



Savor Coffee


FRESH ROASTED COFFEE
THE SPECIALTY COFFEE

No matter how good the coffee can not stand the test of time. There is no one roasted coffee beans which can be stored for more than a month without losing its original flavor. After roasted 3 to 14 days, coffee beans is the peak of the flavor, mellow and both, rich taste. The fragrance will be volatilized after 4 weeks . Therefore, only freshly roasted coffee beans can be specialty coffee, how much to buy and how much to drink is the best method.

We have a wide variety of procurement from the world famous coffee producing areas of high quality single product / manor coffee beans, after rigorous selection of staff to remove defective beans, to ensure that all are high quality coffee beans. We roast according to the requirements of the guests (tastes, baking, brewing and way), and delivered to the customer within 24 hours after roasting (around 3 working days by post), to ensure that guests enjoy freshly and the flavor of roasted coffee during the best taste of coffee. Our coffee beans are freshly roasted and roasting when placing order. So no roasted coffee is keep in stock.

Our coffee is including whole beans, coffee powder and drip filter bags. We trade in any mtr station. Customers can also select through mailling method (need to pay the extra postage fee).

For more information, please visit our website: <http://www.savor-coffee.com>, welcome to order.

Order or inquiry:  **【Spencer】 6887 5072**  savorcoffeehk@gmail.com

CoE / Manor:	Unit Price HK\$ (200g / pack)	Drip Bags HK\$ (12g x 10packs)
<p>100% Indonesia Civet Cat Coffee (Kopi Luwak) When you meet the Kopi Luwak, only to know the coffee in addition to incense, pure, sweet, slippery, there will be a unique smell, and this taste, as long as you feel once, will be unforgettable. Civet Cat Coffee taste unique, earthy smell heavy, very high consistency, similar to syrup, there is a very special flavor. After drinking, the mouth will leave a touch of mint cool feeling, this is the general coffee does not have the "exclusive taste." Honey and chocolate fragrance, sweet, smooth rich taste. Freshly grounded Civet Cat Coffee, no bitter taste and sour taste, sweet finish, pure and delicate. Special mention is that Civet Cat Coffee can not add milk! The reason is the addition of milk to the natural Civet Cat Cooffee like water, light and tasteless, completely erase the taste of coffee. As well as brewing once not immediately put the coffee residue drained, and then brew more than once to drink Yeah, although less than the first brew out, but still fragrant, there will not be bitter taste. Varietal: Arabica Origin: Pangalengan, Java Island Grade: 1 Altitude: 1,200~1,400 m Processing Method: Natural, Sun-Dried Roast Recommendations: City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon</p>	(100g) 400.00	500.00
<p>Jamaica 100% Blue Mountain No.1 Mavis Village Estate Mavis Village produced the No.1 bid of beans, charming, full of aroma. Dry fragrant fruit and delicious special, wet fruity berry special good, soft acidity, mild oil, slightly sweet, fruit and vegetable flavor. Varietal: Blue Mountain, Arabica Origin: Blue Mountain, Jamaica Manor: Mavis Village Grade: No.1 Altitude: 1,200~1,600 m Processing Method: Washed Roast Recommendations: City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon</p>	(100g) 270.00 (200g) 450.00	450.00



