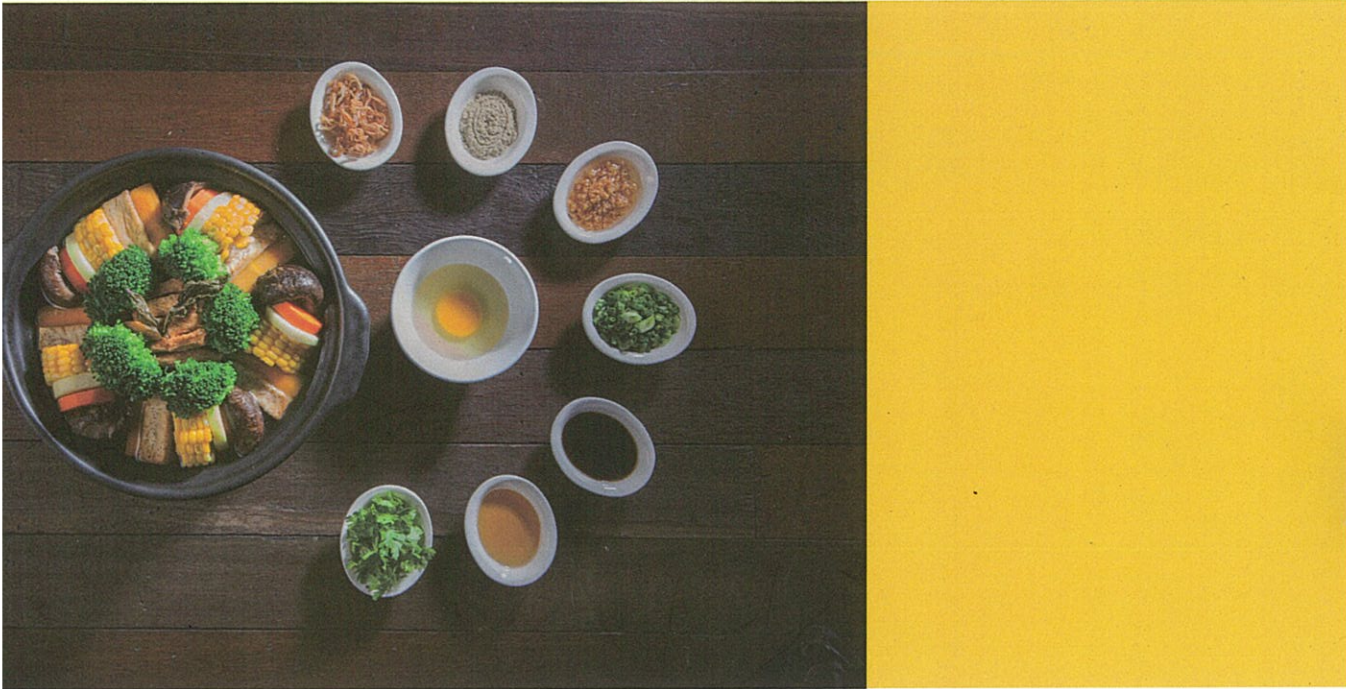




PURPLE CANE

TEA CUISINE

紫藤
茶原



紫藤本着“紫藤茶藝，有情人生”，以“簡單素雅，溯本還原”的設計風格，讓茶帶動生活品味的提升。讓茶香多元性地，健康地融入生活裡。

傳承紫藤30年的茶文化經營理念，在茶館和茶菜餐廳的基礎上，以更專業高質感的形象提供便利親民的外帶茶飲，打造更多元的文化生活品牌，繼續展現有情人生的品牌精神與價值。

“茶原”堅持品質，不負信賴講究天然健康，因應現代人茶飲便利性的需求。

【茶菜】以茶入菜，少油少鹽少調味料，清而不淡，油而不膩。

【茶飲】以精品原葉茶為主體，嚴選茶葉，堅持現調，力求低糖健康完美口感。

【茶食】以茶個性概念，融入茶食創作，口味和風格都自成一派。



茶

，作為文化載體，是人文、禮俗傳承的延續。茶是突破人際隔閡的溝通媒介，亦是健身養神的良引。

紫藤“茶原”是紫藤文化推動下的生活飲食空間。成立於1997年，是馬來西亞第一家茶菜餐廳。取名“茶原”，意喻溯本還原，讓茶回歸體現在生活的品飲膳食價值。從“以茶入菜”的概念，發展出“少油少鹽少調味料”，清而不淡，油而不膩的烹調手法，倡導健康品味的新飲食主張。在“茶原”的茶菜食譜中，作為基調的茶各有屬性，或淡化或消解，或調和或融入，盡顯茶的溫潤性子，讓食者在飽餐之後零負擔，輕鬆愜意，舒暢養樂。

繼續秉持品牌宗旨，把茶融入生活，讓更多人體悟茶的真善美。“茶原”的價值觀，包括“誠意、永續、友善、分享、堅持、多元”。

在“茶原”重塑的基礎上，要更全面地打造新式飲茶文化，調和五感美學，以紫藤“溯本精神，現代追求”為啟發，成為新一代茶飲文化品牌。

茶湯類

Best Selling

Chef Recommended

Double Boiled Tea Soup (in Tea Pot)

