

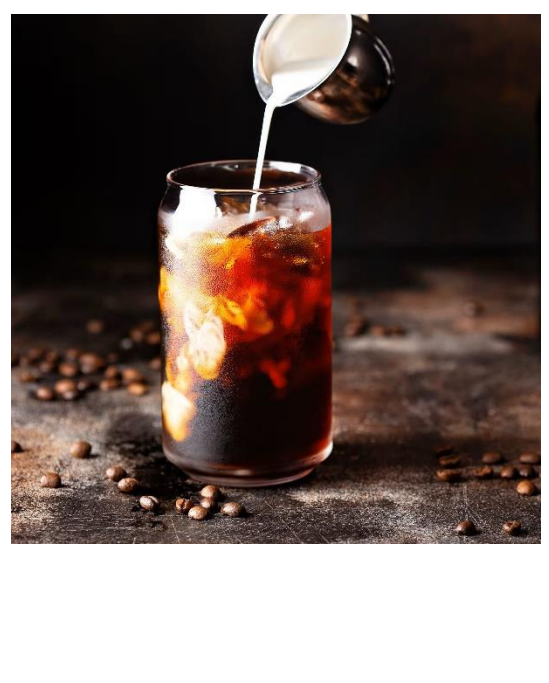


Item	Description	Alt Text
	<p>Espresso is a concentrated coffee beverage brewed by forcing hot water through finely-ground coffee beans. It's known for its bold, intense flavor and is the foundation for various coffee drinks.</p>	<p>A shot of rich and dark espresso in a small cup, showcasing its strong and aromatic essence.</p>
	<p>An Americano is made by diluting a shot of espresso with hot water, resulting in a milder and larger coffee. It retains the espresso's strength but offers a lighter flavor profile.</p>	<p>A cup of Americano, featuring a shot of espresso blended with hot water, creating a lighter coffee with a distinct layering.</p>
	<p>Cappuccino is an espresso-based drink with equal parts of espresso, steamed milk, and milk foam. It has a balanced and creamy texture with a layer of frothy foam on top.</p>	<p>A cappuccino in a ceramic cup, showcasing the harmonious layers of espresso, velvety steamed milk, and frothy foam on the surface.</p>
	<p>A latte is made by combining espresso with a larger amount of steamed milk, resulting in a smooth and creamy coffee. It has a higher milk-to-espresso ratio than a cappuccino.</p>	<p>A glass of latte with a generous layer of creamy steamed milk over a shot of espresso, displaying the classic latte art on top.</p>

	<p>Macchiato, meaning "stained" or "spotted" in Italian, is an espresso with a small amount of frothy milk or foam. It provides a strong coffee flavor with a hint of creaminess.</p>	<p>A shot of espresso "stained" with a dollop of frothy milk in a small cup, showcasing the simplicity of a macchiato.</p>
	<p>A flat white is a popular coffee beverage known for its velvety texture and balanced flavor profile. Originating from Australia or New Zealand, it has gained worldwide popularity for its smooth and rich taste. Here's a description of a flat white coffee:</p>	<p>The flat white starts with a base of espresso, typically extracted using high-quality Arabica beans, which lends a robust and aromatic foundation to the drink. The espresso shot is crucial, as it forms the essence of the flat white.</p>
	<p>Cold brew coffee is celebrated for its smooth texture and subtle sweetness, making it an ideal choice for those who prefer a milder, less acidic brew. It has a rich, full-bodied flavor with notes of chocolate, caramel, and nuttiness, depending on the roast and origin of the beans used.</p>	<p>One of the advantages of cold brew coffee is its versatility. It can be enjoyed black for a pure and unadulterated coffee experience, or customized with syrups, spices, or flavored creamers to create endless variations to suit your taste preferences.</p>



Nitro cold brew coffee is a modern and innovative take on traditional cold brew coffee, infused with nitrogen gas to create a unique drinking experience. It's characterized by its smooth texture, creamy mouthfeel, and cascading bubbles, making it a favorite among coffee aficionados seeking a refreshing and indulgent beverage. Here's a detailed description of nitro cold brew coffee:

To craft nitro cold brew, high-quality coffee beans are coarsely ground and steeped in cold water for an extended period, typically 12-24 hours. This slow extraction process yields a concentrated coffee concentrate that is smooth, rich, and low in acidity, with a naturally sweet flavor profile.



Vietnamese coffee is a delightful and distinctive beverage that captivates with its bold flavor and unique preparation style. Rooted in Vietnam's rich coffee culture, it is celebrated for its intense aroma, rich texture, and sweet, indulgent taste. Here's a detailed description of Vietnamese coffee:

At the heart of Vietnamese coffee is the robusta bean, prized for its strong and earthy flavor profile. Traditionally, Vietnamese coffee is made using a phin filter—a small, metal drip filter that sits atop a cup or glass.



Turkish coffee is a traditional and iconic beverage that holds a special place in the hearts of coffee enthusiasts worldwide. Rich in history and flavor, it is renowned for its strong taste, thick texture, and unique preparation method. Here's a detailed description of Turkish coffee:

Originating in the Middle East, Turkish coffee has a centuries-old legacy steeped in tradition and culture. It is not merely a beverage but a ritual, often associated with hospitality, social gatherings, and cultural customs.