

Tea 'licious!'



FOR ALL THOSE WHO ARE DEVOTED TO TEA, EXPLORE THE WORLD OF TEA AS THERE IS A LOT MORE THAN YOU STILL NEED TO KNOW.

There is nothing parallel to a hot cup of tea first thing in the morning. If I walk down the memory lane, all I can recall is that my occasional encounter with tea became a regular phenomenon during the college days. Sipping 'chai' sitting in the college canteen or randomly at any 'nukkad chai' stall and discussing anything to everything starting from Indian politics and the hot dude next college, all was too much fun.

Though I still enjoy my hot cuppa stopping my car at any roadside tea stalls, my love for tea has made me explore the tea cafes in the city, which are multiplying in numbers at a rapid pace. Many prefer to spend hours working on the laptop in tea cafes and sipping one cup after the other. The meditative and relaxed atmosphere in these cafes makes it a perfect place for having a peaceful conversation as well. As I decided to

know more about the growing tea lounge culture of the city, my first stopover became Cafe Oz & Bar in Khan Market. As I stepped inside and grabbed a table, within no time the peaceful ambience of the place started having its effect on me and my mind was relaxed. But remembering the purpose for which I'd come, I decided to talk to the manager Deepak Sharma and to my surprise, the place had tea about which I had never heard before.

"We've around 10 varieties of tea which are easily available and other tea that are rare. We mainly have T2 tea which we import from Australia. T2 collects tea from various parts of the world like China, Japan, Britain, and so on. As people

are health conscious many prefer herbal teas which are caffeine free and can be taken anytime of the day." Though the information sounded interesting, what caught my attention was the name of the tea - Gorgeous Geisha, White Monkey, Melbourne Breakfast, Earl Grey, Chamomile, Citrus Punch and the list goes on. All the tea had unique qualities, strong aroma and different taste. Talking about the fast catching tea lounge culture of the city Deepak highlights, "Two years back we started Cafe Oz here, and within this short time the tea sale has gone up to 10 per cent. We have cus-



tomers who come here almost every day, sip four to five cups of tea while working on their laptop. Sometimes people come in group and according to the food they order, we suggest them the tea they should go for. Here anyone can come, sit for hours



while they chat, work or just relax."

Though the concept of 'Chai time masti' is almost similar, the tea lounges of the city have made it more sophisticated and classy feels S h e k h a r Chatterjee, who is a regular at Tea Lounges and at the same time roadside tea stalls of the city. "I love tea and my tea breaks are as frequent as one in almost every one or two hours. I decide my tea stopover looking at the company I'm in. If I'm with my school or college mates, we hardly care and stop anywhere and everywhere, whether it's a 'local tapri' or a tea lounge. But if I'm with my office colleagues or

family, tea lounges become an obvious choice. Though there is a vast difference between the two, the only common factor is having a relaxed chilled out time over a cup of tea."

As Shekhar works in Rohini, he mainly stops at Wagh Bakri Tea Lounge at D Mall while coming back from office, so we decided to visit at the place. Parag Desai, Director, Marketing, Wagh Bakri Tea Lounge said, "Tea bars in the city are seeing a huge influx of people from all age group. India is a country where tea is a common beverage for all. Everybody looks for a comfy and quite ambience to relax and talk. Here we encourage the traditional concept of 'chai' and 'pakoda'. All the snacks that are served in our tea lounge are Indian. We serve 40 varieties of tea."

Talking about their special 'Chai', he adds, "In tea, we have 'Masala Chai' which is quite famous as we make it with our own special masala. When we talk about tea, we also have twelve flavours of iced tea as well."

So folks if you didn't have the experience of a tea lounge yet then just go for it.

—RAJANY PRADHAN