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<p>Jamaica 100% Blue Mountain No.1 Peaberry R.S.W. The Manor carefully selected the year's excellent quality of the pea beans, and these pea beans in the Blue Mountain coffee production is even less, in addition to a more intense floral flavor more admirable sweet and grease. Features: rich taste, charming fruit and a touch of acid, with chocolate, hazelnut taste and a variety of flavor; mild taste, moderate acidity, no bitter taste, from bitter to sweet in the mouth, smooth, sweet finish and lingering for a long time. Varietal: Blue Mountain, Arabica Origin: Blue Mountain, Jamaica Manor: R.S.W Grade: No.1 Altitude: 1,200~1,600 m Processing Method: Washed Roast Recommendations: City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon</p>	<p>(100g) 220.00 (200g) 380.00</p>	<p>400.00</p>
<p>Hawaii Kona Greenwell Estate Extra Fancy The only coffee plantations on the territory of the United States, grown in volcanic soils, producing the southeastern coast of the Hawaiian Islands, but because the yield here is not high, Moreover, the United States and other places on the growing demand for single product coffee, so its unit price is not only higher and higher, and is not easy to buy, the average annual output of about 20,000 tons, the price is high. Pure Hawaii can be satisfied, full of nuts and seductive flavor, sweet sweet mouth, with a pleasant wine sour, moderate acidity, very special. In the distinction of rank, Extra Fancy is the highest grade level, followed by Fancy and No.1. Varietal: Typica Origin: Kona, Hawaii Manor: Greenwell Estate Grade: Extra Fancy Processing Method: Washed Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon</p>	<p>280.00</p>	<p>260.00</p>
<p>Nicaragua. Maragogype SHB EP. Finca Buenos Aires Estate Like blue mountain coffee fragrance elegant taste, sweet full, mint cool, nuts aroma, caramel flavor, wine incense in finish, berry, lily and fragrance, raspberry curd, smooth taste, quite strong sweet, with extremely rich multi-level taste, rich honey sweet, double obvious when cold. Varietal: Maragogype Origin: Nueva Segovia Manor: Finca Buenos Aires Estate Grade: SHB Altitude: 1,500 m Processing Method: Full Wet Process with Natural Dried Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	<p>135.00</p>	<p>115.00</p>
<p>Nicaragua Pacamara Natural Mierisch Limoncillo Blueberries, chocolate, caramel, peas, drupe. Varietal: Pacamara Origin: Matagalpa Manor: Mierisch Limoncillo Grade: SHB Altitude: 850-1,150 m Processing Method: Natural Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	<p>120.00</p>	<p>105.00</p>



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<p>Puerto Rico Yauco Selecto AA Dry incense has a strong cream of the aroma, wet incense with buttery sweet. Taste: fruit aroma, sweet flavor unique, with a strong sweet and unique strong sweetness. Varietal: Typica Origin: Yauco Altitude: 1,500~1,800 m Grade: AA Processing Method: Washed Roast Recommendations: City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	200.00	160.00
<p>Bolivia SHB Fair Trade, Organic, SCAA 85.5 Bolivia is a alpine country located in the southeast of Peru, except high altitude, dry and wet season is clear, shade trees and fertile land, mainly produced with delicious typica coffee. General the specialty coffee beans are suitable for light to medium roasting to prevent the flavor lose. But the Bolivian coffee beans are suitable most levels of roasting, even to French and Vienna level, mellow sweet, with a charming rosin flavor and alcohol choking, bright berry fruit aroma, almond flavor and hazelnut sweetness while in light or medium roast. Taste: fresh flowers, vanilla spices sense is very obvious, comfortable soft citrus acid, nut cream chocolate-like smooth and sweet, good mellow and balance, clean and clear flavor, lingering finish. Varietal: Typica, Caturra, Catuai Origin: Taipiplaya, Caranavi Manor: Amor de Dios Altitude: 1,650 m Grade: SHB, SCAA 85.5 Processing Method: Washed Roast Recommendations: City, Full City, Full City+ ~French Roast Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	120.00	95.00

Central and South America:

<p>Brazil Santos Warm and smooth, low acidity, moderate alcohol, a touch of sweet, good taste Grade: NY2 Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	66.00	60.00
<p>Brazil Pulped Natural FC Fazenda Bourbon Sweet, sweetness, slightly mellow, balance. Varietal: Bourbon Origin: Fazenda Grade: NY2 Processing Method: Pulped natural, semi-dried Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	66.00	60.00



