

Single-Origin Premium Coffee 精品咖啡系列

We have selected some of the finest coffees from around the world for your enjoyment. Each variety comes from a renowned coffee growing location, and possesses its own unique flavours and aromas, which takes your coffee experience to the next level. Choose your own coffee style: regular, cappuccino, latte or espresso.

Jamaica Blue Mountain No. 1

牙買加藍山一號

HK\$150

One of the world's most well-known and rarest coffees, grown on the slopes of Jamaica's Blue Mountains district. Renowned for its exquisite balance, this coffee exhibits a bright and vibrant yet smooth acidity, a clean taste with virtually no bitterness, and a bold yet sparkling aroma with a profusion of floral notes and sweet herbal and nutty overtones.

世界上最著名和罕見的咖啡之一，生長在牙買加藍山區的山坡上。口感細膩優雅，迷人的果香和淡淡的酸味，入口轉苦為甘。牙買加藍山一號咖啡甘醇可口，讓人回味無窮。

Hawaii Kona

夏威夷可娜

HK\$130

Only coffee cultivated in the Kona District of Hawaii can be described as "Kona", and the highest grade of Kona coffee is made from the best, largest and juiciest beans of a single estate. Complex and balanced flavour with notes of plum and citrus, aromatics lean towards chocolate and roasted macadamia nuts.

只有出產於夏威夷科納區的咖啡才可獲稱為可娜咖啡。該咖啡選用從單一產地以手工採獲的最上乘及飽滿的咖啡豆。帶有複雜而均衡的梅子及果酸味道，而香味亦略帶朱古力及夏威夷果仁的芳香。

Brazil Pulped Natural

巴西喜來多

HK\$80

A balanced cup with light integration of sweet tangerine, and a slightly sour clean finish. Hints of peanut and honey create a beautifully mellow finish.

高品質的巴西喜來多咖啡具有可可味，味道平滑及微酸。
甘甜飽滿，蜜糖回甘。

Washed Yirgacheffe - Ethiopia

埃塞俄比亞摩卡耶加雪菲

HK\$80

Consistently ranked amongst the world's best coffees, Yirgacheffe, from the larger Sidama region of southern Ethiopia brings a refreshing citrus acidity, and a distinct fruity flavor profile with bright floral aromas.

來自埃塞俄比亞南部西達馬地區的摩卡耶加雪菲咖啡經常被列為世界上最好的咖啡之一。
具有清淡花香，柔和的果酸和柑橘的風味，口感清新明亮。

Kenya AA

肯亞AA

HK\$80

Top grade Kenyan Arabica with a fantastic, refreshing aroma. Rich berry and green apple flavours with notes of grapefruit-like acidity and a hint of sweetness.

頂級肯亞阿拉比卡，具有沁人心脾的香氣。擁有濃郁的黑莓和青蘋果的味道，酸度均衡，口感濃厚。

Tiger Mountain Mandheling – Sumatra, Indonesia

印度尼西亞曼特寧

HK\$80

Wet hulled processing method producing higher acidity, combined with the natural sweetness of the coffee develops a unique sweet-sour cup. Flavours of pomegranate, spiced pear, caramel and cigar plus medium-full body mouth feel.

濕式加工技術產生更高的酸度，加上咖啡的天然甜味便顯現出獨特的甜酸。具有石榴、香梨、焦糖和雪茄的味道，令口感變得更有層次。

Prices are subject to a 10% service charge 加一服務費