

ISSUE NO. 2 | DECEMBER 2024

# PRIDE OF PLACE

THE ROAST

Bring home the  
**FIRST PLACER**  
in the

**PHILIPPINE COFFEE  
QUALITY COMPETITION!**

*THE xBloom IS  
NOW IN STORE!*

*Straight from the  
SCAJ World Specialty Coffee  
Conference and Exhibition in Japan*

NEW ON THE MENU:  
**COCKTAIL HOUR**  
*Get boozy with us now!*





WHAT'S NEW ON OUR MENU? Oh just the champion of this year's Philippine Coffee Quality Competition. Read about his story in Page 39, buy their beans at Page 37, and taste their winning coffee in-store only in H Proper! (Photo from Tagumi Coffee Association Facebook page)

## A NOTE FROM MR. H

What an exciting moment for H Proper and the whole team!

After opening the cafe/roastery in Ayala Triangle Gardens, it was definitely a roller coaster ride for the first month with the overwhelming flow of support from the community. I can really feel the specialty coffee scene is so alive, but there's more work to do. My goal is still to spread the word and make sure hardcore specialty coffee in the Philippines will reach its greatest heights. We take great pride in having one of the highest number of offerings of coffee in the country: to date almost 50 kinds! Sourcing them is one of the most challenging parts, followed by roast profiling each and every one of them. But that's why I'm in this business, because I enjoy it. A lot.

I've been quite busy too with the travels (excuses for me to do coffee journeys 🤔) with me attending the SCAJ ( Specialty Coffee Association Japan 2024), the biggest international trade show specializing in coffee in Asia, held at the Tokyo Big Sight (I've attached photos of the event for you to meet vicariously the big names I met). I enjoy going to shows because that's where we get to meet people in the industry, especially the producers where we get to source coffees and making sure we are at the top of the trend of what's new. The thing that makes specialty coffees interesting is because of the super fast explorations and new trends on processes of coffees. And meeting top producers will also make sure we get to book our coffees for the current crops and future cropping.

Another exciting thing that happened is winning the four auction lots of the best coffees in the Philippines. It's nice also to explore our local coffees as our farmers and producers have also started to up their quality and standards.

### AYALA TRIANGLE GARDEN

ARIANE BAYLON - OPERATIONS MANAGER  
CHINO MEMPIN - HEAD CHEF  
CURT TORRES - RESTAURANT MANAGER  
LOUIE MEJICA - CHEF DE PARTIE  
BEN SANCHEZ - CHEF DE PARTIE  
CLARRISA LAPIRA - CHEF DE PARTIE  
SAM BASISTER - DINING SUPERVISOR  
RONALD CUYA - DINING SUPERVISOR  
NIEL ARANTE - DINING SUPERVISOR  
WILLIAM DE GUZMAN - BAR SUPERVISOR  
ARGIE VEGAS - BAR SUPERVISOR  
LEE GALAN - HEAD BARISTA  
MARTIN MANGAYAN - BARISTA  
SHERYL PEREZ - BARISTA  
DEWEY SELABAO - BARISTA  
DARYLLE AMPO - BARISTA  
LEANDRO SANTOS - BARISTA  
GIAN VALENCIA - BARISTA



### CDO - PUEBLO

CHISSAN ZULITA - OPERATIONS MANAGER  
ALLEN TAN - HEAD ROASTER  
ELVIE JUN TAGLINAO - RESTAURANT MANAGER  
EDWARD RABAGO - KITCHEN MANAGER  
RAQUEL NAMOCATCAT - CHEF DE PARTIE  
CHRISTIAN LOPE - DINING SUPERVISOR  
JINKY ENCOY - DINING SUPERVISOR  
NIKKO BADAJOS - DINING SUPERVISOR  
JOCELYN SECORG - BAR SUPERVISOR  
FRANCES CABANO - BAR SUPERVISOR  
NICO JAY TACNA - ROASTER  
DALE TUMANDA - ROASTER  
JOSHUA WAGA - BARISTA  
TISHA MAE TORRES - BARISTA  
NIKKI TION - BARISTA  
CLYDE MUGOT - BARISTA  
ELSON CULIPAPA - BARISTA  
JR MICABALO - BARISTA  
CHRISTIAN MANJARES - BARISTA

MARC LUKE A. MONTECINA  
LAYOUT | GRAPHIC DESIGNER



ANNE O. NIMOS  
WRITER

COVER PHOTO BY ARMAND ANSALDO

The most thrilling part for us was to make sure to roast them to the best to make sure the farmers effort in making these winning coffees will not be put to waste.

I hope you already got to enjoy them as we have been offering them already online and at the bar.

Thank you also for enjoying the food. We have been receiving great compliments for it. Our collaboration with Chef Chino produced our carefully curated menu, which is inspired by our favorite eats in our favorite city, London

Again, I would like to heartfully thank everyone for your continued support. If you are reading this, then you are now dining or drinking your coffee at the cafe, and I hope you are enjoying your experience at H. Aside from offering you the best coffee and food, I want you to enjoy the whole experience.

As I always say in my personal social media page, WOOOOZAAAH (which is to be in the state of being extremely relaxed... and just in the general mood to enjoy). That's precisely why we open at 6:30 in the morning, as that's my favorite time of the day, super early when everything is just so quiet and you get to enjoy your coffee while enjoying the scenery.

Cheers!

  
**HARLEY KEITH YU**  
Founder



AT THE TOKYO BIG SIGHT convention center, site of the Specialty Coffee Association Japan 2024)



2024 WORLD BREWERS CUP  
Champion: Martin Wölfl, representing Austria!



WITH BIRDIE CHOU of Hazel & Hershey Coffee Roasters and Tamiru Tadesse of ALO Coffee. Watch out for the coming of the most coveted ALO Coffees at H Proper Coffee!



