OUR TABLE & LEAVES

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THE NOSTALGIC CHARM OF TAMSUI

Diplomat's Choice · Heritage & Origins

A Warm Welcome from the Founder
Staff Spotlight · Cuinary Ambassadors
Exploration of Altitude, Soil, and the Art of Tea
The Legendary Rice of Taitung
Our Table · Recipe · Pairings
Sip of Art · Lady Cooling Off

A WARM WELCOME FROM THE FOUNDER



It gives me immense pleasure to welcome you to the very first issue of Our Table & Leaves.

When we embarked on this journey to create Taiwan Maami, our desire was remarkably simple: to cultivate a sanctuary where authentic Taiwanese heritage and uncompromised culinary standards could flourish side by side. Whether you are stepping through our doors in bustling T Nagar or taking a quiet moment in our Anna Nagar retreat, we believe that dining should always be an uplifting, delightful affair.

This monthly publication is our humble invitation to bring you behind the scenes—to share the provenance of our teas, the cherished stories behind our recipes, and the spirited individuals who pour their hearts into serving you every day.

Food has an extraordinary way of weaving connections across cultures. We are profoundly grateful to have you at our table, and we trust this journal will add a touch of warmth and delight to your day.

Warm Regards ,
順頌 時綏

Hu Cheng Yun

Theresa Hu Cheng Yun
Founder, Taiwan Maami

“Food has an extraordinary way of weaving connections across cultures.”

TAIWAN_MAAMI

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OUR LEAVES & PROVENANCE

"Nourished by cool elevation, Nilgiris whole leaves yield a bright clarity that extracts can never replicate."





THE MISTY HIGHLANDS OF NILGIRIS



In an age where speed frequently compromises quality, true luxury lies in origin and respect for ingredients. Every pot served across our Anna Nagar and T Nagar sanctuaries is brewed exclusively from single-estate, organic whole-leaf tea, harvested from the misty slopes of the Nilgiris. Nourished by cool mountain elevation, Nilgiris tea is celebrated globally for its delicate floral notes and smooth, pristine finish.

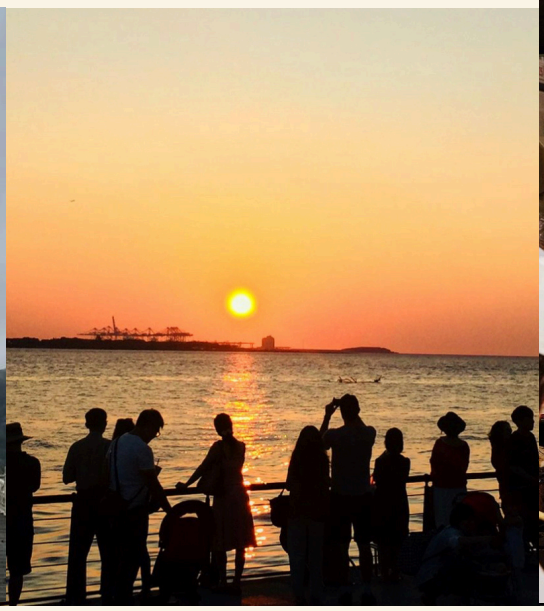
To appreciate Nilgiris tea, one must understand that a single estate yields vastly different flavour profiles depending on when the leaves are plucked:

- ***The Frost Tea (Jan – Feb)*:** Plucked during freezing winter nights, the bush slows its growth, concentrating sugars in young shoots. The brew is pale amber with sweet notes of orchid and green apple.
- ***The Spring Flush (Apr – May)*:** As warmth returns, the leaves yield a vibrant, golden cup with crisp brightness and a sweet finish.
- ***The Autumnal Flush (Sep – Oct)*:** Harvested post-monsoon, mature leaves produce a deeper copper liquor with a rich, velvety body.

At Taiwan Maami, we select our harvests to ensure every pot reflects the seasonal expression of the highlands.

IN OUR NEXT ISSUE:

We explore the alchemy of leaf oxidation—demystifying the spectrum between Green, Black, and High-Mountain Oolong teas


The Nostalgic Charm of Tamsui

By Stephen S. C. HSU
Director-General of Taipei Economic and Cultural Centre Chennai

When travelers picture Taiwan, eyes often turn toward Taipei 101. Yet for diplomats, poets, and locals seeking the true soul of northern Taiwan, the heart beats along the historic riverside of Tamsui (Danshui).

Located where the Tamsui River meets the Taiwan Strait, this old port town carries a nostalgic rhythm —where colonial history, sacred architecture, and sunset breezes evoke a timeless sense of longing.

1. Wuji Tianyuan Temple (無極天元宮)
Nestled against the misty slopes of Mount Datun, this five-tiered pagoda is a tranquil spiritual sanctuary. Famous for spring cherry blossoms, its quiet stone grounds offer year-round peace and an elevated atmosphere of reflection.

2. Fisherman's Wharf & Lover's Bridge (淡水漁人碼頭)
A favourite twilight escape where harbor lights glow softly over docked fishing boats. Walking across the white cables of Lover's Bridge at dusk rewards you with Tamsui's legendary golden sunset.

