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Tranquil Tea Lounge

The new downtown Fullerton eatery offers a modern alternative to traditional tearooms.



A modern look. A menu of more than 85 loose-leaf teas. About a dozen varieties of traditional French macarons. And a choice of small-plate selections that range from Albacore Ceviche to Roast Beef Sandwich with Jalapeño Cream Cheese. Bring them all together, and you have the Tranquil Tea Lounge in downtown Fullerton – an original concept that takes tearooms to a whole new level.

“Our ambience is very clean, modern and urban-designed,” says Jonathan Munsayac, an account executive for OC Menus and its sister magazine OC METRO. Munsayac owns Tranquil Tea Lounge with his sister, Michelle Phelps. “Most tearooms are either Victorian, shabby-chic or Asian décor.”

Munsayac describes it as an alternative to the bar scene and the hustle and bustle of coffee shops.

“It’s a place for people to relax, socialize and learn about the benefits of tea.”

And, he says, it’s the perfect place to take a date.

“We focus on educating consumers by conducting monthly tea tastings in our private event room. ... We support local artists. ... Besides our teas, we offer a full menu of food and desserts. ... All our bread comes from a local bakery. ... We try to use the freshest ingredients using local vendors from farmers markets.”

The brother-sister team aims to create more than a place to sip and try new teas; Tranquil Tea Lounge offers an experience for their customers. Teas are steeped at the table. Tastings go beyond experimentation, offering insight into history and culture. A recent session, titled “Matcha – the Complete Story,” delved into the origins of the finely ground green tea from Japan, which is used in traditional Japanese tea ceremonies and, more recently, cooking.

“Our next event will be ‘Tea 101’ on Sept. 13,” says Munsayac. tranquiltealounge.com ♦

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