

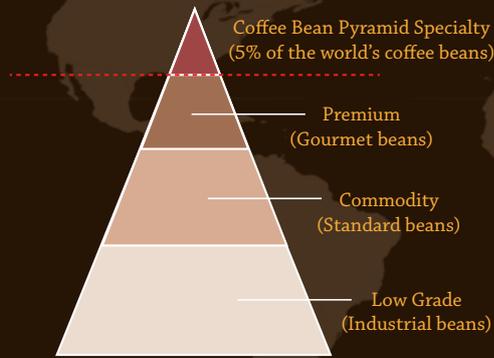
# PIPES

by HATTENDO

**SPECIALTY COFFEE**

*First smart roasting machine from Kyoto*

## Coffee Bean Pyramid



## Roasting Level



## Roasting Gallery Merchandise

Choose your beans, roasting level and quantity to purchase (min. 200g)

	200g	500g	800g
<p><b>PIPES House Blend ANTI MATTER</b> Blend Of : Brazil , Guatemala , Indonesia One of the best choice for those dark roast coffee lovers. 3 Specialty beans make best balance of body and bitterness.</p>	\$18	\$39	\$60
<p><b>PIPES House Blend HONEY TRAP</b> Blend Of : Brazil , Colombia , El salvador It tastes of sweet chocolate, pineapple flavour with a hint of caramel sauce and long after taste.</p>	\$19	\$45	\$60
<p><b>PIPES House Blend NASTY NUTS</b> Blend Of : Vietnam , Brazil , Colombia Bloom of nuts and dried fruits flavour with super strong body and a nutty aroma.</p>	\$20	\$45	\$64
<p><b>PIPES House Blend SANCTUARY</b> Blend Of : Costa Rica , Ethiopia , Nicaragua The perfect balance of aroma and sweetness, right and gentle acidity.</p>	\$20	\$45	\$64
<p><b>PIPES House Blend ULTRA TIGER</b> Blend Of : Ethiopia , Kenya , Brazil A perfect Ethiopian-Kenyan combination, reminiscent of fresh fruit acidity and blackcurrant fragrance, with sweetness &amp; richness.</p>	\$20	\$45	\$64
<p><b>PIPES House Blend ANTI MATTER BEYOND</b> Blend Of : Brazil , Guatemala , Indonesia All natural processed beans with rich chocolate taste and fruity flavour of mango , jackfruit &amp; papaya.</p>	\$23	\$52	\$70
<p><b>PIPES House Blend TRICKSTER</b> Blend Of : Uganda , Colombia It has a light aroma of dark fruits and a sweet creamy syrupy flavour, followed by a robust nutty richness and a very long after-taste.</p>	\$23	\$52	\$76
<p><b>PIPES House Blend SUMMER GEISHA</b> Blend Of : Guatemala , Colombia , Panama Geisha Processed natural and selected for the signature taste of geisha coffee. It tastes of cherry , orange , lychee and papaya flavou with perfect refreshing aroma</p>		\$62	\$87

# Specialty Classic 8

	200g	500g	800g
<b>Brazil</b> Region : Campos Altos Brazil beans have full bodied, sweet and low in acidity with our medium roasting level. It tastes with Sweet chocolate and toasted nut, with fruity aroma.	\$15	\$32	\$48
<b>Guatemala Blue Ayarza</b> Region: Ayarza – Santa Rosa Sweet fruity taste of mango & star fruit & a hint of chocolate with a creamy body.	\$16	\$34	\$54
<b>Colombia Popayan Reserve</b> Region: Massif One of the most outstanding colombian coffee origins , sheltered by the andes mountain range which helps generate homogenous climatic and altitudinal characteristics. Balanced acidity with notes of chocolate milk and caramel	\$17	\$38	\$58
<b>Indonesia</b> Region: Gayo Highlands of Central Aceh Indonesia beans are low in acidity, earthy and full bodied with our medium roasting level. It tastes of peachy and exotic flavours.	\$19	\$45	\$64
<b>Nicaragua</b> Region: La Bastilla SCAA 85 points - how good is it? The sweetness of vanilla caramel syrup and the sweet and sour taste of grape tart.	\$19	\$45	\$64
<b>Ethiopia</b> Region: Southern its strong citrus flavors of peach and apricot, the result is dried cherry, cranberry, and lemonade like acidity.	\$19	\$45	\$64
<b>El Salvador</b> Region: Apaneca-Ilamatepec Winner of the 2012 el salvador cup of excellence. The best combination of bourbon and honey process brings out the perfect sweetness.	\$19	\$45	\$64
<b>Costa Rica</b> Region: Tarrazú Fullbody with a rich acidity with a perfect balance. The fruity aroma after drinking makes you feel relaxing.	\$19	\$45	\$64