IT'S GREAT to see Stanley Chien, Taiwan Siphonist Champion. He was able to train H Proper Coffee Roasters Barista when he visited CDO





2023 WORLD BARISTA Champion  
Boram Um



EMI Fukahori of MAME Coffee and  
Yozo Utsuki of KURASU Coffee



TIA of xBloom, coming soon to  
H Proper



EMI FUKAHORI, 2018 World Brewers  
Cup Champion of MAME Coffee in  
Switzerland



JOSE LUTRELL of ABU Coffee of Panama  
holding the Champion PCQC Philippine  
Coffee 2024 Arnel Morales. Watch out  
soon for ABU Coffee at H Proper Coffee  
Roasters



DOUGLAS WEBER of Weber Workshops



ANDRE CHANCO of Yardstick  
and Ryosuke Maruyama of  
Lonich, Coffee Tokyo



MIKI TAKAMASA of Koffee Mameya



AMIE of Onyx Coffee Lab







COCKTAILS

32

9  
SOUPS

10  
SALADS

11  
PASTA



8

APPETIZERS



FRAPPÉ

28

12  
ENTREES: BEEF

13  
ENTREES: PORK

14  
ENTREES: CHICKEN

16  
EGG DISHES

18  
ALL DAY  
BREAKFAST



30

HOT COFFEE

20  
BOWLS

22  
DESSERTS

24  
PASTRIES

29  
ICED DRINKS

38  
MEET OUR  
PCQC 2024 WINNERS



34

SPECIALTY COFFEE



15

ENTREES: FISH





**FOOD**









### SWEET POTATO FRIES

Crispy fried sweet potatoes,  
Sriracha mayo

*allergens: dairy, egg*

**P295**



### BAKED CAMEMBERT CHEESE

Apple chutney, walnuts,  
country bread

*allergens: dairy, nuts, gluten*

**P1045**

## APPETIZERS



### FOIE DE VOLAILLE

Chicken liver pâté, santol marmalade,  
country bread

*allergens: dairy, mustard, gluten*

**P495**



*Gluten may be removed or served on the side.*





### FRENCH ONION SOUP

Hot onion soup with Gruyere and gremolata toast

*allergens: dairy, nuts, fish, gluten* 🌾

**P395**



### CAULIFLOWER SOUP

Roasted cauliflower soup, brown butter croutons

*allergens: dairy, gluten* 🌾

**P375**

## SOUPS



### CLAM CHOWDER

Creamy chowder soup, potatoes, wild caught clams, puff pastry

*allergens: molluscs, dairy, gluten* 🌾

**P425**



### POTATO SOUP

A-rated potato soup, chicken fat pangratatto, poached egg, Jamon Serrano, country bread

*allergens: dairy, egg, gluten* 🌾

**P375**




# SALADS



## CHOPPED CHICKEN SALAD

Barbecue chicken, ranch dressing, romaine, black beans, jicama, tomatoes, corn, tortilla chips

*allergens: dairy, egg, soy, gluten* 

**P550**

## WARM CAESAR SALAD

Caesar dressing, chicken thigh fillet, egg, parmesan, croutons

*allergens: dairy, fish, egg, gluten* 

**P550**

 *Gluten may be removed or served on the side.*





## PASTA

### TRUFFLE RIGATONI & CHEESE

Mornay, white truffle,  
parmesan, country bread

*allergens: dairy, gluten*

**P425**



### BUCATINI MUSHROOM & ARUGULA

Mushroom cream sauce, bucatini,  
oyster mushrooms, arugula,  
parmesan, country bread

*allergens: dairy, gluten*

**P465**



### BEEF BRISKET RAGU

Beef shank ragu, parmesan,  
tomato parsley sauce, country bread

*allergens: dairy, fish, soy, gluten*

**P495**





### BISTRO BURGER

Grass-fed beef burger patty, Swiss cheese, tomatoes, mustard, fries

*allergens: mustard, dairy, soy, gluten*

**P650**



### H PROPER SUNDAY ROAST

Beef top blade, yorkshire pudding, creamed spinach, crispy potato, glazed carrots, red wine jus

*allergens: dairy, soy, gluten*

**P1495**

**ENTREES  
BEEF**





### ROAST PORK BELLY

Grilled potatoes, roasted cabbage, cucumber & seaweed relish, house gravy

*allergens: mustard*

**P595**

### GRILLED PORK CHOP

Creamed potatoes, grilled broccoli, green beans, olive dressing, almonds, red wine jus

*allergens: dairy, soy, nut, egg*

**P695**







### HOUSE FRIED CHICKEN

Crispy chicken thigh fillet, roasted garlic cream, anchovy butter, crispy potatoes, green salad, jasmine rice

*allergens: soy, egg, fish, gluten*

**P495**



### INDIAN BUTTER CHICKEN

H Proper's take on Indian butter chicken with tandoori spice, yogurt, cilantro, green chillies, and jasmine rice

*allergens: dairy*

**P475**



## ENTREES CHICKEN

### HALF ROAST CHICKEN

Roast chicken, caper sauce, creamy mash, baby potatoes, green salad

*allergens: dairy, soy, gluten*

**P775**



## ENTREES FISH

### **FILLET OF SPANISH MACKEREL**

Spanish mackerel, pearl barley,  
marble potato, roasted pumpkin mash,  
anchovy sauce

*allergens: fish, dairy, gluten*

**P675**







### EGG WHITE OMELETTE

Sauteed spinach, mushroom, cheddar, egg whites, green salad, country bread

allergens: egg, dairy, gluten 🌾

P375



### SHAKSHOUKA

Spiced tomato sauce, poached eggs, cilantro cream, fresh herbs, country bread

allergens: egg, dairy, gluten 🌾

P425



EGG  
DISHES



### TURKISH EGGS

Garlic labneh, poached eggs, dukkah, spiced butter, spiced black beans, country bread

allergens: egg, dairy, nuts, gluten 🌾

P445

🌾 Gluten may be removed or served on the side.