1 雨過天青 (龍井擂茶湯) RM 11.9
Lei Cha Tea Soup

用茶: ● 綠茶龍井 Long Jing Green Tea

2 蓮藕茶湯 RM 9.9
Lotus Root Chicken Tea Soup

用茶: ● 普洱 Puer Tea

3 牛蒡茶湯 RM 9.9
Burdock Chicken Tea Soup

用茶: ● 凍頂烏龍 Dong Ding Oolong Tea

4 粟米茶湯 RM 9.9
Sweet Corn Chicken Tea Soup

用茶: ● 凍頂烏龍 Dong Ding Oolong Tea

5 山藥茶湯 RM 9.9
Chinese Yam Chicken Tea Soup

用茶: ● 凍頂烏龍 Dong Ding Oolong Tea

6 菊花粉葛茶湯 RM 9.9
Chrysanthemum Tea Soup with Arrowroot

用茶: ● 普洱 Puer Tea





茶米飯

Tea Rice

7 普洱糙米飯
Puer Brown Rice

|用茶|

● 普洱
Puer Tea

RM 4.0

8 龍井綠茶飯
Long Jing Green Tea Rice

● 綠茶龍井
Long Jing Green Tea

RM 3.5



肉類

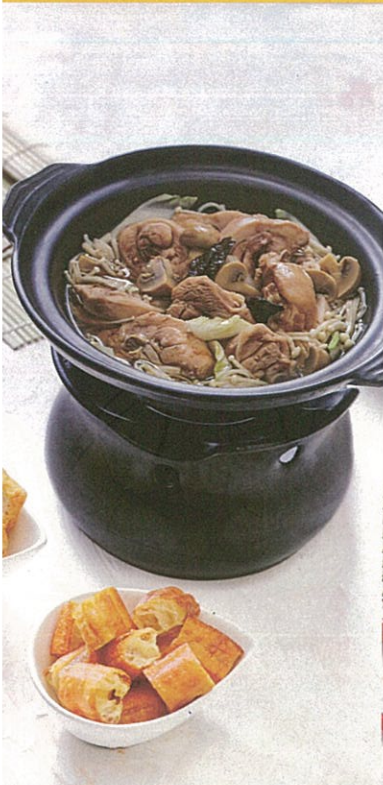
Poultry

 Best Selling

 Chef Recommended

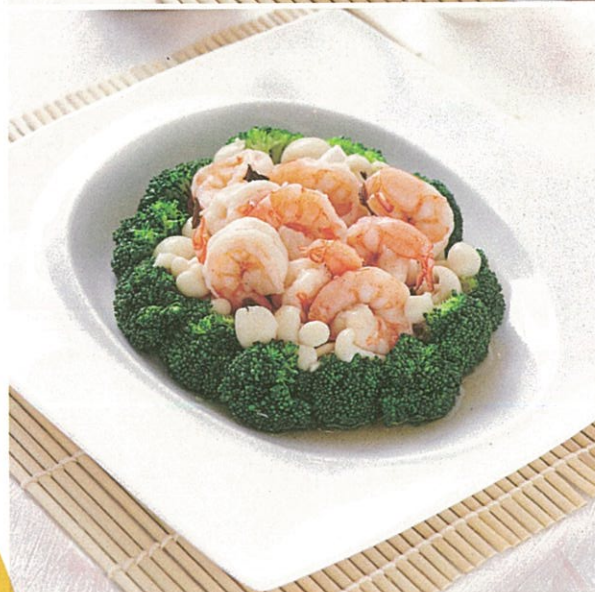
|用茶|

- | | | | |
|---|---|---|--------------|
|  9 | 荔紅茶鴨 1/2
<i>Aromatic Duck (Half)</i> |  荔枝紅茶
Lychee Black Tea | RM 49 |
|  10 | 荔紅茶鴨 1/4
<i>Aromatic Duck (Quarter)</i> |  荔枝紅茶
Lychee Black Tea | RM 30 |
| 11 | 荔紅羊排茶煲
<i>Braised Lamb Chop in Hot Pot</i> |  荔枝紅茶
Lychee Black Tea | RM 43 |
|  12 | 凍頂烏龍肉骨茶煲 (雞肉)
<i>Oolong Chic Kut Teh (Chicken) in Hot Pot</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 39 |
|  13 | 荔紅咖喱雞 
<i>Black Tea Curry Chicken</i> |  荔枝紅茶
Lychee Black Tea | RM 33 |
|  14 | 荔紅鐵公雞
<i>Stir Fried Black Tea Chicken Boxing</i> |  荔枝紅茶
Lychee Black Tea | RM 29 |
|  15 | 普洱木耳燜雞煲
<i>Braised Chicken with Black Fungus in Hot Pot</i> |  普洱
Puer Tea | RM 26 |
| 16 | 蜜汁茶雞
<i>Stir Fried Chicken with Honey</i> |  綠茶龍井
Long Jing Green Tea | RM 23 |



12 | 13

09 | 14



20 | 18

23 | 22

Prices are excluded of 6% SST. / Restaurant 10% service charge will be added. / Photos shown are for illustration purposes only.