# Micro-Lot Selection

	200g	500g	800g
<b>Brazil Geovane Miranda</b> Region: Matas De Minas - MG The cup is vibrantly bright & sweet. It tastes of yellow fruits and navel orange.	\$19	\$45	\$64
<b>Colombia Rafael Amaya Anaerobic</b> Region: Finca La Virginia Cafully hand-picked fully ripened cherries, exposed to a dry anaerobic fermentation, washed and dried on raised beds to ideal moisture content. Floral & fruity flavour of pineapple , panela and cacao nibs.	\$23	\$52	\$76
<b>Colombia Micro Lot</b> Region: Finca El Centro Small batch of coffee beans made by lactic process , it produces coffee beans that result in distinct fruity and milky notes with ccomplex aromas and brightness . It tastes of sweet chocolate notes with fruity flavours of pineapple, nectarine, green apple and fig.	\$23	\$50	\$70
<b>Colombia Pink Bourbon</b> Region: Pitalito - Huila Coffees from this region are balanced and complex with a high valuation of their acidity. It tastes of nutty chocolate with fruity flbavours of berries and citrus , with a floral aroma.	\$23	\$52	\$76
<b>Kenya AA Top Asali Blended Peaberry</b> Region: Thika Well balanced Cup of Blackcurrant fragrance with winery and fruity characters present upon cooling with bright acidity kenya.	\$23	\$52	\$76
<b>Indonesia Anaerobic Kamala Flores Manggarai</b> Region: Finca El Centro This indonesia beans won Indonesian Barista Championship 2020. It tastes of fruity flavours of strawberry , lychee , red grapes and dried fruits. It also has a hint of cinnamon and a floral aroma.	\$26	\$62	\$87
<b>Ethiopia Anaerobic Worka Winey G1</b> Region: Yirgacheffe Dark chocolate taste with a bright pointy acidity . Well balanced cup of mocha combined with floral , spicy elements and an array of fruit flavours.	\$28	\$65	\$96

\* Coffee roasting stops daily at 5pm.

# Micro-Lot Selection

	200g	500g	800g
<b>Colombia Jose Meneses</b> Region: Finca La Secreta It tastes of hint of cinnamon, figs & panela with A citrusy & chocolatey note	\$\$19	\$45	\$64
<b>Brazil Fazenda Rancho Grande</b> Region: Sul De Minas Fruity explosion of tropical & dried fruits , hints of berry & dark chocolate with a slight aftertaste of liquor.	\$19	\$45	\$64
<b>Burundi Kirasa</b> Region: Bujumbura Rural Intense sweetness of orange , berry & dried fruits with a creamy texture & winey aftertaste.	\$19	\$45	\$64
<b>Indonesia Kamala</b> Region: Batukaang, Kintamani Sweet citrusy taste of dried fruits , pineapple & berry with a creamy body.	\$28	\$65	\$96
<b>Colombia Rafael Amaya</b> Region: Finca La Virginia Floral notes & fruity taste of strawberry , pineapple , panela & dragon fruit with a rich raw cacao note	\$28	\$65	\$96

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# Premium Collection

	200g	500g	800g
<b>Colombia Wush Wush</b> Region: San Agustin, Hulia Floral notes like jasmine & citrus characteristics like lemongrass, lime & mandarin.	\$38	\$88	\$130
<b>Mocha Bordeaux</b> Region: Yemen , West Haraz area It has a delicate red wine-like flavour with a blend of acidity & sweetness.	\$58	\$130	\$190
 <b><u>Exclusive Age Of Novo Coffee Beans</u></b> (Only Available Here In Singapore)			
<b>Colombia Joker (Exclusive Novo Mark Beans)</b> Region: Nariño, La Unión district Deep mild acidity & fragrant body with a smooth nutty aftertaste.	\$23	\$52	\$70
<b>African Moon Jackal</b> Region: Rwenzori, Western Uganda Robust & wild flavour. It tastes of sweet & creamy with a hint of dark fruits.	\$23	\$52	\$70
<b>True Blue</b> Region: Lintong Niftah District, Doroksangul City Herbaceous acidity, a mild body with a hint of grapefruit & a clean aftertaste.	\$23	\$52	\$70

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# Special Collection

Premium Coffee Beans Freshly Roasted Upon Every Order

	200g	500g	800g
<b>Vietnam Arabica</b> Region : Lán Tranh, Núi Min Anaerobic Fermentation results in a mellow aroma and deep richness that could not be produced by conventional fermentation processes. Its tastes of fruity flavours of pineapple , berries and dried fruits , with a chocolate and nutty finish.	\$23	\$52	\$76
<b>Guatemala Micro Lot</b> Region : Finca Chamtaca Guatemala micro lot comes within one of the best geographical environments and conditions and produces limited quantities . It tastes of sweet juicy citrus with a hint of chocolate.	\$28	\$65	\$96
<b>Panama Geisha</b> Region : Finca Santa Teresa The Finca Santa Teresa farm sits on ideal geographical and natural conditions of rich volcanic soils with high altitude. Its tastes of fragrance fruity lychee , papaya with hints of berries.	\$58	\$130	\$190
<b>Jamaica Blue Mountain</b> Region: Jamaica Jamaica, an area of stunning beauty and arguably the most famous coffee origin in the world Jamaica Blue Mountain coffee has an Intense aroma with a full body, sweet yet balanced taste moderately crisp and bright with a clean finish and persistent flavours	\$85	\$190	\$280
	200g	400g	
<b>California</b> Roasted almonds Nonpareil almonds that give a hint of smokey flavour.	\$15	\$28	

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*Make an order for our coffee beans!*

 +65 8113 6096

[https://hattendo.oddle.me/en\\_SG](https://hattendo.oddle.me/en_SG)

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