凍(冬)

D88 Cold winter jelly

D85 Spring romance pudding

焦糖布丁(春)

茶館四季布丁/茶凍(全套) RM12.9

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THANK YOU

