



Indian Cup
— NEW DELHI —

Authentic Indian Experience



CATALOGUE



www.indiancup.au

Our Story



We set out with a mission to create a brand that celebrates the heritage and culture of Indian tea while enriching its vibrant history. We would like to share all of this with Australia. Having worked in the Australian market for more than 25 years and understanding customer preferences, our team is confident that we can offer a unique premium tea brand from the very heart of India, further strengthening Australians' love for Indian tea. We strive to make our brand, Indian Cup, synonymous with the highest quality Indian tea in Australia.

Indian Cup co-founders, Ankita and Sarthak, spent years traveling through tea gardens and plantations across different regions of India in search of carefully selected teas. In collaboration with tea masters with more than 70 years of experience, they succeeded in creating the finest offering, which became Indian Cup. The taste of Indian Cup tea will take you to different corners of incredible India, offering a wide range of premium products: from classic traditional whole-leaf tea to handcrafted blends and authentic Masala tea.



Our Vision

We want our customers to be able to choose any of the tea varieties we offer with complete confidence in their highest quality, purity, and authenticity. Our vision is also for Indian Cup to become a home in Australia for true connoisseurs and enthusiasts of premium Indian tea.



Our Strengths

- Our team is driven by a passion for delivering the finest Indian tea, making Indian Cup a place where the highest product quality is guaranteed. With years of experience, our team carefully selects the highest-quality teas from hundreds of samples from each harvest across various price ranges.
- Our tea blends are handcrafted in small batches directly at the source to preserve their original texture and aroma, which may otherwise be lost during large-scale production.
- Our ingredients are sourced from across India, are organic and 100% natural, with no added preservatives.
- We never compromise on maintaining the premium quality of our tea — quality always comes first





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Darjeeling White Tea



Darjeeling White Tea



White Tea with Mint

Assam

Whole Leaf Black Tea



Assam Black Gold



Assam Golden Tips



Assam Upper Leaf Tea

Darjeeling

Whole Leaf Green Tea



Darjeeling First Flush



Darjeeling Second Flush



**Organic Hand-Rolled
Green Tea**



Darjeeling Green Tea



Fruit Tea

Aromatic Black Tea



Lychee Tea



Guava Tea



Mango Tea



Raspberry Tea



Blackcurrant Tea



Orange Tea



Fruit Tea

Aromatic Black Tea



Peach Tea



Pineapple Tea



Earl Grey Tea



Chocolate Tea



Rum Tea



Spiced Tea

Aromatic Black Tea



Masala Tea



Ginger Tea



Cardamom Tea



Saffron Masala Tea

Unique Tea Blends

Proprietary Flavoured Teas



**Green Tea with Mango
and Turmeric**



**Green Tea with Apple
and Cinnamon**



**Ginger Tea
with Jasmine**



**Peach Tea with
Chamomile**



**Kashmiri Kahwa
Green Tea**



Floral Tea

Aromatic Tea



Mint Tea



Jasmine Tea

Floral Tea

Aromatic Tea



Summer Breeze



Spiced Hibiscus Tea



Butterfly Pea
Flower Tea



Indian Cup
— NEW DELHI —

PACKAGING

Boutique Collection

- Hand-packed
- Beautiful and unique designs for every taste
- Extended shelf life



ZIP-LOCK

- Convenient packaging, ideal for everyday use
- Premium-quality tea at more affordable prices



Specialty Teas

Truly Exceptional

The Indian Cup signature tea collection features some of the finest teas from Darjeeling, Assam, and Nilgiri. We take pride in being among the first to introduce premium Indian teas to the Australian market.

Exclusive Collection

Enjoy the rich and refined taste of some of India's rarest teas in Australia. Our teas are carefully sourced from the finest tea gardens and crafted using leaves of the highest quality, ensuring that every cup delivers a perfect tea experience.