### CAVIAR SMOKED SALMON & EGG SALAD ON CROISSANT

Mustard, egg salad, romaine,  
smoked salmon, lumpfish caviar

*allergens: egg, fish, mustard*

**P650**



### EGGS BENEDICT

Kouign-amann, poached eggs,  
hollandaise sauce, country ham, fries

*allergens: egg, gluten*

**P650**



### EGGS ROYALE

Kouign-amann, poached eggs, hollandaise  
sauce, sautéed spinach, smoked salmon, fries

*allergens: egg, fish, gluten*

**P685**



### CHICKEN HAM & MUSHROOM OMELETTE

Green salad, country bread

*allergens: egg, dairy, gluten* 🌾

**P445**





## FRENCH TOAST & BANANA

Brioche, caramelized banana, yogurt, honeycomb, maple syrup

*allergens: egg, dairy, gluten*

P450







### ROASTED APPLES WITH GRANOLA

Roasted apple, homemade yogurt, honey granola, berry compote, caramel sauce

*allergens: dairy*

**P435**



### FRENCH TOAST & FRIED CHICKEN

Brioche, fried chicken thigh fillet, scrambled eggs, hot honey

*allergens: egg, dairy, gluten*

**P550**



### SOURDOUGH PANCAKES

Sourdough, lemon curd, triple berry compote, maple syrup

*allergens: egg, dairy, gluten*

**P425**



# BOWLS



## SPRINGTIME CHICKEN BOWL

Chicken thigh fillet, corn kernel, egg, jasmine rice, green salad, sesame dressing