海鮮類

Fish & Seafood

 Best Selling

 Chef Recommended

|用茶|

- | | | | |
|----|--|--|-------|
| 17 |  荔紅糖醋石斑魚片
<i>Sweet and Sour Sliced Grouper with Tea</i> |  荔枝紅茶
Lychee Black Tea | RM 49 |
| 18 | 香片薑茸蒸石斑魚片
<i>Steamed Sliced Grouper with Mashed
Ginger in Tea Sauce</i> |  茉莉香片
Jasmine Tea | RM 49 |
| 19 | 龍井薑蔥炒石斑魚片
<i>Stir Fried Sliced Grouper with Ginger and
Spring Onion in Tea Sauce</i> |  綠茶龍井
Long Jing Green Tea | RM 49 |
| 20 |  龍井芝士橙香明蝦
<i>Sautéed Prawns with Orange Cheese
Dressing and Tea</i> |  綠茶龍井
Long Jing Green Tea | RM 69 |
| 21 | 凍頂鹹蛋茶明蝦
<i>Sautéed Prawns with Salted Egg Yolk and Tea</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 69 |
| 22 |  凍頂麥胚蝦球 
<i>Deep Fried Prawns with Oats and Tea</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 49 |
| 23 |  香片西蘭花松菇炒蝦球
<i>Sautéed Prawns with Broccoli,
Pine Mushroom and Tea</i> |  茉莉香片
Jasmine Tea | RM 49 |
| 24 | 荔紅糖醋蝦球
<i>Sweet and Sour Prawns with Tea</i> |  荔枝紅茶
Lychee Black Tea | RM 49 |
| 25 | 三崙臭豆蝦仁 
<i>Stir Fried Prawns and Petai with
Sambal Sauce and Tea</i> |  烏龍茶
Oolong Tea | RM 39 |

茶蔬類 (葷)

Best Selling

Chef Recommended

Fresh & Green (Non-Vegetarian)

26 烏龍X. 0醬炒桂豆苗
Stir Fried Green Bean with
XO Sauce and Tea



● 烏龍茶
Oolong Tea

RM 26

27 鬼馬天地
Stir Fried Lotus Root and
Water Chestnut with Tea

● 綠茶龍井
Long Jing Green Tea

RM 23

28 宮保鮑魚菇 
Stir Fried Abalone Mushroom with
Dry Chilli and Tea

● 荔枝紅茶
Lychee Black Tea

RM 23

29 烏龍鹹蛋涼瓜
Stir Fried Bitter Gourd with
Salted Egg York and Tea

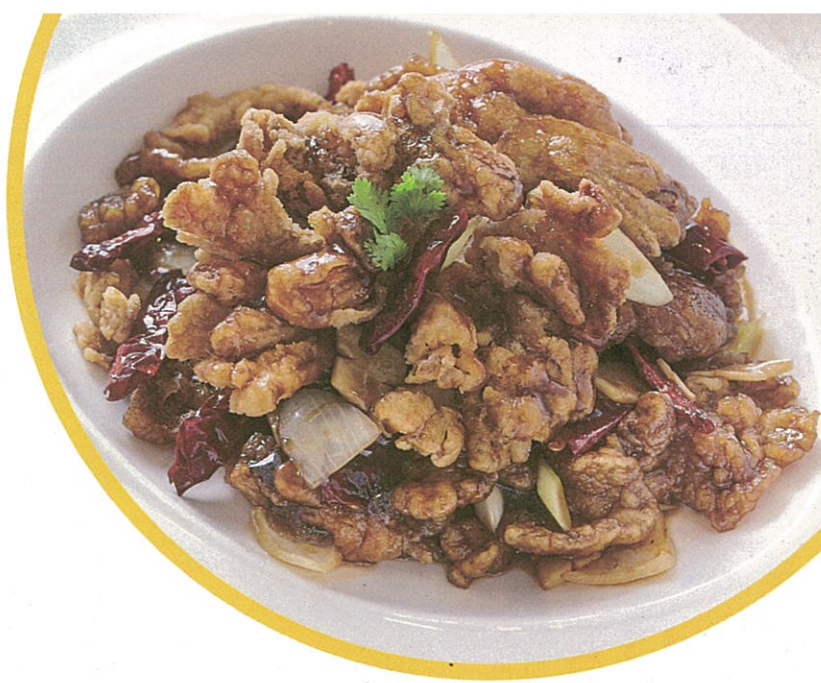
● 烏龍茶
Oolong Tea

RM 20



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28
27
26
31
34



|用茶|

30 馬來風光 
*Stir Fried Water Spinach with
 Sambal Sauce and Tea*

 荔枝紅茶
 Lychee Black Tea RM 20



31 香片蝦醬蕃薯苗 
*Stir Fried Sweet Potato Leaves with
 Shrimp Paste and Tea*

 茉莉香片
 Jasmine Tea RM 20

32 蒜香靚茶蔬
*Stir Fried Season Vegetable with
 Garlic and Tea*

 鐵觀音
 Tie Guan Yin RM 20

33 茶香南瓜炒包菜
Stir Fried Pumpkin and Cabbage with Tea

 鐵觀音
 Tie Guan Yin RM 20

34 蒜香蝦米羊角豆 
*Stir Fried Lady Fingers with
 Dry Shrimp and Tea*

 鐵觀音
 Tie Guan Yin RM 20

茶蔬類 (素)