Something for Everyone

This collection has something for every tea lover. White, green, black, strong, light, or refreshing — choose what suits your taste. If you need help deciding, feel free to call us or message us in the chat, and we'll help you find your perfect tea



Darjeeling



Darjeeling



Assam Super Gold



Darjeeling



Nilgiri

INSTANT INDIAN TEA



• Jaggery Masala Tea

Traditional Masala tea is a traditional blend of Indian spices and tea that can be prepared in seconds while delivering the taste of homemade masala tea. Thanks to the aromatic blend of cardamom, ginger, cinnamon, and cloves, this tea offers a true journey through India. Jaggery, used instead of sugar, adds a unique richness and depth of flavor.



Milk



Sugar



Cardamom



Tea



Jaggery



Black Pepper



Cloves



Cinnamon



Ginger

• Turmeric Latte

Spiced turmeric latte, or “golden milk,” is a soothing and vibrant drink that combines turmeric with a blend of spices and warming milk. It contains beneficial spices such as ginger, cardamom, cinnamon, and saffron. These spices not only enhance the flavor but also provide additional wellness benefits. The natural sweetness of jaggery gives the drink a balanced and rich taste. This latte helps promote wellness, soothes, and energizes, making it ideal for both morning routines and relaxing evening moments.



Milk



Sugar



Cardamom



Turmeric



Saffron



Black Pepper



Cloves



Cinnamon



Ginger



INSTANT INDIAN TEA



• Madras Coffee

Madras Coffee instant coffee is an authentic, rich, and flavorful South Indian coffee blend that perfectly captures the traditions of India. It is made from carefully selected coffee beans roasted using traditional methods to achieve a rich aroma and a strong flavor typical of filter coffee from Madras. This coffee has a deep, warming taste with rich notes and a long-lasting aftertaste, bringing a touch of India's coffee culture into your cup.



Milk



Sugar



Coffee

• Saffron Masala Chai

Instant Masala Tea is a traditional blend of Indian spices and tea that delivers the same distinctive taste as homemade Masala tea and can be prepared in just seconds. Infused with an aromatic blend of spices such as cardamom, ginger, cinnamon, and cloves, this tea offers a true journey through India. The delicate sweetness and richness of authentic saffron elevate this tea to a luxurious level while adding an extra layer of aroma and refinement



Milk



Sugar



Cardamom



Tea



Saffron



Clove



Cinnamon



INSTANT INDIAN TEA



• Almond Thandai Latte

Almond Thandai Latte is a rich and aromatic traditional Indian beverage inspired by authentic Indian flavors. This premium blend combines nuts and carefully selected spices to create a smooth, creamy, and indulgent drink. Infused with ingredients such as cardamom, turmeric, saffron, and fennel, it delivers a distinctive taste experience while bringing the essence of India into every cup.



DESI KHAND



CARDAMOM



TURMERIC



SAFFRON



SAUNF



ALMOND



CASHEW



PISTACHIO



KHUSH KHUSH

• Saffron Masala Tea

Instant Masala Tea is a traditional blend of Indian spices and tea with the distinctive taste of homemade Masala tea that can be prepared in just seconds. Infused with aromatic spices such as cardamom, ginger, cinnamon, and cloves, this tea offers a true journey through India. The sweetness and richness of authentic saffron elevate this tea to a luxurious level and add an extra layer of aroma.



Milk



Cardamom



Tea



Saffron



Cloves



Cinnamon





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Premier Tea



Royal Bergamot Tea



Darjeeling Black Tea



Himalayan Jasmine Tea



Assam Black Tea



Spiced Masala Tea





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GIFT SETS



**"Create Your Own Tea"
Ruby Tea Blends Chest**



Wooden Box



Leather Box



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TEA ACCESSORIES



Tea Infuser



Tea Strainer



Tea Spoon



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Premium Collection of Indian Spices



Kitchen King Masala

Often referred to as the "jewel" of Indian spice blends—a royal, versatile masala that brings depth, warmth, and complexity to everyday Indian cooking.



Curry Masala

The quintessential spice blend, deeply rooted in the heart of Indian cuisine. It combines a rich mix of carefully selected spices and herbs—each with its own history and purpose—to create the balance of heat, depth, aroma, and savoriness characteristic of countless Indian dishes. Unlike the generic "curry powder" known worldwide, authentic Indian curry masala features regional nuances developed over centuries of culinary traditions and Ayurvedic wisdom.