*allergens: egg, soy, sesame, dairy*

P445



## POKE BOWL

Malasugue, wakame, furikake, pickled onions, green beans, mango, togarashi

*allergens: fish, sesame, soy, egg*

P495





### FARMHOUSE BEEF BOWL

Ribeye, jasmine rice, soft boiled egg,  
garlic butter, roasted tomato

*allergens: egg, soy, dairy*

**P495**

### FORBIDDEN BEEF BOWL

Soy-braised beef shank, corn, egg,  
radish and herb salad, jasmine rice

*allergens: soy, egg*

**P565**





## DESSERTS



### AFFOGATO

Vanilla ice cream topped  
with espresso shot

*allergens: dairy, egg, soy, nuts*

**P210**



### STICKY TOFFEE PUDDING

Moist date cake

*allergens: dairy, egg, nuts*

**P295**

**P295**

## ADD ON

**Cook-it-your-way eggs(2pcs) P 80**

**Pork Sausage P 210**

**Country Whole Bread P 50**

**Garlic Rice P 80**

**Jasmine Rice P 60**

**House Green Salad P 120**

**Thick Cut Bacon P 180**





# PASTRIES

## PASTRIES

### CAKE

**SALTED CARAMEL  
CHOCOLATE CAKE** P 245

**MUSCOVADO  
CHEESECAKE** P 245

**PISTACCHIO CAKE** P 275

**STRAWBERRY RED  
VELVET CAKE** P 265

### PASTRIES

**ALMOND CROISSANT** P 200

**PLAIN CROISSANT** P 150

**PAIN AU CHOCOLAT** P 150

**CHOCOLATE PAN SUISSE** P 160

**PAN SUISSE** P 160

**CHOCO HAZELNUT  
CROIBUN** P 270

**SAUSAGE ROLL** P 160

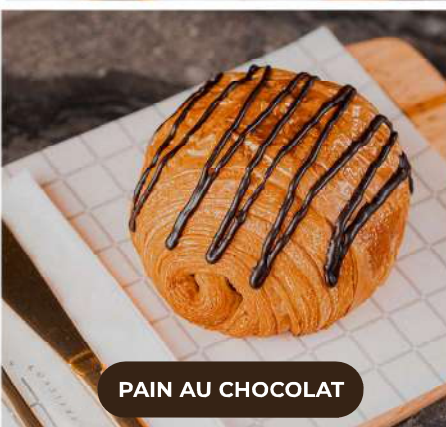
**KOIGN-AMANN** P 170

**CRUFFIN** P 120

**CANELE** P 150



CHOCOLATE HAZELNUT CROIBUN



PAIN AU CHOCOLAT



CHOCOLATE PAIN SUISSE



CANELE

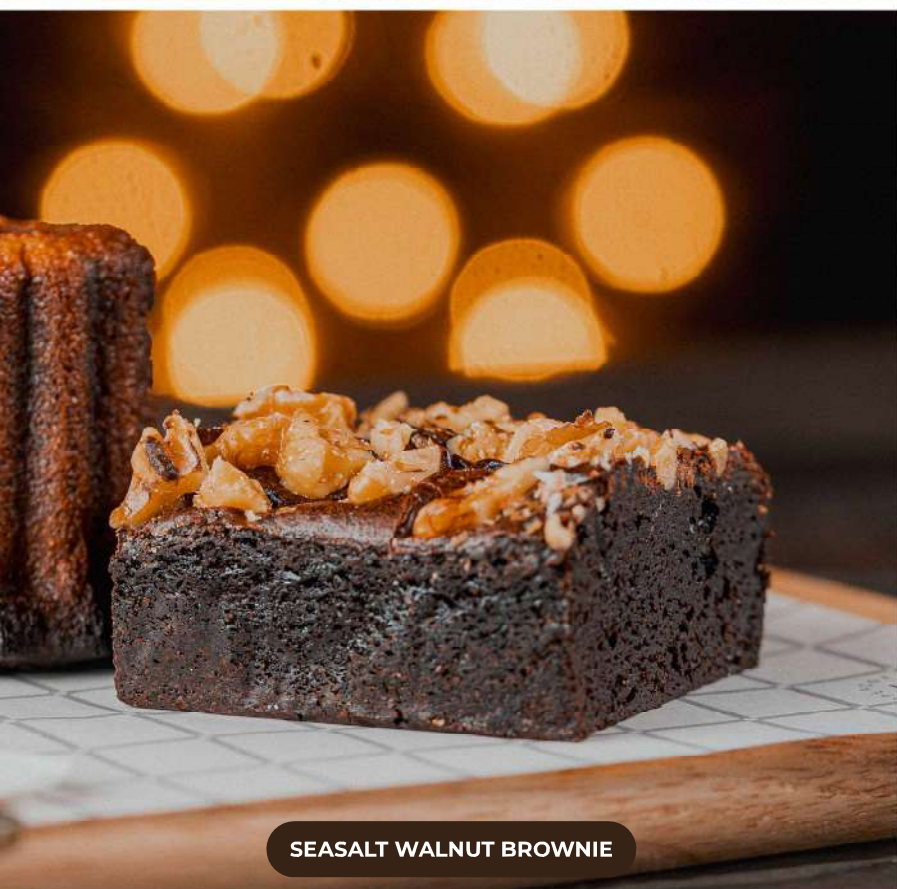




**CINNAMON  
COBBLESTONE**



**ALMOND CROISSANT**



**SEASALT WALNUT BROWNIE**

<b>NUTELLA CRONUT</b>	<b>P 230</b>
<b>STRAWBERRY FROST CRONUT</b>	<b>P 230</b>
<b>VANILLA FROST CRONUT</b>	<b>P 210</b>
<b>CINNAMON COBBLESTONE</b>	<b>P 135</b>
<b>MANGO BUTTERSCOTCH</b>	<b>P 145</b>
<b>FOOD FOR THE GODS</b>	<b>P 185</b>
<b>BANANA CHOCO MUFFIN</b>	<b>P 125</b>
<b>BLUEBERRY STREUSEL MUFFIN</b>	<b>P 125</b>
<b>APPLE BANANA WALNUT CAKE</b>	<b>P 185</b>
<b>UBE CHEESEROLL</b>	<b>P 80</b>
<b>WHITE CHOCO CRANBERRY SCONE</b>	<b>P 125</b>

#### **COOKIES**

<b>CHIPPY DO</b>	<b>P 120</b>
<b>DOUBLE BLACK COOKIE</b>	<b>P 120</b>
<b>LEMON BURST COOKIE</b>	<b>P 120</b>
<b>MILK'N COOKY DO</b>	<b>P 120</b>
<b>FRUTTI-O COOKIE</b>	<b>P 120</b>
<b>FARMER'S OATMEAL COOKIE</b>	<b>P 125</b>
<b>BROWN BUTTER COOKIE</b>	<b>P 125</b>
<b>CHOCO CHIP COOKIE</b>	<b>P 125</b>
<b>SEA SALT WALNUT BROWNIES</b>	<b>P 105</b>



# DRINKS







VANILLA WHITE FRAPPÉ	P 225
COOKIE MONSTER FRAPPÉ	P 225
COFFEE BEAN FRAPPÉ	P 245
BLUEBERRY CHEESECAKE FRAPPÉ	P 235
DOUBLE CHOCOLATE FRAPPÉ	P 225
ESPRESSO CREAM FRAPPÉ	P 265
MANGO GRAHAM FRAPPÉ	P 245
MIXED BERRIES FRAPPÉ	P 235



**BLUEBERRY  
CHEESECAKE FRAPPE**



**MANGO GRAHAM FRAPPE**



**NITRO ICED TEA**



**COOKIE MONSTER**





**NITRO BREW**



**WHITE BREW**

<b>ICED AMERICANO</b>	<b>P 165</b>
<b>ICED CAPPUCCINO</b>	<b>P 180</b>
<b>ICED LATTE</b>	<b>P 180</b>
<b>ICED MOCHA</b>	<b>P 215</b>
<b>DARK CHOCOLATE</b>	<b>P 200</b>
<b>ESPRESSO MATCHA LATTE</b>	<b>P 225</b>
<b>ICED MATCHA LATTE</b>	<b>P 220</b>
<b>ICED VANILLA LATTE</b>	<b>P 200</b>
<b>ICED CARAMEL MACCHIATO</b>	<b>P 210</b>
<b>ICED CARAMEL LATTE</b>	<b>P 210</b>
<b>ICED STRAWBERRY MACCHIATO</b>	<b>P 220</b>
<b>WHITE BREW FLOAT</b>	<b>P 275</b>
<b>MATCHA LATTE FLOAT</b>	<b>P 285</b>
<b>MATCHA AFFOGATO</b>	<b>P 250</b>
<b>AFFOGATO</b>	<b>P 275</b>
<b>NITRO BREW</b>	<b>P 185</b>
Nitro-infused black brewed coffee	
<b>NITRO ICED TEA</b>	<b>P 185</b>
Ask your barista for today's special flavor	
<b>COLD WHITE BREW</b>	<b>(250ml) P 175</b>
	<b>(330ml) P 250</b>
	<b>(500ml) P 390</b>
	<b>(1 Ltr) P 700</b>
<b>COLD BLACK BREW</b>	<b>(250ml) P 150</b>
	<b>(330ml) P 195</b>
	<b>(500ml) P 360</b>
	<b>(1 Ltr) P 625</b>



**MOCHA**



**ESPRESSO FLIGHT**

<b>AMERICANO</b>	<b>P 150</b>
<b>LONG BLACK</b>	<b>P 150</b>
<b>ESPRESSO</b>	<b>P 130</b>
<b>ESPRESSO FLIGHT</b>	<b>P 185</b>
A set of Flat White, with a side of single shot espresso	
<b>FLAT WHITE</b>	<b>P 165</b>
<b>LATTE</b>	<b>P 170</b>
<b>CAPPUCCINO</b>	<b>P 170</b>
<b>VANILLA LATTE</b>	<b>P 190</b>
<b>CARAMEL LATTE</b>	<b>P 200</b>
<b>CARAMEL MACCHIATO</b>	<b>P 200</b>
<b>ESPRESSO MATCHA LATTE</b>	<b>P 235</b>
<b>MATCHA LATTE</b>	<b>P 205</b>
<b>MOCHA</b>	<b>P 200</b>
<b>DARK CHOCOLATE</b>	<b>P 185</b>
<b>FRESH MILK</b>	<b>P 160</b>
<b>FORTNUM &amp; MASON TEA</b>	<b>P 200</b>
Seasonal flavored hot teas	



**FORTNUM & MASON TEA**



**AFFOGATO**



A close-up photograph of a lowball glass filled with a dark liquid, likely whiskey. A single wedge of lemon is perched on the rim of the glass. The glass is condensation-covered and sits on a dark surface. The image is framed by a white border that is partially obscured by a dark overlay.

