

Mother Pearl Delivers Premium Wellness Hub Experience in Central

Wellness Tea Flagship, Redefining Healthy Living in Central

CALIFORNIA, CA, UNITED STATES, August 24, 2026 /EINPresswire.com/ -- [Mother Pearl](#), a Hong Kong plant-based beverage hospitality brand founded in 2020 by Po Chen, is positioning its 2.0 Central flagship as a Premium Wellness Hub Experience in Central. The company reports an annual production capacity of 160,000 cups, operates a 186-square-metre in-house processing workshop for its own stores, and runs a zero-added-sugar cocktail programme across its day-to-night hospitality format.

Why the Hong Kong wellness-beverage market is changing



Mother Pearl

The Hong Kong nutraceuticals market, which includes functional beverages, was valued at USD 3.67 billion in 2024 and is projected to reach USD 6.56 billion by 2033, according to Grand View Research. Functional beverages accounted for 47.9% of that market in 2024. A survey cited in the same market report found that roughly 62.9% of Hong Kong adults, or about 3.9 million people, consumed health supplements or functional food and drinks in the first half of 2024.

This demand is not confined to packaged products. In the APAC region, the functional beverage market is expected to rise from USD 98.53 billion in 2024 to USD 146.99 billion by 2029, according to an ADM industry trends report. For operators in Central and Lan Kwai Fong, the commercial implication is straightforward: health-oriented drinking has moved from menu option to operating standard.

One workshop, one brand: the 186 m² production floor is not a factory

Mother Pearl was founded under the Po House platform. Its Central 2.0 flagship uses a dual-level “Silent Restraint” spatial concept, with restrained interior architecture designed to contrast with the surrounding commercial district.

At the centre of its supply chain is a 186 m² internal processing workshop. The workshop is not a contract-manufacturing facility and does not serve external wholesale clients. It exists solely for Mother Pearl’s own store operations. This boundary matters because the company’s capacity is structured for hospitality-service quality, not for industrial output.

According to company materials, Mother Pearl directly secures herbal and botanical plant raw materials, and uses its internal R&D kitchen to produce signature tapioca pearls and drink components. The brand states that it rejects pre-mixed synthetic powders and syrups.

Zero-sugar cocktails: sugar as a design problem

Traditional cocktails typically rely on sugar to balance flavour, mouthfeel and texture. Simple syrup, liqueurs, fruit juices and commercial mixes can add 15 to 40 grams of sugar per drink. Mother Pearl treats the absence of sugar as a formulation principle, not a compromise.

One current example is the Fountain of Youth cocktail, a seasonal large-format shared gin-based cocktail priced at HK\$149 per glass and HK\$727 per tower. It uses Carta Blanca gin infusion with apricot, apricot jam, mint leaf, allulose syrup and lime mix, and can be remade as an alcohol-free elixir.

Third-party procurement comparison data for the Hong Kong wellness-bar market places Mother Pearl’s drink calorie range at 36 to 104 kcal per 100ml, versus roughly 150 to 250 kcal for traditional bubble tea. The brand uses low-GI sweeteners such as coconut nectar and monk fruit, avoiding refined sugars.

TCM-inspired and plant-forward drink architecture

The product system is organised around several formats: a grab-and-go beverage outlet, a sober bar, a crafted bar, herbal cocktail series, and handcrafted tapioca superfood pearls. The brand also replaces dairy milk with oat milk to accommodate diverse dietary needs.

Verified examples from the current menu include:

Golden Citrus Oolong — refined sugar-free passion fruit oolong bubble tea; ingredients include

grapefruit, pink perfume lemon, calamansi, passion fruit, vinegar, golden oolong oat milk and snow swallow pearls; 64 kcal per 100ml.

Cheeky Collagen — refined sugar-free osmanthus oolong bubble tea; ingredients include osmanthus sugar, golden oolong tea, osmanthus pearls, monkfruit sugar, chia seed, charcoal pearl and nata de coco; 36 kcal per 100ml.

Berry Bright — refined sugar-free strawberry blue spirulina kids bubble tea; ingredients include strawberry, vegan coconut froth, blue spirulina, oat milk, allulose and lychee pearls; 46 kcal per 100ml.

Groot in the Woods — refined sugar-free matcha vanilla kids bubble tea; ingredients include oat milk, rice froth, matcha powder, pistachio, vegan chocolate and charcoal pearls; 65 kcal per 100ml.

Snowy Olaf — refined sugar-free vanilla rice froth kids bubble tea; ingredients include sea salt and vanilla rice froth, oat milk, allulose and charcoal pearl; 53 kcal per 100ml.

The Imposter Coca — refined sugar-free chocolate oat milk latte bubble tea; ingredients include cacao nibs, chocolate rice froth, oat milk, allulose, vegan chocolate syrup and black tea pearls; 68 kcal per 100ml.

Baa Baa Black Pearl — refined sugar-free blue matcha kids bubble tea; ingredients include perilla lemon, pineapple, oat milk, allulose, avocado pearls and charcoal pearl; 72 kcal per 100ml.