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<p>Brazil Fazenda Bau Specialty sc19 Balance, slightly and clean acidic, slightly sweet, soft, rich taste. Varietal: Mundo Novo. Others Origin: Fazenda Bau 【UTZ Certificate】 Grade: NY2, screen 19 Processing Method: Sun dried Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	75.00	70.00
<p>Brazil Santos NY2 SC17-18 A world can be hailed as the "coffee continent" the world's largest coffee production output countries, occupy around half of all world production. Especially from the Brazilian Santos, which is exported from Santos port, Sao Paulo. NY2 grade is the top grade bean. large size, screen 18-19 as the standard, delicate aroma, comfortable and mild flavor, suitable to try for junior touch of coffee, sour and bitter taste can be deployed by roasting. Medium roasting is fragrance soft, moderate taste, dark roasting is a strong bitter taste, suitable for the deployment of mixed coffee. Characteristic: slightly bitter and acidic, mild, elegant, fragrance. Grade: NY2, Screen 17-18 Processing Method: Washed Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	80.00	75.00
<p>Brazil Cerrado NY2 SC19 S.S. Fine Cup There are three mainly coffee production states in Brazil, the most famous, Cerrado, is locate in a small production area in Minas province, smooth, rich aroma, slight fruit acid. Characteristic: Rich nuts almond, sweet with a little fruit acid. Grade: NY2, Screen 19, Strictly Soft Fine Cup Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	95.00	80.00
<p>Brazil Red Bourbon FC Specialty Almond, nuts, slight mellow, sweet and soft acid, red wine flavor, balance. Varietal: Red Bourbon Origin: Fazenda Vebo Estate Grade: NY2 Processing Method: Semi-dried Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	85.00	75.00
<p>Colombian Supremo Popayan Mild fragrance, citrus fruit acid with sweet flowers, sweet and delicious, soft flavor, balance. Varietal: Caturra, Typica Origin: Popayan Grade: Supremo Altitude: 1,676 m Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	95.00	85.00



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<p>Colombia Emerald Mountain Strong mellow flavor, balanced sour and sweet taste. Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	88.00	95.00
<p>Colombia Huila Pitalito Estate Top of the boutique in the Colombian coffee, best balance, known as the Colombian national treasure coffee beans. Characteristics: exquisite fruit acid aroma, heavy body, caramel aroma, slightly acidic, sweet, good mellow. Varietal: Typica, Caturra Origin: Huila, Colombia Grade: Supremo, screen 17-18 Processing Method: Fully Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	80.00	70.00
<p>Colombia Supremo Balance, rich body, bright acidity. Grade: Supremo Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	70.00	65.00
<p>Costa Rica Tarrazu Fresh, medium viscosity, low acidity, partial citrus acid, with a black sugar finish. Varietal: Caturra & Catuai Origin: Tarrazu Grade: SHB Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	82.00	70.00
<p>Costa Rica SHB Red Honey Process Rich mellow, clean and identical high acidity, rich and obvious aroma, chocolate, orange, melon, peach, honey, blueberry, lychee, berry fruit, cashew nuts, sweet and sour, smooth. Varietal: Caturra & Catuai Origin: Los Santos Grade: SHB Processing Method: Honey Process Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	125.00	110.00
<p>Costa Rica SHB Black Honey Process Tropical fruit, mango, tapioca ball, brown sugar, high sweetness. Varietal: Caturra & Catuai Origin: Las Lajas Estate, Poas de Alajuela Grade: SHB Processing Method: Honey Process Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	160.00	140.00