# COCKTAILS



### GIN & TONIC

Gin, tonic water, orange

### NEGRONI

Gin, sweet vermouth, Campari

### OLD FASHIONED

Whisky, brown sugar, angostura

### WHISKY HIGHBALL

Whisky, ginger ale, lemon

### RED SANGRIA

Cabernet Sauvignon, orange juice, rum, orange, lemon

### MINT JULEP

Whisky, mint, lemon

### MOJITO

Rum, lime, mint

P 420

P 480

P 480

P 420

P 450

P 450

P 450

### COFFEE RUM OLD FASHIONED

Dark rum, coffee-infused vermouth, cinnamon, orange, cacao bitters

### GIN & TEA

Gin, hibiscus, goji, vanilla, limoncello, tonic water

### KALIMUXO

Cabernet Sauvignon, guyabano, dragon fruit, tarragon, soda

### PISCO LYCHEE TROPICS

Pisco, lychee, vanilla, angostura, lemon, egg white

### MYSTICA VIOLA

Gin, lemon, dalandan, blue pea flower

P 480

P 450

P 480

P 520

P 480





# SPECIALTY COFFEE




 NINETY PLUS	<b>Lot # 23003</b> <i>Ninety Plus, Panama Filter Roast</i>	Gesha 1550 MASL Natural	Almond, Dark Chocolate, Hazelnut Light Roast	☕ P225 / 20g ☕ P450 / serving
 NINETY PLUS	<b>Lot # 23007</b> <i>Ninety Plus, Panama Filter Roast</i>	Gesha 1550 MASL Natural	Black Cherry, Black Tea, Cocoa Powder Light Roast	☕ P265 / 20g ☕ P530 / serving
 NINETY PLUS	<b>Lot # 23083</b> <i>Ninety Plus, Panama Filter Roast</i>	Gesha 1440 MASL Natural Folio™	Mandarin Orange, Hazelnut, Dark Chocolate Light Roast	☕ P250 / 20g ☕ P500 / serving
 NINETY PLUS	<b>Lot # 23105</b> <i>Ninety Plus, Panama Filter Roast</i>	Gesha 1460 MASL Thermolic™	Honeydew, Peach, Milk Chocolate Light Roast	☕ P250 / 20g ☕ P500 / serving
 NINETY PLUS	<b>Lot # 23181</b> <i>Ninety Plus, Panama Filter Roast</i>	Gesha 1550 MASL Washed	Jackfruit, Yuzu Lemon, Green Tea Light Roast	☕ P570 / 20g ☕ P1140 / serving
 NINETY PLUS	<b>Lot # 23188</b> <i>Ninety Plus, Panama Filter Roast</i>	Gesha 1560 MASL Criolic Folio™	Watermelon, Muscat Grape, Orange Candy Light Roast	☕ P4,400 / 20g ☕ P8,800 / serving
 NINETY PLUS	<b>Lot # 23195</b> <i>Ninety Plus, Panama Filter Roast</i>	Gesha 1560 MASL Criolic Folio™	White Chocolate, Jasmine, Pink Grapefruit Light Roast	☕ P525 / 20g ☕ P1,050 / serving
 NINETY PLUS	<b>Lot # 23199</b> <i>Ninety Plus, Panama Filter Roast</i>	Gesha 1440 MASL Honey	Jasmine, Black Pepper, Lime Light Roast	☕ P265 / 20g ☕ P530 / serving
 NINETY PLUS	<b>Lot # 23637</b> <i>Ninety Plus, Panama Filter Roast</i>	Gesha 1480 MASL Criolic Folio™	Apricot, Citrus, Dark Chocolate Light Roast	☕ P430 / 20g ☕ P860 / serving





