

Redirects & Forwards

Server Side Template Injection

Item Code:

XVWA4589

Item Name:

Description: An Americano is an espresso-based drink designed to resemble coffee brewed in a drip filter, considered popular in the United States of America. This drink consists of a single or double-shot of espresso combined with up to four or five ounces of hot water in a two-demitasse cup.

Bicerin



Category:

Espresso,

Chocolate, Milk

Price: 8.9\$

Item Code:

XVWA7619

Item Name: Café Bombón



Category:

Espresso,

Sweetened Milk

Price: 7.08\$

Description: Cafe Bombon was made popular in Valencia, Spain, and spread gradually to the rest of the country. It might have been re-created and modified to suit European tastebuds as in many parts of Asia such as Malaysia, Thailand and Singapore the same recipe for coffee which is called "Kopi Susu Panas" (Malaysia) or "Kafe Ron" (Thailand) has already been around for decades and is very popular in "mamak" stalls or "kopitiams" in Malaysia.

Item Code:

XVWA5642

Item Name: Café au lait

Category: Coffee, Milk

Price: 10.15\$

Description: Café au lait is a French coffee drink. In Europe, "café au lait" stems from the same continental tradition as "caffè latte" in Italy, "café con leche" in Spain, "kawa biała" ("white coffee") in Poland, "Milchkaffee" in Germany, "Grosser Brauner" in Austria, "koffie verkeerd" in Netherlands, and "café com leite" in Portugal, simply "coffee with milk".

Item Code: XVWA1672 Item Name: Café mélange

Category:

Price: 3.06\$

White Creame

Description: In Italy, latte means milk. What in English-speaking countries is now called a latte is shorthand for "caffelatte" or "caffellatte" ("caffè e latte"). The Italian form means "coffee and milk", similar to the French café au lait, the Spanish café con leche and the Portuguese café com leite. Other drinks commonly found in shops serving caffè lattes are cappuccinos and espressos. Ordering a "latte" in Italy will get the customer a glass of hot or cold milk. Caffè latte is a coffee-based drink made primarily from espresso and steamed milk. It consists of one-third espresso, two-thirds heated milk and about 1cm of foam. Depending on the skill of the barista, the foam can be poured in such a way to create a picture. Common pictures that appear in lattes are love hearts and ferns. Latte art is an interesting topic in itself.

Item Code:

XVWA4276

Item Name:

Cafe mocha



Category:

Latte,

Chocolate

Price: 4.05\$

Description: Café mélange is a black coffee mixed (french "mélange") or covered with whipped cream, very popular in Austria, Switzerland and the Netherlands.

Item Code:

XVWA9680

Item Name: Cappuccino



Category: Espresso, Milk Price: 3.06\$

Description: Caffè Mocha or café mocha, is an American invention and a variant of a caffe latte, inspired by the Turin coffee beverage Bicerin. The term "caffe mocha" is not used in Italy nor in France, where it is referred to as a "mocha latte". Like a caffe latte, it is typically one third espresso and two thirds steamed milk, but a portion of chocolate is added, typically in the form of sweet cocoa powder, although many varieties use chocolate syrup. Mochas can contain dark or milk chocolate.