3. Tamsui Old Street: Memories & Flavours (淡水老街)
A nostalgic stroll down red-brick lanes lined with tea houses and vintage bakeries. Here, heritage lives through authentic local staples like A-Gei (stuffed tofu pockets) and crisp Fish Crackers, paired with roasted oolong tea.

"We bring Tamsui's nostalgic warmth to Chennai. Pause at our table, linger over a quiet cup of tea, and discover the hidden beauty of Taiwanese heritage."



PRISTINE TERROIR

The Legendary Rice of Taitung

Nourished by mountain runoff and volcanic soil in Taitung's Chishang Valley, Taiwanese short-grain rice is celebrated for its sweet, springy "Q" texture (彈牙) —the signature bouncy chew prized in Taiwanese cooking.



THE

Rice Champions
Taikeng No. 9 (臺梗9號)

Nourished by pure mountain run-off and volcanic soil in Taitung's Chishang Valley, Taikeng No. 9 is the golden standard of Taiwanese short-grain rice. Plump, translucent, and naturally sweet, it delivers that legendary springy 'Q' texture in every single bowl.

Taiwan Koshihikari (越光米):

Adapted from Japanese roots and cultivated in Changhua's fertile plains. Fragrant, tender, and the perfect base for delicate braised pork (Lu Rou Fan).

Chishang Brown Rice (池上米):

Grown in Taitung's clean mountain air; prized for its nutty complexity and mineral-rich finish.

"Tucked between the Central Mountain Range and the Pacific Ocean lies Taitung's Chishang Valley—Taiwan's most celebrated agricultural sanctuary.



The Grace of Quiet Care

A CONVERSATION WITH BIAK

In fine dining, true excellence lives in the unspoken details—an intuitive eye, an authentic smile, and the quiet dedication to making every guest feel cherished. At Taiwan Maami, front-of-house ambassador Biak embodies this philosophy with poise and grace.

Drawing from a background in healthcare assistance and primary education, Biak brings a rare depth of patience, emotional intelligence, and composure to our floor.

Biak told us: "Hospitality is an active discipline. My previous career taught me calm under pressure—so even on our busiest nights, I maintain composure and pour my energy into our guests. Great service means prioritizing people, keeping a watchful eye on every table, and fulfilling a guest's needs before they even have to ask."

"Taking care of people has always been my calling. I give my absolute best to ensure every guest leaves with a smile." — Biak , Taiwan Maami T Nagar Flagship Team Lead



Biak's Signature Pairing Pick

"I always recommend Biang Biang Noodles paired with our Classic Taiwan Milk Tea."

"The saucy broad noodle has incredible depth in the flavours of 13-spices, complemented by cold dairy and sweet tea notes of our milk tea with tapioca pearls —it is a timeless balance."



Biang Biang Noodles 油潑麵

Wide, hand-pulled flat noodles from Xi'an, tossed in a bold mix of chilli oil, garlic, and 13-spices. Chewy, fiery, and deeply satisfying — a taste of street tradition.

- 300g of Plain Flour
- 1 tsp of salt
- 1/2 tsp alkaline
- 160g of warm water
- 20g of oil

1. Mix & Knead
Dissolve salt and alkaline in water. Gradually combine with flour to form a rough dough. Knead for 8–10 minutes until smooth and firm.
2. First Proof
Cover and rest for 10 minutes.
3. Second Proof
Knead briefly again until smooth. Cover and rest for another 10 minutes.
4. Third Proof (Oil Rest)
Divide into portions and shape into logs.
Coat each piece generously with oil, cover well, and rest for at least 3 hours at room temperature. This step is essential for achieving proper stretch and chew.
5. Stretch & Cook
Flatten each piece gently, make in the centre of the longer side. Stretch into wide ribbons, tear from the centre and split it into a belt/ loop. Cook immediately in boiling water until tender and chewy.



Smooth and gently sweet, our most popular Classic Taiwan Milk Tea calms the vibrant spice of Biang Biang Noodles, making every bite delightful refreshing



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TAIWAN MAAMI

SIP of ART

Step into the quiet elegance of the past at Taiwan Maami, Anna Nagar.

“LADY COOLING OFF”, an exquisite work from around 1300 CE, now housed in the prestigious ***National Palace Museum in Taipei***.

A noble lady strolls with effortless grace, her status clear through her two attentive maidservants—one holding a delicate silk fan, the other, a cloth.

Notice the vibrant vermilion of her robe. This rich colour was crafted from cinnabar, a rare mineral used in China for thousands of years to symbolise luck, vitality, and high social standing. See the fine details —the elaborate, whorled hairstyles that once defined high-fashion beauty.

Though the artist’s name is lost to time, these delicate, golden brushstrokes are often attributed to the legendary master **Chao Meng-Fu (趙孟頫)**.

This is more than just a painting; it is a glimpse into a world of archaic beauty and sophisticated craft.

We invite you to enjoy this art, sip your favourite tea, and linger in our Anna Nagar sanctuary.
Welcome to Sip of Art at Taiwan Maami.

OUR EXTENDED TABLE

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