



COFFEE WORKSHOP

TASTE & MAKE 5 TYPES OF UNIQUE VIETNAMESE COFFEES & COFFEE STORIES

(Egg Coffee, Coconut Coffee, Iced Coffee with Milk/honey, Pour Over Coffee, Signature Jam Coffee with Local Wine)



ITINERARY

- Pick up from Hanoi Old Quarter (Morning: 09:00 – 12:00 | Afternoon: 14:00 – 17:00)
- Transfer to the local villa with beautiful garden where the workshop is organized
- Enjoy the signature welcome drink

Sharing class: 28\$/person

Private class:

No of Pax	Price
1	162
2	90

3	65
4	55
5	47
6	44
7	40
8	37
9	35
10	33
11	32
12	30

Notable activities:

- Get an overview about the coffee history and how it got popular here in Vietnam and the World Coffee Belt.
- Feast your eyes on all kinds of different coffee beans and coffee making equipment.
- Learn about the growing progress of the coffee trees.
- Understand the roasting process, along with the special Green Coffee Beans.
- Explore the process of making coffee – how to create the best quality beans.
- Discover the tips to tell the authentic coffee from the counterfeit/bad coffee.
- Technique requirements to create a great cup of coffee.
 - 1- Hands on experience: make 4 types of coffee under the guidance of the experts with 10 years of experience in coffee industry: Vietnamese Egg Coffee
 - 2- Vietnamese Ice Coffee with Milk
 - 3- Vietnamese Coconut Coffee
 - 4- Pour-Over Coffee
 - 5- Signature Coffee with Jam & Local Wine
- Enjoy your hand-made coffee with delicious pastry in a relaxing and classy venue.
- Transfer you back to your hotel
- in Old Quarter

XIN CẢM ƠN
Thank You

