CHINESE VALENTINE'S DAY
CHOCOLATE AND TEA PAIRING WORKSHOP

"Tea is drunk to forget the din of the world," said the Chinese philosopher T'ien Yiheng. This timeless beverage has been cherished for centuries, renowned for its rich flavours and calming effects. Chocolate, evolving from a bitter drink to a beloved treat, symbolizes indulgence and joy. Together, they offer unique sensory experiences that enhance our appreciation of flavour.

Chocolate pairs beautifully with various types of tea, such as rich dark chocolate with robust black tea or salted caramel dark chocolate pralines with fragrant longjing tea. In this workshop, participants will explore delicious combinations by tasting six exquisite chocolates alongside selected teas, gaining insights into effective pairing. The expert team will share knowledge on how to identify complementary flavours, encouraging you to appreciate the nuances of each pairing. Founder Cecilia from Pekoe&Petals, an Advanced Level Tea Craftsman, along with Chocolatiers Carolyn and Charles, will share their insights on identifying complementary flavours.

Whether you are a chocolate lover, a tea enthusiast, or a curious connoisseur, this workshop offers a unique opportunity to expand your palate. Don't miss the chance to join us and discover the delightful synergy of chocolate and tea!

WEDNESDAY. 12TH FEBRUARY 2025

MAIN DINING	6:00PM – 7:30PM

FEES : MEMBER AND GUESTS @HK$390 PER PERSON
LANGUAGE : ENGLISH
FORMAT : KNOWLEDGE SHARING AND PAIRING OF 6 CHOCOLATES WITH TEAS

Remarks:
- Seats will be allocated on a first come first served basis.
- E-mail confirmation will be sent to successful enrolments.
- Please arrive on or before 5:50PM. The workshop will commence promptly at 6:00PM.
- Cancellation Policy: 100% of total amount will be charged to Member's account within 7 days of event.

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cacao
guilt-free chocolates

About the Brand
Cacao is a family-run chocolate business in Hong Kong, dedicated to producing guilt-free chocolates using the best quality cocoa beans — award-winning, slavery-free cocoa from Paquibato in the Philippines, along with Arenga sugar and cocoa butter. Committed to sustainability and ethical sourcing, Cacao ensures its products are fresh, additive-free, and provide a rich flavour experience.

Pekoe&Petals

About the Brand
Pekoe&Petals, founded in 2022, aims to elevate tea culture through educational workshops. The brand promotes well-being and fosters a deep appreciation for quality teas among both enthusiasts and newcomers. It assists in navigating the diverse world of tea, introducing enjoyable varieties to newcomers while delighting connoisseurs with exceptional selections.

For registrations, please contact us on 2216 5715 or e-mail us at membership@refineryclub.com.