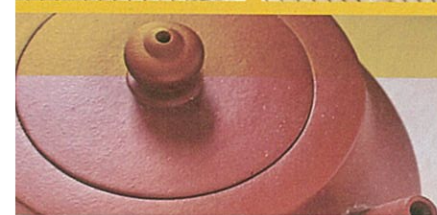
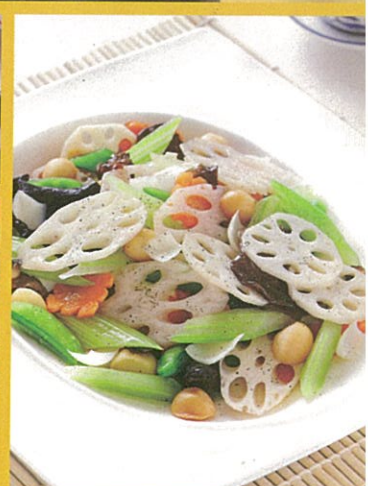
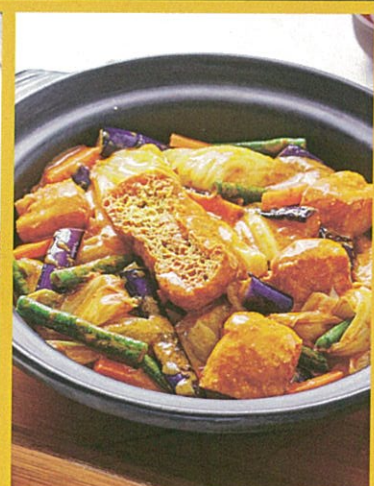
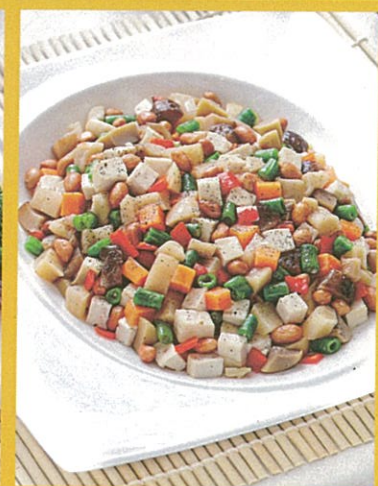
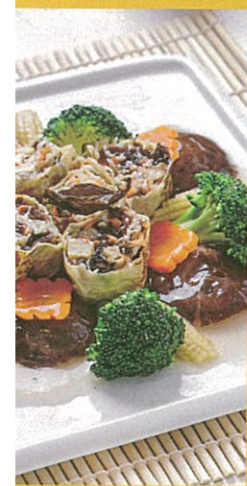
 Best Selling

 Chef Recommended

Fresh & Green (Vegetarian)

|用茶|

- | | | | |
|--|---|---|-------|
|  35 | 烏龍蔬食茶湯煲
<i>Vegetable Hot Pot with Dong Ding Oolong Tea Soup</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 59 |
|  36 | 烏龍夏果伴芹
<i>Sautéed Celery with Macadamia and Tea</i> |  鐵觀音
Tie Guan Yin | RM 36 |
|  37 | 荔紅咖哩蔬菜茶煲 
<i>Mixed Vegetable Curry Pot with Tea</i> |  荔枝紅茶
Lychee Black Tea | RM 33 |
|  38 | 水仙茶卷
<i>Vegetarian Spring Rolls with Tea</i> |  水仙
Shui Xian | RM 29 |
| 39 | 茶原粒粒香 
<i>Stir Fried Peanuts with Pickles and Tea</i> |  荔枝紅茶
Lychee Black Tea | RM 23 |
| 40 | 菜脯四大天王
<i>Stir Fried Vegetable 4 in 1 with Minced Pickles and Tea</i> |  綠茶龍井
Long Jing Green Tea | RM 23 |
| 41 | 菜脯桂豆苗
<i>Stir Fried Green Bean with Minced Pickles and Tea</i> |  綠茶龍井
Long Jing Green Tea | RM 20 |