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<p>EI Salvador Pacamara Honey Process Flavor: Blueberries, bright fruit acid, passion fruit, mellow, clean, rich body. Varietal: Pacamara Origin: Santa Leticia Grade: SHG Processing Method: Honey Process Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	150.00	135.00
<p>EI Salvador SHG EP Pacamara Santa Leticia Citrus, berry fruit, caramel, sweet and sour flavor, smooth, bright. Varietal: Pacamara Origin: Santa Leticia, Apaneca Grade: SHG EP Altitude: 1,200~1,750 m Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	125.00	100.00
<p>Guatemala SHB EP Finca El Cascajal UTZ & RFA Certified 【Micro-Lot】 Smooth, blackberry, sweet, taro, very sweetness, fruit sour. Varietal: Catuai Origin: Finca El Cascajal, New Oriente Grade: SHB EP Altitude: 1,400~1,700 m Processing Method: Washed Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	115.00	95.00
<p>Guatemala Antigua Thick texture and rich taste, sour, smoke, medium body and light chocolate note. Varietal: Bourbon, Caturra Altitude: 1,800~2000 m Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	80.00	80.00
<p>Guatemala Antigua. La Flor del Café Antigua producing areas is the one of eight major areas most prestigious in Guatemala, the main reason is that the cultivation of coffee are located in the volcanic area and the terrain is very high. Unlike other areas, blowing by the sea breeze or the Great Lakes region of high humidity air. Antigua's unique miniature geography forms her unique flavor. La Flor del Café is processed production by the well-known processing plant Las Pastores beneficio, screening strict, excellent quality. Green beans are high in hardness. Features: creamy grease, very clean, tea flavor, sweet grapefruit, red wine, sweet and sour, nuts chocolate, acid meticulous changeable, feel the flowers stay in the nasal cavity, sweet good, In the aftertaste, the fat feeling is still good, and with chocolate nuts sweet and fruit sour taste. Overall, with a variety of taste changes in the delicate. Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	95.00	90.00



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<p>Guatemala Huehuetenango Flavors usually have more aromatic and clear fruit flavors than Antigua, fresh, Antigua's Huehuetenango coffee beans is the most famous in Guatemala's coffee. The higher the altitude the better the quality of coffee beans. Rich taste, full of particles, won the European royal family favor. The classification is divided into seven grades according to the elevation. Production of highland (SHB / 4500 feet or more) the more mellow, and produced in lowland coffee beans, the quality is lower. Features: Cocoa fragrance, fragrant wood baked nuts penetrate the butter flavor, berry, chocolate flavor. Low acidity, sweet, obvious aftertaste. Varietal: Bourbon, Caturra, Typica & Paches Altitude: 1,500~2000 m Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	80.00	80.00
<p>Guatemala SHB Strictly hard bean, very mellow, pure flavor, whether deep or light roast have their own characteristics. Grade: SHB Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	90.00	80.00
<p>Honduras SHG EP Genuine Maracala Caramel, flower, slightly acidic, pure, aftertaste, bright. Varietal: Catuai Origin: Genuine Maracala Grade: SHG EP Altitude: 1,200~1,700 m Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	90.00	80.00
<p>Mexico SHG Organic Low-acid, balanced cup, understated fruit accents, core bitter sweetness of burned caramel, apple, cherimoya hints. Varietal: Typica, Bourbon, Garnica Origin: Cascada, Siltepec, Chiapas Manor: Santo Domingo La Cascada Grade: SHG Altitude: 1,700 m Processing Method: Washed Roast Recommendations: City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	150.00	120.00
<p>Mexico SHG Finca Monte Grande Sweet, grassy, nuts, slightly acidic, smooth. Varietal: Typica, Bourbon, Mundo Nuevo Others Manor: Finca Monte Grande Grade: SHG Altitude: 1,100 m Processing Method: Washed Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	90.00	80.00



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<p>Panama SHB EP Santa Clara Flowers, vanilla, fruit fragrance, pure, sweet acid. Low acidity, lively taste and body, with a unique taste of floral nuts. Varietal: Caturra, Catuai Origin: Santa Clara, Finca Bambito Grade: SHB EP Altitude: 1,600~1,700 m Processing Method: Washed Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	105.00	85.00
<p>Peru SHB EP Chanchamayo Fragrant and rich slight fruit acid, rich chocolate caramel flavor, fruit fragrance, mellow sweet incense. Varietal: Typica (Blue Mountain native species) Origin: Chanchamayo Grade: SHB EP Altitude: 1,350~1,500 m Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	120.00	100.00
<p>Peru Organic Fair Trade Toffee sweetness, toasted grain, roasted almond, Brazil nut, hintsof raisin and dry spice. Cocoa powder flavor finish. Varietal: Typica, Caturra, Bourbon, Castillo, Catimor Origin: Lonya Grande, Utcubamba Manor: San Isidro Sr. Montenegro Grade: SHB EP Altitude: 1250-2100 m Processing Method: Wet Processed Roast Recommendations: City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	150.00	120.00