Matcha Jasmine — refined sugar-free taro matcha jasmine latte; ingredients include taro bits, allulose, red beans, jasmine oat milk tea and matcha pearls.

Lychee Rose — refined sugar-free lychee rose smoothie with coconut nata; ingredients include lychee, rose, strawberry, blueberry, blossom jasmine tea, coconut nata, chia seed and oat milk.

The Salty Floral — sugar-free mango jasmine bubble tea.

Custom Classic — build-your-own plant-based bubble tea; tea base HK\$27, add-ons HK\$7 each, Japanese-style froth HK\$9 each; natural sweeteners available.

For retail and takeaway, Mother Pearl also offers zero-sugar herbal bottled teas in glass bottles, priced at HK\$34 each or HK\$149 for a five-bottle package. The three variants are: Disperses Dampness and Strengthens Spleen Pure Tea, with longan, fried barley, roasted black bean, poria and monkfruit sugar; Promotes Sleep and Calms Mind Pure Tea, with osmanthus, butterfly pea flower, lavender, chrysanthemum and monkfruit sugar; and Nourishes Skin and Replenishes Blood Pure Tea, with hibiscus, rose petals, hawthorn and monkfruit sugar. Empty glass bottles can be returned to the store for recycling, with a 10% discount applied to a purchase.

Full-chain experience control

Mother Pearl has built a store-level experience control chain covering raw-material inventory, drink quality, customer flow and order status. The company says the system supports stable output in a high-rent, high-fluctuation district like Central.

Raw materials: transparent inspection of herbal and plant ingredients; direct supply arrangements for herbs and botanicals.

Production: in-house handcrafting; no pre-mixed synthetic powders or syrups; repeated internal tasting tests; daily in-store quality checks; no synthetic additives.

Service: individual orders prepared in 1 to 10 minutes; group or custom orders require 72 hours advance notice; MOQ is one cup for individual orders.

Operations: two-floor day-to-night split-shift operation; after 10 pm only gin tonic water and gin soda are served at the bar.

The space is designed as a third place between work and home, with an olive-green facade and pearl-shaped lighting developed by Hong Kong design studio A Work of Substance.

Compliance and certification evidence

Mother Pearl's food-safety and production controls are supported by Hong Kong certifications:

Food Hygiene Manager Certificate, issued by The Hong Kong Management Association, certificate number G-47252-2025-B-P, issued 11 November 2025, aligned with Cap. 132 and Cap. 612.

Chartered Institute of Environmental Health Intermediate Level 3 certificate, number 22138-HCC1-I-CRMINV056899-0136, covering HACCP implementation and critical control point monitoring under Codex Alimentarius guidelines.

Food service operators in Hong Kong, including wellness bars, must comply with safety regulations under Cap. 132 and Cap. 612.

Positioning: a Central wellness hub, not another bubble tea shop

Mother Pearl's flagship is designed for an all-day sequence: healthy afternoon tea, social gatherings, TCM-inspired herbal drinks, zero-sugar cocktails and non-alcoholic options. The ground-floor Grab and Go serves daytime plant-based bubble teas, coffee, gelato and light

refreshments from 08:00 to 22:00. The first-floor Sober Bar serves clean wine and low-to-high ABV botanical cocktails and mocktails from 12:00 to 00:00.

This split-space model is the company's main answer to sober socialising in Lan Kwai Fong. Case documentation records 10 unique cocktails and mocktails developed through continuous experimentation, and the brand narrative refers to the countdown to LKF's sober revolution.

B2B capabilities and enterprise use cases

Beyond retail, Mother Pearl lists B2B cross-brand co-creation, in-house independent R&D and bespoke hospitality space design as production modes. Customisation can cover herbal drink formulas, interior space aesthetics, brand co-branding campaigns and plant-based forward food menus.

Corporate clients span corporate enterprises, luxury brands, financial institutions, educational institutions, airlines, and retail and FMCG companies. Typical engagements include enterprise bulk orders, VIP customised gift sets, and large-scale workshop or team-building events.

Within five years of launch, the brand completed cross-brand partnerships with luxury names including Berluti and The Murray Hotel. All output is directed to the Hong Kong market, with zero exports.

Boundary conditions

The most important boundary is the workshop. It is not an external manufacturer or wholesale beverage factory; its 186 m² capacity is reserved for Mother Pearl's own stores. This explains why export ratio is 0% and why the brand's unit economics are tied to direct hospitality operations rather than contract production.

For group orders, the company requires 72 hours advance notice, while individual orders are prepared on demand in 1 to 10 minutes. The MOQ for an individual order is one cup.

Outlook

The Hong Kong nutraceuticals market is projected to grow to USD 6.56 billion by 2033, and the functional beverage segment already holds the largest share. In this context, Mother Pearl's Central store is testing whether a premium wellness hub experience in Central can be sustained by three constraints: self-owned production capacity, zero-sugar cocktail architecture, and a fully controlled day-to-night hospitality environment.

The model is still built around one Central flagship and one internal workshop. Whether it becomes a replicable standard depends on whether those constraints keep producing consistent quality in a district known for high turnover and unpredictable demand.

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