45



47



48



42

豆腐類和蛋類

Beancurd & Egg

 Best Selling

 Chef Recommended

|用茶|

- | | | | |
|---|--|---|-------|
|  42 | 自製茶鉢豆腐 
<i>Home-made Braised Beancurd with Oolong Tea Sauce</i> |  凍頂烏龍
Dong Ding Oolong | RM 26 |
|  43 | 龍井南瓜燴豆腐
<i>Home-made Braised Beancurd with Pumpkin Tea Sauce</i> |  綠茶龍井
Long Jing Green Tea | RM 26 |
| 44 | 紅茶泰式豆腐粒 
<i>Beancurd with Thai Style Spicy Tea Salsa</i> |  荔枝紅茶
Lychee Black Tea | RM 26 |
|  45 | 凍頂煲仔自製豆腐
<i>Home-made Beancurd with Mushroom and Tea in Hot Pot</i> |  凍頂烏龍
Dong Ding Oolong | RM 26 |
| 46 | 銀魚煎蛋
<i>Pan Fried Egg with Anchovies and Tea</i> |  鐵觀音
Tie Guan Yin | RM 23 |
|  47 | 西紅柿蝦仁炒蛋
<i>Stir Fried Egg with Tomato, Prawns and Tea</i> |  鐵觀音
Tie Guan Yin | RM 23 |
|  48 | 涼瓜煎蛋
<i>Pan Fried Egg with Bitter Gourd and Tea</i> |  鐵觀音
Tie Guan Yin | RM 19 |
| 49 | X.O醬洋蔥煎蛋 
<i>Pan Fried Egg with XO Sauce and Tea</i> |  鐵觀音
Tie Guan Yin | RM 19 |
| 50 | 菜脯煎蛋
<i>Pan Fried Egg with Minced Pickles and Tea</i> |  鐵觀音
Tie Guan Yin | RM 16 |

茶飯/麵類

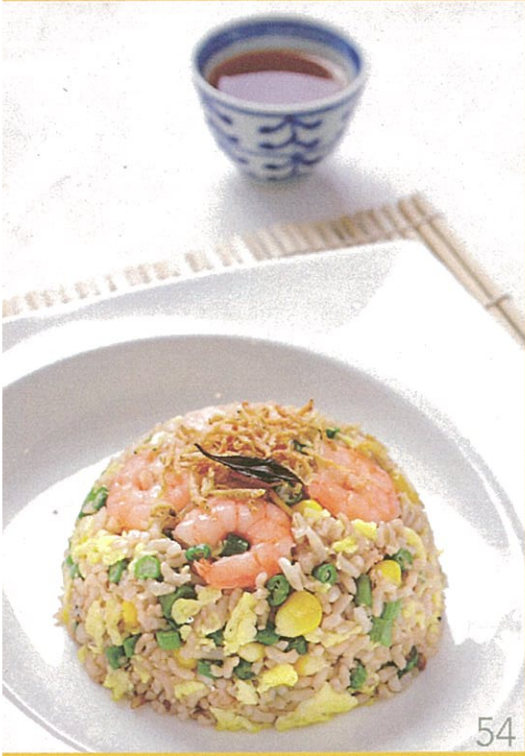
Tea Rice / Noodles

 Best Selling

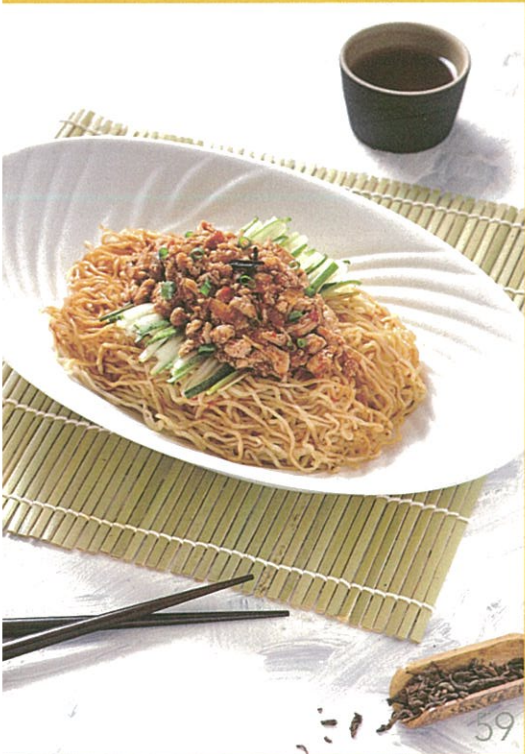
 Chef Recommended

|用茶|

- | | | |
|---|--|---------|
|  51 X.O醬炒茶飯 
<i>Fried Tea Rice with XO Sauce</i> |  綠茶龍井
Long Jing Green Tea | RM 20.9 |
|  52 雨過天青 (龍井擂茶飯)
<i>Lei Cha Tea Rice Set</i> |  綠茶龍井
Long Jing Green Tea | RM 19.9 |
| 53 擂茶炒茶飯
<i>Fried Tea Rice with Lei Cha</i> |  綠茶龍井
Long Jing Green Tea | RM 19.9 |
|  54 粟米豆角炒糙米飯
<i>Fried Puer Brown Rice with Sweet Corn and Long Bean</i> |  普洱
Puer Tea | RM 18.9 |
| 55 烏龍海鮮生煎麵
<i>Pan Fried Noodle with Sliced Grouper and Prawn in Tea Sauce</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 29.9 |
|  56 烏龍蔬食茶湯麵
<i>Handmade Noodle with Mixed Vegetable Soup</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 18.9 |
|  57 鹹菜米粉湯
<i>Salted Vegetables Mee Hoon with Tea Soup</i> |  凍頂烏龍
Dong Ding Oolong Tea | RM 16.9 |
| 58 茶原炒米粉
<i>Fried Mee Hoon with Tea</i> |  鐵觀音
Tie Guan Yin | RM 16.9 |
|  59 普洱炸醬麵 
<i>Handmade Noodle with Minced Meat and Tea</i> |  普洱
Puer Tea | RM 16.9 |