	<b>AFTERGLOW</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Natural	Dark Cherry, Apricot, Peach Light Roast	☕ ₪390 / 20g ☕ ₪780 / serving
	<b>ECHO</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Cascara Infused Washed Carbonic Maceration	Raspberry, Blood Orange, Jasmine Light Roast	☕ ₪415 / 20g ☕ ₪830 / serving
	<b>ELIPSE</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Natural Nitrogen with Washed Finish	Jasmine, Rose, Pear Light Roast	☕ ₪440 / 20g ☕ ₪880 / serving
	<b>ENIGMA</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Extended Natural Carbonic Maceration	Lemongrass, Pineapple, Lemon Light Roast	☕ ₪455 / 20g ☕ ₪910 / serving
	<b>HORIZON</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Natural Yeast with Washed Finish	Honeydew, Pear, Cherry Light Roast	☕ ₪470 / 20g ☕ ₪940 / serving
	<b>ILLUMINATION</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Washed Carbonic Maceration	Nectarine, Bergamot, Pomegranate Light Roast	☕ ₪390 / 20g ☕ ₪780 / serving
	<b>INTERSTELLAR</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Natural Yeast	Yakult, Pineapple, Maltose Light Roast	☕ ₪460 / 20g ☕ ₪920 / serving
	<b>NIRVANA</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Natural Nitrogen	Red Flowers, Cherries, Lychee Light Roast	☕ ₪455 / 20g ☕ ₪910 / serving
	<b>SYMBIOSIS</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Extended Natural Anaerobic	Juicy Plum, Lychee, Red Grape Light Roast	☕ ₪430 / 20g ☕ ₪860 / serving
	<b>SYMMETRY</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Natural Carbonic Maceration	Raspberry Juice, Golden Kiwi, Dried Fig Light Roast	☕ ₪430 / 20g ☕ ₪860 / serving
	<b>TERROIR</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Washed	Bergamot, Jasmine, Peach Light Roast	☕ ₪380 / 20g ☕ ₪760 / serving
	<b>VIVID</b> <i>Finca Deborah, Panama</i> Filter Roast	Geisha 2100-2300 MASL Natural Carbonic Maceration with Washed Finish	Floral, Peach, Champagne Light Roast	☕ ₪425 / 20g ☕ ₪850 / serving
	<b>AFTERGLOW</b> <i>Iris Estate, Panama</i> Filter Roast	Geisha 2100-2300 MASL Natural	White Peach, Orange, White Floral Light Roast	☕ ₪345 / 20g ☕ ₪690 / serving
	<b>ARIL</b> <i>Iris Estate, Panama</i> Filter Roast	Geisha 2100-2300 MASL Whole Cherry Natural Carbonic Maceration with Washed Finish	Jasmine, White Peach, Citrus Light Roast	☕ ₪395 / 20g ☕ ₪790 / serving
	<b>ENIGMA</b> <i>Iris Estate, Panama</i> Filter Roast	Geisha 2100-2300 MASL Extended Natural Carbonic Maceration	Purple Grape, Cherries, Toffee Light Roast	☕ ₪400 / 20g ☕ ₪800 / serving
	<b>ILLUMINATION</b> <i>Iris Estate, Panama</i> Filter Roast	Geisha 2100-2300 MASL Washed Carbonic Maceration	Jasmine, White Grape, Green Apple Light Roast	☕ ₪335 / 20g ☕ ₪670 / serving
	<b>SYMBIOSIS</b> <i>Iris Estate, Panama</i> Filter Roast	Geisha 2100-2300 MASL Extended Natural Anaerobic	Apple Juice, Maple Syrup, White Tea Light Roast	☕ ₪390 / 20g ☕ ₪780 / serving
	<b>TERROIR</b> <i>Iris Estate, Panama</i> Filter Roast	Geisha 2100-2300 MASL Washed	Ginger Blossom, Honeydew, Juicy Plum Light Roast	☕ ₪330 / 20g ☕ ₪660 / serving
	<b>VIVID</b> <i>Iris Estate, Panama</i> Filter Roast	Geisha 2100-2300 MASL Natural Carbonic Maceration with Washed Finish	Jasmine, Yellow Peach, Red Sugar Light Roast	☕ ₪335 / 20g ☕ ₪670 / serving

SINGLE ORIGIN   ETHIOPIA   FILTER ROAST				
<b>Alo Chilaka</b> <i>Sidama Bensa, Ethiopia</i> <i>Filter Roast</i>	74158 2550 MASL Anaerobic Honey	Cherry, Concord Grape, Honey Light Roast	 ₦700 / 100g  ₦290 / serving	
<b>Kurumel</b> <i>Yirgacheffe, Ethiopia</i> <i>Filter Roast</i>	Kurumel 2200 MASL Natural	Apple, Blueberry, Caramel Light Roast	 ₦550 / 100g  ₦250 / serving	
<b>Gargari Gutiti</b> <i>Yirgacheffe, Ethiopia</i> <i>Filter Roast</i>	74110 2000 MASL Supernatural	Prune, Strawberry, Cherry, Lavender Light Roast	 ₦700 / 100g  ₦290 / serving	
<b>Amederaro</b> <i>Yirgacheffe, Ethiopia</i> <i>Filter Roast</i>	74110, 74112, 74165 1999 MASL Anaerobic Natural	Pineapple, Grapefruit, Orange Zest, Juicy Light Roast	 ₦900 / 150g  ₦230 / serving	
<b>Aricha Wubanchi</b> <i>Yirgacheffe, Ethiopia</i> <i>Filter Roast</i>	74110, 74112 2213 MASL Washed	Jasmine, Peach, Lemon Light Roast	 ₦500 / 200g ₦1,200 / 500g ₦2,300 / 1kg  ₦190 / serving	
<b>Hamebela</b> <i>Yirgacheffe, Ethiopia</i> <i>Filter Roast</i>	Heirloom 2100 MASL Washed	Apricot, Bergamot, Maple Light Roast	 ₦500 / 200g ₦1,200 / 500g ₦2,300 / 1kg  ₦190 / serving	
<b>Limu Geisha</b> <i>Yirgacheffe, Ethiopia</i> <i>Filter Roast</i>	Geisha 1650-2300 MASL Washed	Pomelo, Jasmine, Grapefruit Light Roast	 ₦500 / 200g ₦1,200 / 500g ₦2,300 / 1kg  ₦190 / serving	

SINGLE ORIGIN   COLUMBIA   FILTER ROAST				
<div>Algeciras</div> <div>Huila, Colombia</div> <div>Filter Roast</div>	<div>Pink Bourbon</div> <div>1750 MASL</div> <div>Anaerobic Natural</div>	<div>Tangerine, Maple Lemon, Juicy</div> <div>Light Roast</div>	<div></div>	<div>₹900 / 150g</div>
			<div></div>	<div>₹230 / serving</div>
<div>Urrao</div> <div>Antioquia, Colombia</div> <div>Filter Roast</div>	<div>Caturra Chiroso</div> <div>1800 MASL</div> <div>Washed</div>	<div>Plum, Pear, Bergamot</div> <div>Light Roast</div>	<div></div>	<div>₹900 / 150g</div>
			<div></div>	<div>₹230 / serving</div>

