

# COFFEE

## Missibu - Mr Dolph

- Origins  
Brazil Cerrado  
Ethiopia Sidamo

When we roast this coffee, we use two techniques: Fast roast + Slow Roast technique to enhance the sweetness and elegant texture.

- Tasting notes  
White – Cookies cream and milk tea  
Black – Jasmine and black tea

## Expat - Nomad

- Origins  
Indonesia, Bali Kintamani  
Varietal: Arabica  
Process: Honey  
  
Indonesia, Bali Kintamani  
Varietal: Arabica  
Process: Washed  
  
Indonesia, Sumatera, Aceh Gayo  
Varietal: Arabica  
Process: Semi Washed / Wet Hulled

- Tasting Notes  
Brown sugar and milk chocolate upfront with juicy tangerine notes, with a lingering hazelnut finish.

## Barista Breakfast (tasting tray) - 55K

Barista Breakfast is a coffee tasting ritual that highlights espresso, derived from a split double espresso.

You get:

- Espresso:  
A single shot to evaluate the espresso's flavor profile.

- Milk-Based Drink:  
The other single shot is your choice of cappuccino, flat white, or piccolo latte, showcasing the coffee's balance when paired with milk.

If you want to find out more, ask to speak to Doni. Our coffee expert.