54



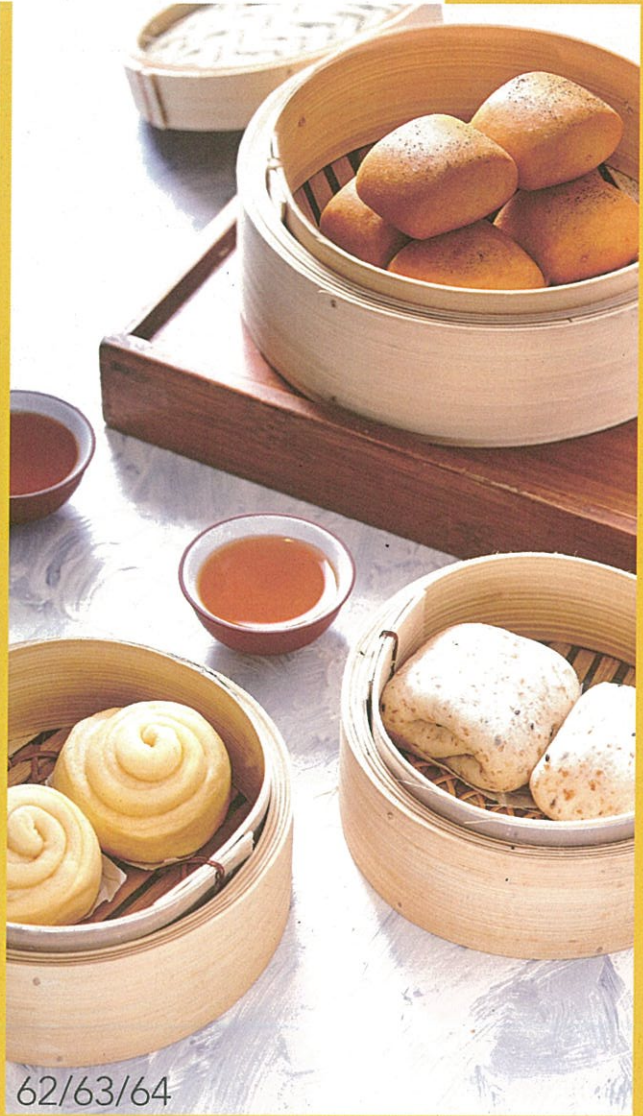
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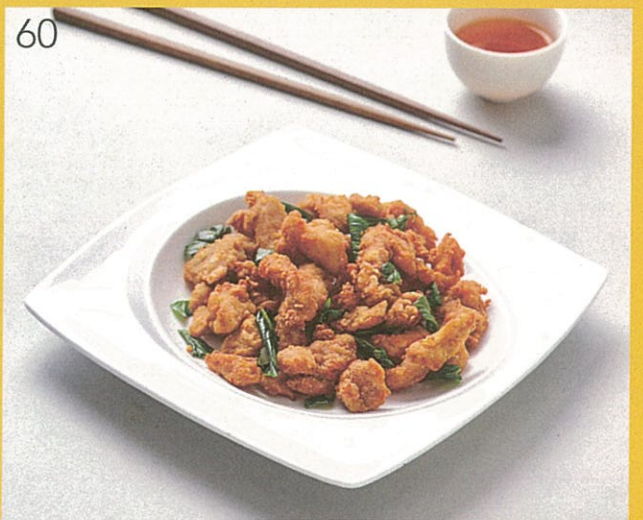
52



65 62/63/64



61 60





茶點心

Snacks

Best Selling

Chef Recommended

|用茶|

60	茶鹽酥雞 <i>Deep Fried Salt-peppered Chicken Nuggets with Tea</i>	鐵觀音 Tie Guan Yin	RM 15.9
61	蕃薯球 (8粒) <i>Deep Fried Sweet Potato Balls (8 nos)</i>	烏龍茶 Oolong Tea	RM 12.9
62	香酥手工茶饅頭 (6粒) <i>Handmade Mini Fried Buns (6 nos)</i>	烏龍茶 Oolong Tea	RM 9.9
63	手工五穀饅頭 (2粒) <i>Handmade Wholegrain Buns (2 nos)</i>	烏龍茶 Oolong Tea	RM 6.9
64	手工蕃薯饅頭 (2粒) <i>Handmade Sweet Potato Buns (2 nos)</i>	烏龍茶 Oolong Tea	RM 6.9
65	茶葉蛋 (3粒) <i>Tea Eggs (3 nos)</i>	荔枝紅茶 Lychee Black Tea	RM 5
66	茶葉蛋 (2粒) <i>Tea Eggs (2 nos)</i>	荔枝紅茶 Lychee Black Tea	RM 4