Africa:

<p>Ethiopia Harra G4 Natural Dry incense in a little wine flavor, wet fragrant, acid brightness then slightly bitter sweet, with a very rich flavor and lasting charm finish. Varietal: Heirloom Origin: Harrar Altitude: 1,900~2,200 m Grade: 4 Processing Method: Natural, Sun dried Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	105.00	95.00
<p>Ethiopia Sidamo G2 Very obvious berry, blueberry flavor, thick and sweet taste full taste in the coffee. Varietal: Heirloom Origin: Sidamo Grade: 2 Processing Method: Washed Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	75.00	65.00



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<p>Ethiopia Yirgacheffe G2 Fresh fruit fragrance, fragrant and honey sweet, drink like a tea in the general flavor, and unique fruit acid. Varietal: Heirloom Origin: Yirga Chefe Grade: 2 Processing Method: Washed Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon</p>	85.00	80.00
<p>Ethiopia Yirgacheffe OCR (Operation Cherry Red) G1 Natural Lemon, citrus incense, jasmine fragrance, peach juice, red wine. Varietal: Heirloom Origin: Gedeo Grade: 1 Processing Method: Natural, Sun dried Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon</p>	125.00	105.00
<p>Ethiopia Yirgacheffe Aricha G1 Natural Fruit sweet and flavor, berry, sweet, balanced. Varietal: Heirloom Origin: Gedeo Grade: 1 Processing Method: Natural, Sun dried Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon</p>	105.00	90.00
<p>Ethiopia Limu G2 Fully Washed Fruit flower fragrance protruding, orange perfume peach flavor, sour lively, jasmine sweet feeling. Hot drinks and slightly cool different sweetness is obvious. Varietal: Heirloom Altitude: 1,400~1,900 m Grade: 2 Processing Method: Fully Washed Roast Recommendations: City, City+, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	110.00	100.00
<p>Ethiopia Kafa Forest Tepi Soft lemon, jasmine fragrance, aftertaste cool. Varietal: Heirloom cultivars (Traditional native species) Origin: Tepi, Kafa Altitude: 1,900~2,100 m Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	95.00	85.00
<p>Kenya AA Cherry acid, good quality, thick and rich taste, moderate acidity, and exudes a unique flavor. Varietal: Kent Grade: AA Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	90.00	85.00



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<p>Tanzania AA Kilimanjaro Strong texture, acidic warm incense, a strong aroma, sweet taste. Origin: Kilimanjaro Grade: AA Processing Method: Washed Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	85.00	80.00
<p>Rwanda AA Medium body, bright, flexible taste, sweet, clean and good. Varietal: Bourbon Origin: Kigali Grade: AA Altitude: 1,500~2,000 m Processing Method: Fully Washed Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	130.00	100.00
<p>Malawi AA Misuku Rich sweet fruit, slightly baked nuts aroma and creamy taste, with caramel, chocolate bitter taste, clean peach sweet and sour, comfortable aftertaste. Slightly deep city roast has more wild wild ginger flower choking incense. Varietal: Geisha, Catimor Origin: Misuku Mountains, Chitipa Grade: AA Altitude: 1,600~2,250 m Processing Method: Natural / Washed Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	Natural: 85.00 Washed: 110.00	Natural: 70.00 Washed: 95.00
<p>Burundi FW AA Before the 17th century, the Tutsi people which graze for a living comes to here. The establishment of the feudal kingdom, the local Hutu rule, and became part of the German East Africa in 1890. In 1922 became Belgian governor. In 1946, the United Nations passed a resolution to host Burundi by Belgium. On June 27, 1962, the 16th session of the General Assembly adopted a resolution on independent independence of Burundi. On 1 July, Burundi declared its independence and established the Kingdom of Burundi. November 28, 1966 the establishment of the Republic of Burundia. On November 1, 1976, the second republic was established. On 3 September 1987, the Third Republic was established. Burundi is located in the eastern equatorial south of Africa, landlocked countries. North and Luanda border, east and south at the junction of Tanzania, West and the Democratic Republic of the Congo neighbors, southwest near the Lake Tanganyika. Features: fruits and vegetables sweet taste, clear cucumber fragrance, rye sweet, clean acid, soft with a sense of layering, good body, sweet aftertaste and lasting. Varietal: Bourbon Grade: FW AA Processing Method: Washed Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	120.00	95.00



