

Eva Kopi and Matcha: A Journey of Flavors and Traditions

Nestled in the heart of Singapore's vibrant Chinatown, Eva Kopi and Matcha offers a delightful fusion of traditional and modern coffee and tea experiences. With its cozy ambience and knowledgeable staff, the café has quickly become a favorite spot for locals and tourists alike.

The Art of Kopi



Eva, Kopi and Matcha by Evangeline Neo

★★★★☆ 4.9 out of 5

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Screen Reader : Supported



Using only the finest Arabica beans, the beans are expertly roasted to achieve a perfect balance of bitterness and acidity. The beans are then ground on demand and brewed using the traditional sock method, resulting in a smooth and aromatic cup of kopi.

Eva Kopi offers various ways to enjoy your kopi, from the classic Kopi O (black coffee) to the creamy Kopi C (coffee with evaporated milk). For those who prefer a sweeter taste, the Kopi C Peng (iced coffee with condensed milk) is a delightful choice.

The Magic of Matcha

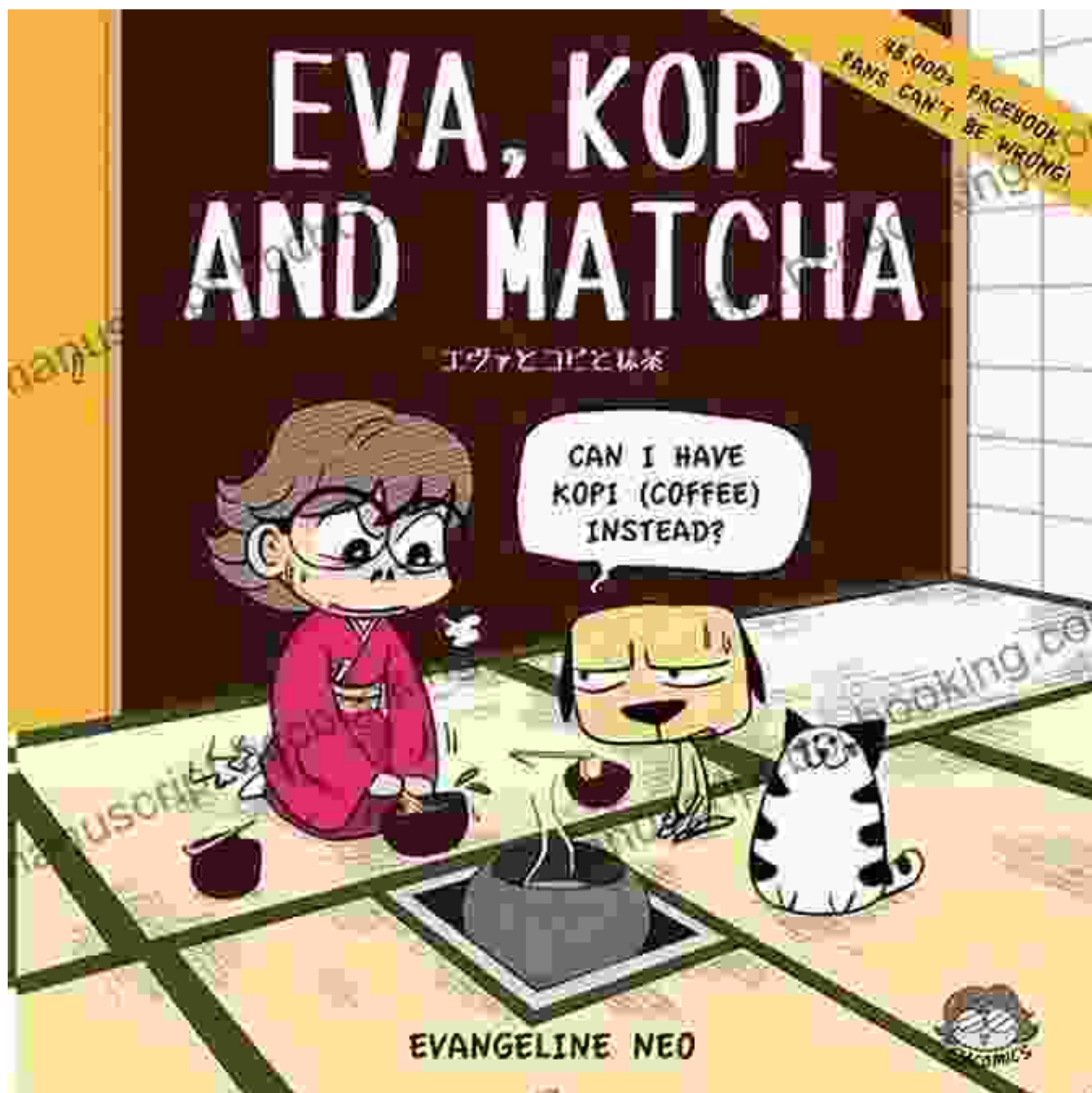


The Matcha Latte is a smooth and creamy beverage that combines matcha with steamed milk. The Matcha Frappe offers a refreshing alternative, while the Iced Matcha Lemonade is a perfect blend of sweet and tart.

For those looking for a more traditional experience, Eva Kopi also offers traditional Japanese tea ceremonies. Guests can learn about the art of

preparing and serving matcha while savoring the delicate flavors of this ancient tea.

A Fusion of Flavors



The Matcha Tiramisu is a delightful combination of classic Italian dessert with a Japanese twist. Layers of matcha-infused ladyfingers and creamy

mascarpone create a decadent treat that is both visually stunning and delicious.

The Kopi Panna Cotta offers a unique take on the classic Italian dessert, featuring a creamy panna cotta infused with the rich flavors of kopi. The resulting dessert is a harmonious blend of traditional and contemporary flavors.

A Cultural Heritage



The café also hosts regular events and workshops that delve into the history and traditions of kopi and matcha. These events offer guests an opportunity to learn more about the art of coffee and tea preparation, as well as the cultural significance of these beverages.

Eva Kopi and Matcha is a culinary gem that offers a unique and immersive experience. Whether you are a local looking to rediscover your heritage or

a tourist seeking an authentic taste of Singapore culture, this charming café is sure to delight your taste buds and enrich your mind.

So, come, savor the flavors and traditions of Singapore at Eva Kopi and Matcha, and embark on a culinary journey that will tantalize your senses and leave lasting memories.



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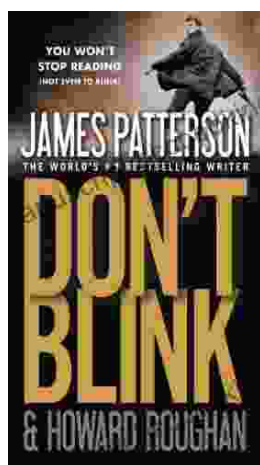
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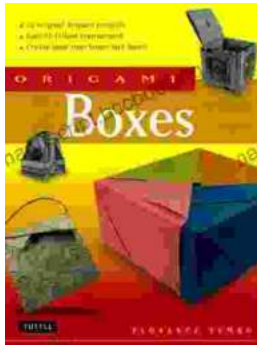
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