茶甜品

Best Selling

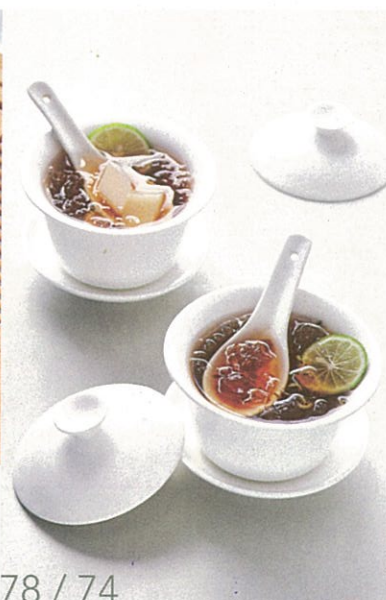
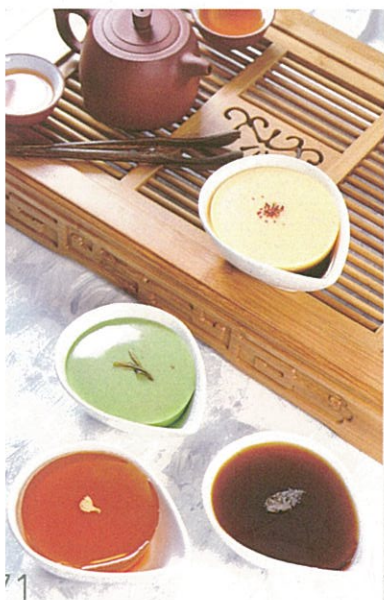
Chef Recommended

Tea-licious Desserts

|用茶|

67	春之焦糖布丁 <i>Spring Romance Tea Pudding</i>	● 玫瑰花茶 Rose Tea	RM 5.9
68	夏之綠茶布丁 <i>Summer Green Tea Pudding</i>	● 綠茶 Green Tea	RM 5.9
69	秋之烏龍茶凍 <i>Autumn Oolong Tea Jelly</i>	● 凍頂烏龍 Dong Ding Oolong Tea	RM 5.9
70	冬之茉莉茶凍 <i>Winter Jasmine Tea Jelly</i>	● 茉莉香片 Jasmine Tea	RM 5.9
71	四季布丁茶凍 (全套) <i>Homemade 4 Seasons Dessert (Set)</i>		RM19.9

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71

78 / 74

72

|用茶|

- | | | | |
|----|--|----------------------------|---------|
| 72 | 綠茶擂沙湯圓
<i>Green Tea Glutinous Rice Balls with Black Sesame filling & Peanut Coating</i> | ● 綠茶
Green Tea | RM 13.9 |
| 73 | 玫瑰蓮子糊
<i>Rose Lotus Seed Paste</i> | ● 玫瑰花茶
Rose Tea | RM 10.9 |
| 74 | 紅茶桃膠 (冷)
<i>Crystal Peach Resin in Black Tea (Cold)</i> | ● 荔枝紅茶
Lychee Black Tea | RM 9.9 |
| 75 | 綠茶花生糊
<i>Green Tea Peanut Paste</i> | ● 綠茶
Green Tea | RM 8.9 |
| 76 | 相思紅豆糊
<i>Black Tea Red Bean Paste</i> | ● 荔枝紅茶
Lychee Black Tea | RM 8.9 |
| 77 | 玫瑰豆漿湯圓
<i>Glutinous Rice Balls with Black Sesame Filling in Soy Milk</i> | ● 玫瑰花茶
Rose Tea | RM 8.9 |
| 78 | 紅茶杏仁豆腐 (冷)
<i>Almond Beancurds in Black Tea (Cold)</i> | ● 荔枝紅茶
Lychee Black Tea | RM 7.9 |



77/75/76/73

現萃蜜香茶

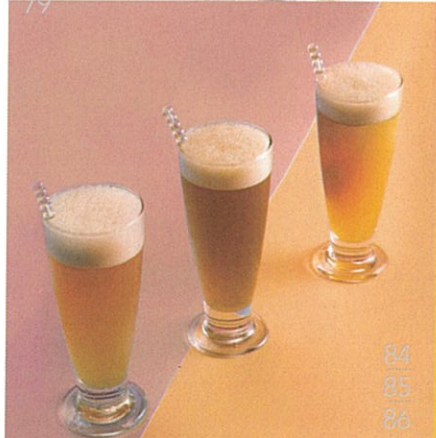
Fresh Brew Iced Honey Tea

- | | |
|---------------------------------------|--------|
| 9 普洱蜜
<i>Ice Honey Puer Tea</i> | RM 9.9 |
| 0 紅茶蜜
<i>Ice Honey Black Tea</i> | RM 9.9 |
| 1 烏龍王蜜
<i>Ice Honey Oolong Tea</i> | RM 9.9 |
| 2 檸檬綠茶
<i>Ice Lemon Green Tea</i> | RM 9.9 |
| 3 檸檬紅茶
<i>Ice Lemon Black Tea</i> | RM 9.9 |