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<p>Uganda AA Bugisu Low acidity, mellow taste, with a unique papaya taste. Incense, soft acid, impressive bitter sweet, accompanied by a comfortable chocolate flavor, smooth, rich taste. Varietal: Arabica Origin: Bugisu Grade: AA Altitude: 1,000~1,200 m Processing Method: Washed Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	105.00	90.00
<p>Zambia AA Balmoral Similar to Kenya's sour, mellow taste, strong wine and fragrant soil, low sweet and sour, rich taste. The coffee taste of Zambia and Kenya is very similar, but the smell of sweet, with grape flavor, long fragrance, long aftertaste, taste more gentle than Kenya, itself is more subtle and complex but has a very balanced taste. Some people praise for "the best coffee after dinner". Varietal: Bourbon Origin: Balmoral Grade: AA Processing Method: Washed Roast Recommendations: City, City+, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	85.00	75.00

Asia:

<p>India Robusta Cherry AA Greasy, bitter and rich, sweet, unique heavy taste of wheat tea. Varietal: Robusta Grade: AA Processing Method: Washed Roast Recommendations: Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	68.00	60.00
<p>Indian Monsooned Malabar AA India's unique coffee, coffee farmers select the good arabica raw beans. Transported to the wind pickled field in Indian peninsula southwest of the Malabar coast. After 4 to 16 months time, coffee beans to accept the long-term wet southwest seas wind blowing effect, become unique monsooned beans. Taste: strong sense of hierarchy, strong taste, clean and sweet taste, with sea breeze like salty, woody aroma, smoke flavor, cocoa, honey, fruit and tea. Varietal: Arabica Origin: Kamataka / Kerala Grade: AA Processing Method: Natural, wind pickled Roast Recommendations: Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	90.00	80.00



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<p>Indonesia Sulawesi Toraja Sulawesi Island is the island's top four islands in Indonesia. Sulawesi, Java and Sumatra, all belong to volcanic terrain. Coffee production mainly from the central part of the island southwest of the Toraja Heights, Terrain, sunny enough, day and night temperature difference, room temperature maintained at 24 °C ~ 25 °C, which has a fertile tropical highland volcanic soil rich in nutrients, suitable for planting high quality Arabica coffee. Toraja is also the ethnic name of the local indigenous people, the main planted coffee. Taste: the aroma of the soil, mellow smooth alcohol and the taste of herbs with a complex taste, No manteline so rich texture, acidity and brightness are slightly higher. The weak acid will first open the sense of taste when tasting. Then there are nuts, chocolate-like mellow slip into the mouth, and then enjoying the sweetness, a long time without retreat. Varietal: Djember Origin: Tana, Toraja Altitude: 1,300~2,000 m Processing Method: Washed Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	115.00	90.00
<p>Indonesia Sulawesi Carlose Aromatic coffee, delicate taste, clear level, with herbal flavor, strong sweet aftertaste. Varietal: Djember Origin: Carlose, Sulawesi Processing Method: Washed Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	115.00	115.00
<p>Indonesia Gold Top Mandheling Caramel sweet, brimming black plum aroma and taste, lipid and sweet taste lasting, good balance. Origin: PWN, Sumatra Grade: 1 Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	105.00	95.00
<p>Indonesia Sumatra Mandheling Rich and thick taste and alcohol-like mellow, with a bit sour taste, strong sweet aftertaste. Varietal: Ateng, Bergendal, Djember Origin: Sumatra Grade: 1 Processing Method: Washed Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	70.00	70.00



