"Of the Farmer, By the Farmer, For the World"

चियापान
CHIYAPAN
राष्ट्रिय चिया घर

TEALAYA™
Rare & Organic

Nepal Tea Tasting Experience

Discover the Taste of the Himalayas

Step into the serene world of Nepalese tea, where every sip tells a story of lush mountain gardens, centuries-old traditions, and pure Himalayan freshness. Our Nepal Tea Tasting experience invites you to explore a variety of exquisite teas grown in the high-altitude estates of Ilam, Dhankuta, and beyond.

From delicate white teas to bold black brews, this guided tasting will take you on a flavorful journey through Nepal's unique terroir — a true hidden gem in the global tea map.

Join us for an hour of tea, tales, and tranquility in the heart of Kathmandu.

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Proud Product of Ilam, Nepal

Tea Tasting Package for Tourists in Kathmandu, blending authentic Nepali tea culture with a local people & tourist-friendly experience.

Tealaya/Chiyapaan

Package Name:
"Sip Nepal: The Himalayan Tea Journey"

Package Highlights:
Welcome Drink:
Iced herbal tea or spiced milk tea (chiya) on arrival
Served with light traditional snacks (e.g., sel roti, puffed rice)

Guided Tasting of 5 Signature Nepali Teas:
Ilam Black Tea – Robust and malty with honey notes,
Ilam Green Tea – Light, fresh with grassy undertones
Silver Tips White Tea – Rare and delicate, floral aroma
Oolong Tea – Semi-fermented, smooth and nutty
Himalayan Herbal Infusion – Lemongrass, Ginger, Hibiscus, Butterfly Pea Floweer, Tulsi blend
(Each tea served in traditional clay or ceramic cups)
Tea & Culture Presentation:
Brief history of Nepal's tea regions (Ilam, Dhankuta, Panchthar)
Visual presentation with photos and tea garden videos
Storytelling session: "From Leaf to Cup" – how tea is grown, picked, and processed
Interactive Experience:
Learn the Nepali way of brewing "chiya" and taste your own mix
Smell and touch loose leaf samples
Tea pairing with local treats

Souvenir Included:
Small pouch of your favorite tea from the session (30g)
Handmade ceramic teacup or postcard from Ilam

Optional Add-ons:
Tea gift boxes for purchase
Private tea blending workshop
Local musician/folk performance (on request)

Duration:
1.5 to 2 hours
Price (Example):
NPR 800 – 1200 per person
(Group discounts & private sessions available)

Perfect For:
Tea lovers
Culture & culinary tourists
Couples and solo travelers

Tea Master

Chiranjivi Dahal is a third-generation tea farmer and a leading entrepreneur in Nepal's tea industries with over 14 years of experiences. A certified tea master and visiting assistant professor at Zhangzhou College of Science & Technology tea department (Tenfu Tea) China, he founded Tea Culture Pvt. Ltd. Operating two tea processing units and a tea garden in SAKHEJUNG, Illam, Nepal. He is also creator of successful tea brands Chiyapaan & Tealaya, contributes significantly to the growth of Nepal's tea culture.

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Affiliated with
Nepalese Tea Trust, Nepal Tea Association

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