現萃冷特調

Fresh Brew Flavoured Tea

- | | |
|---|---------|
| 4 草莓烏龍
<i>Strawberry Oolong Tea</i> | RM 12.9 |
| 5 香芒烏龍
<i>Mango Oolong Tea</i> | RM 12.9 |
| 6 蘋果茉莉
<i>NZ Apple Jasmine Green Tea</i> | RM 12.9 |
| 7 荔枝白茶
<i>Lychee White Tea</i> | RM 12.9 |
| 8 芭樂茉莉
<i>Guava Jasmine Green Tea</i> | RM 12.9 |



紫藤大壺茶

Purple Cane Hot Brew

PER PAX

- | | | |
|-----|--|-------|
| 89 | 普洱
<i>Puer Tea</i> | RM 4 |
| 90 | 烏龍
<i>Oolong Tea</i> | RM 4 |
| 91 | 水仙
<i>Shui Xian Tea.</i> | RM 4 |
| 92 | 香片
<i>Jasmine Tea</i> | RM 4 |
| 93 | 紅茶
<i>Black Tea</i> | RM 4 |
| 94 | 凍頂烏龍
<i>Dong Ding Oolong</i> | RM 8 |
| 95 | 繡球茉莉
<i>Jasmine Roundies</i> | RM 8 |
| 96 | 紫竹蘭
<i>Zi Zhu Lan</i> | RM 8 |
| 97 | 黃金桂
<i>Huang Jin Gui</i> | RM 8 |
| 98 | 陳年普洱
<i>Aged Puer</i> | RM 12 |
| 99 | 極品梅家塢龍井
<i>Finest Long Jing Green Tea</i> | RM 18 |
| 100 | 大紅袍
<i>Da Hong Pao</i> | RM 20 |



Prices are excluded of 6% SST. / Restaurant 10% service charge will be added. / Photos shown are for illustration purposes only.

TEA+原葉冷萃茶

Tea+ Cold Brew Tea

- | | | |
|-----|--|---------|
| 101 | 荔枝紅茶
<i>Lychee Black Tea</i> | RM 14.9 |
| 102 | 潮州單叢蜜蘭香
<i>Dan Cong Mi Lan Xiang</i> | RM 14.9 |
| 103 | 鐵觀音紫竹蘭
<i>Tie Guan Yin Zi Zhu Lan</i> | RM 17.9 |
| 104 | 梅家塢明前龍井
<i>Ming Qian Long Jing</i> | RM 14.9 |
| 105 | 茉莉花茶&玫瑰
<i>Jasmine Tea and Rose</i> | RM 14.9 |
| 106 | 壽眉白茶
<i>Shou Mei White Tea</i> | RM 14.9 |

*subjected to item availability
視物品供应情况而定



Artisanal | Crafted | Rich | Refreshing

COLD BREW TEA

原叶冷萃茶 TEA+出品

匠心精萃，甘醇清冽
The essence of craftsmanship, Light & Refreshing Mouthfeel.

- ④ EXCLUSIVE SELECTION OF PREMIUM TEA FROM PURPLE CANE. WITH QUALITY ASSURANCE.
- ⑤ EXOTIC & AROMATIC FLAVORS PERFECTLY RELEASED WITH 8HRS OF LOW TEMPERATURE STEEPING.





TEA+醇香氮氣茶

Tea+ Nitrogen Tea

|用茶|

- | | | | |
|----|--|--------------------|---------|
| 07 | 氮氣普洱蜜
<i>Nitro Honey Puer Tea</i> | ● 普洱
Puer Tea | RM 15.9 |
| 08 | 氮氣柚子烏龍
<i>Nitro Yuzu Oolong Tea</i> | ● 烏龍
Oolong Tea | RM 15.9 |
| 09 | 氮氣山楂洛神花
<i>Nitro Roselle Hawthorn Tea</i> | ● 花茶
Flower Tea | RM 15.9 |



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純果汁和其他

Fresh Fruit Juice & Others

110 混合果汁 (任選2種水果) <i>Mixed Fresh Fruit Juices (Any 2 Choice)</i>	RM 16.9
111 紅蘿蔔 <i>Fresh Carrot</i>	RM 14.9
112 鮮橙 <i>Fresh Orange</i>	RM 14.9
113 青蘋果 <i>Fresh Green Apple</i>	RM 14.9
114 皇帽啤酒 <i>Carlsberg</i>	RM 15.9
115 礦泉水 <i>Mineral Water</i>	RM 3.9
116 RO水 <i>RO Water</i>	RM 2.0



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以茶入菜，
溯本还原

2283 6090 (RESERVATION)

PURPLE CANE TEA RESTAURANT

WWW.TEARESTAURANT.COM.MY

PURPLE CANE TEA CUISINE

Lower Ground Floor, The Gardens,
Taman Syed Putra Mid Valley City,
Kuala Lumpur, Malaysia

**PURPLE
CANE** 紫藤
TEA CUISINE 茶原