



THE UPPER HOUSE  
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teakha 茶家



Press Release – FOR IMMEDIATE RELEASE

## **The Upper House Partners with Specialist Tea Café Teakha**

Presenting Café Gray Deluxe Afternoon Tea and Pop-Up

*Third Edition of Homegrown Brand Collaborations*

**Hong Kong, 27 August 2020** – The Upper House launches its third homegrown brand collaboration with specialist tea café teakha, to present a Café Gray Deluxe Afternoon Tea with tea-infused delicacies from sister brand, Plantation by teakha, and the brand's very first pop-up, from September to November.

Founded by Nana Chan in 2012, teakha is an intimate tea café in Hong Kong's quaint Poho neighborhood that focuses on hand-cooked teas and homemade cakes. The concept was inspired by a desire to recreate a space where teas and cakes are not only delicious, but also serve a purpose - to bring people together. In 2017, Plantation by teakha was born. A purveyor of rare tea and tea ware from small plantations around the world, its aim is to introduce a full spectrum of single origin, true teas to the younger generation.

"Swire Hotels has always been my favourite hospitality brand, with their personal touch and sensitivity to local cultures - qualities which I think have a lot in common with teakha. At teakha, we believe that tea is a window to opening our hearts. Through this window, we welcome you into our "home", to experience a lifestyle that is in touch with our community and our environment. I think this is what The Upper House is about as well," said Nana Chan.

"There is something quietly powerful about a nourishing cup of tea. There is equal richness in sharing it amongst friends and neighbours. I love the energy that teakha carries in their warm mugs, their fragrant scones, and the heart of what they do: to create community through deliciousness," said Yvonne Cheung, Director of Restaurant and Bar, The Upper House.

### **Café Gray Deluxe x Plantation by teakha Afternoon Tea – 7 September until 30 November**

The fragrant Afternoon Tea set features two savoury and two sweet creations that are infused with Plantation by teakha. The fruity quality of cold-brew Red Oolong tea is combined with the creaminess of goat cheese and sweetness from figs. The honeysuckle notes from Apple Blossom Verbena, work perfectly to cure the salmon on Guinness bread. The herbaceous Chamomile tea is married with contrasting citrus notes in the buttermilk



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verrine. The distinct and robust Red Jade Bergamot tea is matched with luscious milk chocolate chantilly and toasty hazelnuts. Café Gray Deluxe's signature scone also gets a transformation with candied ginger, whilst keeping the same fluffy, buttery richness.

A choice of tea featuring Masala Chai, Keemun Rose and Apple Blossom Verbena from Plantation by teakha completes the Afternoon Tea. The Masala Chai is a double-brewed strong Assam with added ginger syrup and milk on the side, creating a balanced, lighter chai where all the flavours shine through. The Keemun Rose, blended with organic sweet rose from Yunnan, adds additional depth to the smoke and pinewood base of the tea, topping it off with a natural floral fragrance. Apple Blossom Verbena has a sweet lemony flavour carried by a light, round body. The caffeine-free tea boosts healing properties for sore throats, digestive disorders, and skin whitening.

### **The Café Gray Deluxe x Plantation by teakha Afternoon Tea**

7 September until 30 November 2020

3:30pm to 5:30pm

HK\$285 per person, HK\$480 per 2 people

Level 49, The Upper House

Book with promo code "TUHteakha" to receive a gift from Plantation by teakha. Available while stock lasts.

For Café Gray Deluxe reservations, please contact +852 3968 1106, email [info@cafegrayhk.com](mailto:info@cafegrayhk.com) or visit [www.upperhouse.com](http://www.upperhouse.com) to book online.

### **teakha Pop-Up, Level 6 – 11 September until 29 November**

As the cool breeze returns in autumn, guests can savour creations from teakha's scone and tea pop-up on The Lawn. Inspired by Nana's family recipe, the baked delights brim with distinctive local touches, featuring flavours exclusively for The Upper House Pop-Up, including Fig, Roselle, Apple Longan, Earl Grey Lemon, Matcha White Chocolate and Banana Peanut Butter. Enjoy the perfect accompaniments of teakha's Masala Chai, Yin Yang, Caramelised Lemon Tea, Assam Original Milk and more.

### **teakha Pop-Up**

11 September until 29 November (Closed on Mondays)

10:00am to 4:00pm

Level 6, The Upper House

All prices are subject to a 10% service charge.



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#TUHteakha #CafeGrayDeluxe #ThisView #FoodHeaven #HousePopUp  
#TheUpperHouse #TheHouseCollective #SwireHotels

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For high-resolution images, please [click here](#).



Café Gray Deluxe x Plantation by teakha  
Afternoon Tea



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Café Gray Deluxe



The Lawn



teakha Pop-Up



teakha Pop-Up

### About teakha

teakha was founded by former lawyer Nana Chan in January 2012. The café located on Tai Ping Shan St, Sheung Wan was inspired from a desire to recreate a space where tea and cakes were not only delicious, but served a purpose - a purpose to bring people together. Teas at teakha adhere to the traditional cooking methods from their country or origin and cakes are humble; made from locally sourced seasonal ingredients, and very often made from old recipe books dug up from Nana's mothers' kitchen cabinet. In January 2017, tea purveyor Plantation by teakha was born to introduce the full spectrum of single origin, true teas to the younger generation. Plantation sources teas and teaware directly with the makers at origin from China, Taiwan, India, Sri Lanka or Japan,



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collecting their stories at the same time and inviting you to share in the intricacies of these tales through the beautifully presented teas.

[www.teakha.com](http://www.teakha.com)

[www.plantation.hk](http://www.plantation.hk)

### **About The Upper House**

Designed by award-winning architect Andre Fu, The Upper House, Hong Kong, is highly individualised and provides a sense of understated luxury. The House offers 117 rooms, all featuring scenic harbour or island views, including 21 suites and 2 penthouses, and begin at 730 sqft – the largest in Hong Kong. Named to symbolise an 'upward journey' to a retreat above the bustling city, natural materials, original sculpture installations and seamlessly proportioned spaces are integrated to create a sophisticated and modern "Asian influenced" residence. The lush green surrounds of The Lawn offer guests a respite with relaxing cocktails or complimentary group wellness classes. A warm and inviting Sky Lounge, featuring a central fireplace, welcomes guests day and night and plays host to the House's globally renowned signature talk series, Up Close. Café Gray Deluxe, a 21st century 'grand café' located on level 49 overlooking Victoria Harbour, creates modern European dishes favouring organic seasonal ingredients. The House sits above Pacific Place, Hong Kong's premier integrated commercial, retail and hospitality complex, conveniently located in the heart of Hong Kong's business district. One of four Houses in The House Collective, The Upper House celebrated its 10th Anniversary in 2019.

[www.upperhouse.com](http://www.upperhouse.com)

### **About Swire Hotels**

Swire Hotels creates and manages distinctive hotels in Hong Kong, Mainland China and the United States under two brands, The House Collective and EAST, providing unscripted and authentic experiences for individually minded travellers who seek originality, style and personalised service.

The House Collective, a group of Houses each uniquely imagined and inspired by their locations, began with The Opposite House in Beijing, which opened in 2008, followed by The Upper House in Hong Kong, The Temple House in Chengdu and the latest addition, The Middle House in Shanghai, which opened in 2018. EAST, designed for today's go-getters, takes personal life balance to a whole new level and includes EAST Hong Kong, EAST Beijing and EAST Miami.

[www.swirehotels.com](http://www.swirehotels.com)



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