GESHA VILLAGE				
<b>Lot #94</b> <i>Gesha Village, Ethiopia</i> <i>Filter Roast</i>	Gesha 1931 1909-2063 MASL Natural	Peach, Citrus Candy, Raspberry, Kiwi, Floral Light Roast	 ₱1,500/ 150g  ₱400 / serving	
<b>Farm Reserve 6</b> <i>Gesha Village, Ethiopia</i> <i>Filter Roast</i>	Gesha 1931 1909-2063 MASL Natural	Dates, Tangerine, Peach, Toasted Almond Light Roast	 ₱1,500 / 150g  ₱400 / serving	
<b>Lot #90</b> <i>Gesha Village, Ethiopia</i> <i>Filter Roast</i>	Gesha 1931 1931-2040 MASL Natural	Cranberry, Jasmin, Passion Fruit, Plum Light Roast	 ₱1,500 / 150g  ₱400 / serving	
<b>Lot #60</b> <i>Gesha Village, Ethiopia</i> <i>Filter Roast</i>	Gori Gesha 1911-2001 MASL Natural	Red Wine, Cherry, Black Currant, Black Tea Light Roast	 ₱1,500 / 150g  ₱400 / serving	
<b>Lot #59</b> <i>Gesha Village, Ethiopia</i> <i>Filter Roast</i>	Gori Gesha 1973-2069 MASL Natural	Bergamot, Fruit Punch, Jasmin, Spices Light Roast	 ₱1,500 / 150g  ₱400 / serving	



PHILIPPINES   PCQC 2024 WINNERS			
<b>PCQC 2024 - 1st Place</b> <b>Arnel Morales</b> <i>Davao del Sur, Philippines</i> <i>Filter Roast</i>	Catimor 1470 MASL Natural	Chocolate, Grapefruit, Nectarine, Java Plum Medium-Light Roast	☕ ₱750 / 100g ☕ ₱310 / serving
<b>PCQC 2024 - 8th Place</b> <b>Sergio Loon</b> <i>Davao del Sur, Philippines</i> <i>Filter Roast</i>	Catimor 1490 MASL Natural	Pomelo, Lanzones, Tamarind Medium-Light Roast	☕ ₱700 / 100g ☕ ₱290 / serving
<b>PCQC 2024 - 10th Place</b> <b>George Dapliyan</b> <i>Mountain Province, Philippines</i> <i>Filter Roast</i>	Typica, Bourbon 1350 MASL Washed	Caramel, Melon, Chocolate, Grape Medium-Light Roast	☕ ₱700 / 100g ☕ ₱290 / serving
<b>PCQC 2024 - 12th Place</b> <b>Analyn Bunat</b> <i>Davao del Sur, Philippines</i> <i>Filter Roast</i>	Catimor 1658 MASL Natural	Chocolate, Rice Pineapple, Hazelnut, Apricot Medium-Light Roast	☕ ₱700 / 100g ☕ ₱290 / serving

ESPRESSO COFFEE			
<b>Alo Sidama</b> <i>Sidama Bensa, Ethiopia</i> <i>Espresso Roast</i>	Heirloom 1920-2020 MASL Natural	Blackberry, Cacao Chips, Grapefruit, Cane Sugar Medium Roast	☕ ₱600 / 200g ☕ ₱1,400 / 500g ☕ ₱2,600 / 1kg ☕ from ₱190 / serving
<b>Royal</b> <i>Sorocabana / Alta Mogiana, Brazil</i> <i>Espresso Roast</i>	Catuai 750-1100 MASL Natural	Dark Chocolate, Caramel, Hazelnut Medium Roast	☕ ₱375 / 200g ☕ ₱900 / 500g ☕ ₱1,300 / 1kg ☕ from ₱190 / serving
<b>Makeba</b> <i>100% Ethiopian Blend</i> <i>Yirgacheffe, Ethiopia</i> <i>Espresso Roast</i>	Heirloom 1980 MASL Natural	Milk Chocolate, Bergamot, Grape, Almond Medium Roast	☕ ₱500 / 200g ☕ ₱1,200 / 500g ☕ ₱2,300 / 1kg ☕ from ₱190 / serving
<b>Limu Geisha</b> <i>Yirgacheffe, Ethiopia</i> <i>Espresso Roast</i>	Geisha 1999 MASL Natural	Cacao Nibs, Black Tea, Toasted Walnut, Grapefruit Medium Roast	☕ ₱500 / 200g ☕ ₱1,200 / 500g ☕ ₱2,300 / 1kg ☕ from ₱190 / serving
<b>Take Five</b> <i>Signature Blend</i> <i>Brazil &amp; Ethiopia</i> <i>Espresso Roast</i>	Catuai, 74110, 74112 750 - 1999 MASL Natural & Natural	Lychee, Plum, Roasted Chestnut, Dark Chocolate Medium Roast	☕ ₱160 / 200g ☕ ₱1,050 / 500g ☕ ₱2,125 / 1kg ☕ from ₱190 / serving
<b>Take Off</b> <i>Signature Blend</i> <i>Brazil &amp; Ethiopia</i> <i>Espresso Roast</i>	74110, 74112 1999 MASL Natural	Choc Nut, Dark Cherry, Caramelized Wafer Crisps Medium Roast	☕ ₱425 / 200g ☕ ₱1,050 / 500g ☕ ₱1,925 / 1kg ☕ from ₱190 / serving





# PRIDE OF PLACE

The Roast writer Anne O. Nimos talks to the top ranking Pinoy farmers on the PCQC list

**10th place, PCQC 2024**  
**GEORGE DAPLIYAN**  
**Mountain Province**

*"I got into planting coffee seriously during the pandemic,"* shares George Dapliyan of Dapliyan Coffee in Sagada, Mountain Province, up north of the archipelago.