Savor Coffee

FRESH ROASTED COFFEE
THE SPECIALTY COFFEE

<p>Indonesia Sumatra Mandheling G1 Gayo Mountain Rich, mellow, chocolate, slightly acidic and bitter. Varietal: Catuai, Acaia, Mundo Nova Origin: Gayo Mountain, Aceh, Bener Meriah Altitude: 1,100-1,200 m Grade: 1, screen 18/19 Processing Method: Washed Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	100.00	85.00
<p>Indonesia Mandheling G1 Lindong Iskandar Produced in Indonesia Sumatra Island, Iskandar is another coffee producing area from the Tawar Lake area in Sumatra, where the LaMinita farm handles the semi-washed coffee beans, and through three times strict hand selection. In 2005, the Iskandar manor was a higher grade improvement after the "Lake Tawar". Low production, flavor and meticulous, The aroma of the wonderful and best quality, high thickness, with Nanyang spice flavor and licorice sweet, smooth, lingering aftertaste. Taste: mellow, soft sweet and smooth, moderate acidity, rich fruit flavor. Origin: Iskandar, Lindong Grade: 1 Roast Recommendations: City, Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	120.00	120.00
<p>Indonesia Sumatra Organic Mandheling Aceh Brooding dark cocoa notes, pulpy fruit, dried banana, lingonberry, mossy, forest floor-type earthiness, herbaceous. Varietal: Bergendahl, Djember, Ateng, Catimor Origin: Mandheling, Aceh Grade: 1 Processing Method: Wet Hulled Roast Recommendations: City+, Full City, Full City+ (Vienna) Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	158.00	125.00
<p>Papua New Guinea AA Papua New Guinea is a newer coffee origin and is the descendants of Blue Mountain coffee, with a special sweet, a natural sweet. Features: very clean, full of sense of balance, rich levels, with bright acid, joyful, throat no residue and sweet aftertaste. Rich fruit and fragrance as if with a strong chocolate flavor, impressive. Varietal: Arusha, Typica Origin: Waghi Valley Manor: Plantation Sigr Grade: AA, screen 18/19 Altitude: 1,300-1,900 m Processing Method: Washed Roast Recommendations: City, Full City, Full City+ Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	85.00	80.00

Blend Coffee:



Savor Coffee

FRESH ROASTED COFFEE
THE SPECIALTY COFFEE

<p>Mambo Coffee Bitter thickness and excellent aroma's Mandheling coupled with taste glycol's Brazil coffee beans. Mambo coffee is rounding out Mandheling's strong and Brazil's sour. Mandheling's mellow, heavy bitterness and Brazil's sweet to synthetic a gentle Mambo. It exudes a natural sweet fragrance. Between heavy and warm together. If you do not like and afraid too much sour and bitterness, This coffee is undoubtedly the most appropriate choice! Rich taste and rich lipid, smooth and consistency both. After the depth of the texture and the obvious bitterness comes the elegant sweet aftertaste. Mambo is belong to a mellow coffee. Never drink it with sugar because it will become acid. You can add milk, add milk to make it more mellow. Black coffee drinking method to experience this mellow charming flavor. Roast: City / Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	<p>(454g) 130.00</p>	<p>N/A</p>
<p>Fresh Blend Coffee Fresh and soft flavor with low acidity, a touch of sweetness. Roast: City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	<p>(454g) 178.00</p>	<p>N/A</p>
<p>Bach Style Blend Coffee Bright acidity, rich mellow and aroma, balanced, sweet and lasting. Roast: Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	<p>(454g) 208.00</p>	<p>N/A</p>
<p>Rich Blend Coffee Unique mellow and aroma, balanced acidity and bitterness, rich taste. Roast: Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	<p>(454g) 198.00</p>	<p>N/A</p>
<p>House Blend Coffee Sweet, nutty, powerful flavour, rich and well balanced with an overall intensity, finishes with lingering sweetness and spice. Roast: Full City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	<p>(454g) 166.00</p>	<p>N/A</p>
<p>Mocha Java Rich sweet, thick body, a sense of heavy chocolate lipid, with ripe strawberry sweet. Roast: City+ / City Brew Recommendations: Coffee Maker, Drip, French Press, Flannel Cloth, Syphon, Espresso</p>	<p>(454g) 250.00</p>	<p>N/A</p>