Kashmiri Pulao Masala

An aromatic spice blend inspired by the centuries-old tradition of Yakhni Pulao, a delicacy originating from the royal cuisine of Kashmir.



Meat Masala

Deeply rooted in India's rich culinary heritage, particularly in regions where meat dishes are an integral part of local traditions, such as Punjab, Kashmir, Awadh, and parts of Southern India.



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Chicken Masala

A rich, aromatic blend designed to give any chicken dish a vibrant Indian flavor. Deeply rooted in India's culinary traditions and inspired by centuries-old wisdom, this spice mix embodies the essence of classic Indian cuisine while remaining incredibly easy to use. There is no need to gather and grind a dozen individual spices—this blend delivers a wealth of flavor in every spoonful.



Ginger Powder

Known as "Sonth" in Hindi, this finely ground spice is made by drying and then pulverizing fresh ginger roots. Pale beige in color, it possesses a warm, spicy-sweet aroma and a sharp, pungent taste. It is one of the most versatile ingredients in Indian cooking, utilized in both savory and sweet dishes alike.



Garam Masala

One of the most famous spice blends in Indian cuisine. In Hindi, "Garam" (गरम) means "warming" or "heating the body," making Garam Masala literally translate to a "warming spice blend."



Turmeric Powder

A golden-yellow spice originating from India that has been integral to Indian life for over 4,000 years. Since ancient times, it has been used in food, medicine, and sacred rituals. In Ayurveda—the traditional Indian system of healing—turmeric (known as Haridra) is regarded as a powerful herb that balances the body and supports overall health.



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Cinnamon Powder



Tea Masala Powder

Cinnamon (called Tvak in Sanskrit) is native to Kerala, Tamil Nadu, and the Western Ghats. This spice is so renowned that Arab traders kept its origin a closely guarded secret for centuries, spinning myths about giant birds harvesting it just to maintain their monopoly. Later, Portuguese, Dutch, and British colonizers fought for control over the Indian cinnamon trade.



Bombay Biryani Masala

Bombay Biryani Masala is a tribute to the bustling spice markets and cosmopolitan cuisine of Mumbai—a city where flavors from all over India converge. This aromatic mix blends coastal warmth, the richness of Mughlai cuisine, and the vibrant soul of Bombay street food. Every spoonful reveals the multi-layered nature of the spices—from the citrusy zest of coriander and the sweetness of fennel to the earthy depth of black cardamom and star anise. Perfectly balanced, this blend imparts a rich aroma, a golden color, and a soul-satisfying taste.



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Indian Saffron



Indian Vanilla





Partnership

Our expertise lies in the ability to identify and select the finest tea varieties at reasonable prices from hundreds of samples. This is the result of years of dedication and extensive experience. In the packaged tea industry, choosing the right tea variety is a fundamental task of the highest importance. We maintain long-term contracts and relationships with more than 100 tea plantations across all tea-producing regions of India, which is one of the strongest examples of our experience, exclusivity, and potential.

While we are proud to supply the finest teas under our own brand, Indian Cup, we also enjoy working with selected tea varieties and partnering with industry professionals. We are pleased to offer wholesale supply of our most loved flavors and blends, as well as opportunities for customized packaging and private-label solutions under your own brand name.



LOOSE LEAF TEA



Ability to order the required tea from any of the 1000+ Indian tea plantations in the regions of Assam, Darjeeling, Nilgiri, Kangra, Sikkim, and Meghalaya.

No minimum order requirements.

Creation of customized blends with a choice of 60+ aromas and 100+ ingredients.



Sourcing and delivery of the desired tea according to preferences or tea samples.

Customized packaging and labeling.



OUR SERVICES AND EXPERIENCE

Tea flavorings,
additives, blending



Eco-friendly handmade muslin
tea bags and pyramid tea
bags

Handmade tea accessories



Indian Cup - winner of the
"Product of the Year 2022"
competition. Quality con-
firmed!



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Authentic Indian Experience

CONTACT US



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