Although farming coffee was something his parents did, and he has the family lot and trees to speak of, *"na-pabayaan kasi hindi naman talaga kumikita/it wasn't cared for because it wasn't lucrative."* Started by his folks during the 80s, it only had 50 trees. Although it already produced good beans, they were sold for a measly P150 a kilo.

But as the tourism industry shut down during the worldwide standstill, he took a second look his farming roots, inspired by the attention Sagada coffee was already getting thanks to the efforts of his friend, Goad Sibayan of Bana's Café.

In 2017, Sibayan received the Medaille Gourmet in the International Contest of Coffees Roasted in their Countries of Origin organized by the Agency for the Valorization of Agricultural (AVPA), held in Paris, France.

*"I want to help farmers make [planting coffee] a livelihood,"* intimates Dapliyan, reflecting on his own journey. *"From the family's 50 trees, I now plant 6,000!"* And he happily shares that their coffee can finally command a higher price at almost triple their old selling price. There is also palpable excitement in his voice when he shares his foray into a bit of experimentation: *"My goal is to produce a variety that is high yielding."*

Things are looking up even more for Dapliyan Coffee with this latest Top 10 ranking at the Philippine Coffee Quality Competition (PCQC) 2024. It isn't his first rodeo, either: Dapliyan has been in the prestigious list since 2021, and this year, Dapliyan Coffee also won the Medaille Gourmet Bronze for the Acidule Floral category at the AVPA, the same competition his late friend won at. Goad must be smiling from his heavenly cup of Sagada coffee.



***"I WANT to help farmers make [planting coffee] a livelihood."***

GEORGE DAPLIYAN of Sagada, Mountain Province



**1ST PLACE, PCQC 2024  
ARNEL MORALES,  
Davao del Sur**

The Balutakay Coffee Farmers Association (BACOFA), a 160-strong cooperative in Davao del Sur are all set for the path to legendary. Seven of the top 12 spots in this year's PCQC rankings all hail from Davao del Sur, continuing their trend of excellence, as their manager Cherry Cabanday puts it.

*"Murag ika upat man tingali ko nga naka number 1,"* says Arnel Morales of his feat, without hubris confirming that indeed, he is the fourth to top the PCQC list through the years from Davao del Sur. *"Wala gyud ko nagdahom nga maka number 1, ang ako kay maka rank lang gyud kos top 12 unta/I never dreamed I would make number 1, all I aspired for was to make top 12."* His story, shared not only with his wife Jenny Benlot Morales, is the story of his fellow farmers from the South of the country.

Farming coffee for already a decade, it is a trade learned from his parents. *"Kinaraan ang ilang pamaagi sa una, kanang bulad ra gyud sa trapal/They used old methods, drying the beans on tarpaulin."* But Arnel opened both his ears and mind to new methods learned from training with the BACOFA, as well as being buoyed by loans from the coop. *"I would listen to them, learning along the way,"* he shares in Cebuano.



**ARNEL  
at the  
2024 PCQC awarding  
ceremonies, clinching  
1st place**

## Get to know the farmers that produce our award-winning Philippine Coffee selection

ARNEL AND JENNY MORALES at their farm in Purok Pluto, Barangay Managa, Sitio Balutakay, Davao del Sur.

He also grew, quite literally: he now plants around 2,500 coffee trees in total, in varying stages of maturity. Of these, a lot of 1,500 of his best now grow the beans proudly carried by H Proper, won at auction.

When Arnel reflects on the challenges that a farmer faces, he offers quite a pragmatic scenario: "Our biggest challenge is the weather. The rain, storms. It is more difficult to bring our beans to the drier in wet and cold weather, because it is a 3 kilometer walk. The cherries fall

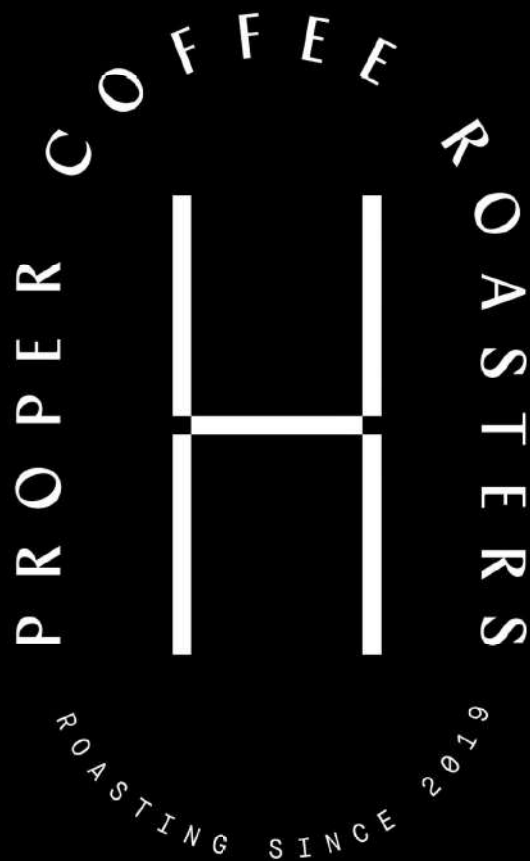
from the tree when there are storms, and we have to contend with the problem of molds."

Even in this constant battle with nature, he acknowledges that it is nature that also gives him this bounty: "I think we produce good quality beans because of our volcanic soil, and because of the land's level...we are 1,600 meters above sea level."

*"Ang akung pangandoy sa akung kape mahatagan ug taas nga presyo para makatabang sa among*

*panginahanglan labi na sa pag pa eskwela sa among anak/It is my hope that my coffee continues to command a good price so it can help with our needs, especially with our child's education,"* Arnel shares candidly. *"Ug sa coffee industry sa Pilipinas, hinaot nga mo daku pa ug mailhan ang Pilipinas nga naga produce ug kalidad ug specialty nga kape/As for the Philippine coffee industry, may it continue to grow so that the Philippines becomes known as a producer of quality specialty coffee."*





MAKATI

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