

PAPA PALHETA

Specialty Coffee

ABOUT US.

Papa Palheta is an independent coffee boutique, specialising in roasting and purveying specialty coffee in Singapore. Our philosophy is simple, we are relentless in trying to bring out the best in the beans with our unique brewing and roasting techniques. Our roasters practice micro production methods, allowing

us to be meticulous in this artisanal craft. We believe every coffee has its story so we always aim to source our beans with transparency and traceability in mind. The profile of our coffees are not random but painstakingly tweaked and cupped to make sure that we do justice to the beans and more importantly to the farmer.



fig 01.



fig 02.

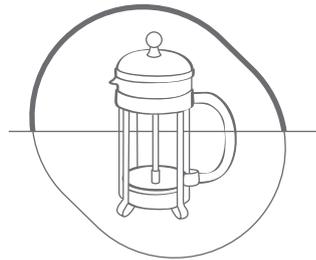


fig 03.

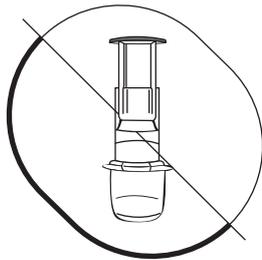


fig 04.

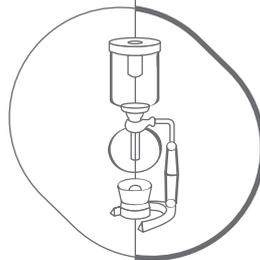


fig 05.

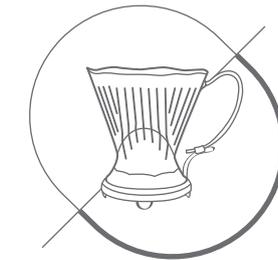


fig 06.

WHY FILTERED COFFEES?

We believe some coffees in the world are best drunk via filtered methods where the myriad of flavors and aromas are brought to life in a cup. Our roasters continuously seek the best roast-profile, ultimately aiming to bring out specific layered nuances of the bean. Every now and then these coffees would best present itself brewed over a filtered form.

THE EQUIPMENT.

- fig 01. Chemex
- fig 02. V60
- fig 03. French Press
- fig 04. **Aeropress**
- fig 05. Siphon
- fig 06. Clever

