

Brewhemian Rhapsody

10:30AM - 1AM

Coffee Menu



Greetings, coffee lovers! I'm the Resident Coffee Farmer and Curator of Coffee Experiences at **P.U. Dingding**. Growing up in the lush jungles of Kodagu, I developed a deep love for wildlife and everything it has to offer. But the thing that's closest to my heart? Coffee.

To me, coffee isn't just a beverage; it's a story. A story of the land and its people. The real magic is in watching berries ripen under the warm sun, carefully harvesting them and transforming them into rich, aromatic beans. When I'm not tending to my coffee plants, I experiment with different roasting techniques and brewing methods. Every step deepens my connection to coffee, and I can't wait to share that passion with you! That's why I'm here at P.U. Dingding – to bring my plantation-grown coffee to your table.

At P.U. Dingding, we invite you to savour the flavours, embrace the aromas and immerse yourself in the stories behind each brew. So, whether you're a coffee aficionado or a casual sipper, let's celebrate the journey of every bean and create unforgettable moments with every sip.

Yours sincerely,
Aiyappa KT (aka Cuphead)



P.S. The magic ingredient? Authenticity. Our coffee beans, both Robusta and Arabica, are sourced from a single origin in the shade-grown coffee plantations of Kodagu, Karnataka, India, at an altitude of 1000-1170m. After being nurtured for a year, the beans are then hand-harvested, washed, cured, and roasted. We never use any adulterants, ensuring you get the best cup of coffee every time.

Hot Coffees



Espresso (uh-spreh-sow)

Origin - Italy

A robust and concentrated coffee brewed in an espresso machine, delivering a rich flavour and smooth crema. ----- **149/159**
(Single/Double)

Cappuccino (kah-puh-chee-now)

Origin - Italy

An alluring espresso, steamed milk and a layer of creamy milk foam – makes way for a whole lot of deliciousness. ----- **199**
(Dairy alternatives available: Almond milk +79, Soya milk +49)

Latte (laa-tay)

Origin - Italy

A rich espresso, balanced with velvety-smooth steamed milk. Gorgeously creamy and horrendously smooth. ----- **199**
(Dairy alternatives available: Almond milk +79, Soya milk +49)

Africano (afri-kano)

Origin - Africa

Paying homage to its origins, this cup of watered-down espresso is a tribute to the birthplace of coffee and the people of the land. ----- **189**

Cortado (kor-ta-doo)

Origin - Spain

Balancing the art – a part rich espresso and part smooth steamed milk served equally for a perfect harmony of flavours. ----- **199**
(Dairy alternatives available: Almond milk +79, Soya milk +49)

Macchiato (maa-kee-ah-toh)

Origin - Italy

A bold espresso with a dollop of creamy milk foam. This Italian classic is perfect for those who crave intense espresso with a creamy kiss. ----- **189**

Flat White

Origin - Australia/New Zealand

A 'wet cappuccino' where a double espresso is blended in a layer of silky microfoam. ----- **199**

Turmeric Latte

Origin - P.U. Dingding

A soothing blend of steamed milk, aromatic turmeric, almonds, and nutmeg – a creamy, golden, haldi, wealthy, and wise cuppa. ----- **229**

Green Coffee

Origin - P.U. Dingding

Unroasted Coffea Arabica or Canephora beans, perfect for health-conscious coffee lovers looking for more boost, less caffeine. ----- **179**

Hot Chocolate

Origin - P.U. Dingding

A decadent, creamy hot drink with velvety-dense cocoa and steamed milk. ----- **249**

Hot Raspberry White Chocolate

Origin - P.U. Dingding

A delicious blend of smooth white chocolate and tangy raspberry – a delightful, creamy treat. ----- **279**

Artisanal Coffees, Handcrafted with Love



Bella Coffee

Origin - Kodagu

A legacy & traditionally Kodava but uniquely P.U. Dingding – this black coffee renders true tones echoing traditional brewing methods used by the tribes and hunter-gatherers in the region. ----- **179**

French Press

Origin - France

Immerse yourself in the purest expression of this single-origin French press brew. Naturally infused with true flavours & tones of coffee's aromatic oils. ----- **199**

V60 (Hot/Iced)

Origin - Japan

This uniquely brewed coffee uses a 60° angle cone to filter oils so you can experience a clean cuppa, where the beans' pure notes shine through. ----- 229

Chemex (Hot/Iced)

Origin - USA

In this blend, thicker filters create a cuppa that's more complex and lighter than your standard cup of joe – yet not thin or watery. ----- 229

Signature Cold Brew

Origin - Japan

In a rich brewing tradition, coffee is brewed overnight in room temperature water, for a rich and unique flavour. Cuphead's signature brew. ----- 199

Crafted Cold Coffees



Affogato (Aff-fo-ga-toh)

Origin - Italy

Rich espresso over smooth vanilla ice cream – a melt-in-your-mouth contrast. ----- 199

Chocolate Affogato

Origin - P.U. Dingding

When classic chocolate ice cream meets a rich espresso hug and a chocolatey kiss, it's pure bliss – each one more satisfying than the other. ----- 249

Classic'cino (With/Without Milk)

Origin - P.U. Dingding

Classic iced coffee with a P.U. Dingding kick. ----- 199

*(Dairy alternatives available:
Almond milk +79, Soya milk +49)*

Iced Africano

Origin - P.U. Dingding

This mindfully diluted icy espresso pays homage to the origins and birthplace of coffee and its people. ----- 189

Greek Frappe

Origin - Greece

Classic cold coffee with vanilla ice cream and milk. ----- 249

Espresso Tonic

Origin - Norway/Sweden

Cold tonic water over ice with a shot of espresso – a refreshing take on a classic favourite. Now E&T. ----- 199

Iced Cocolette

Origin - P.U. Dingding

A refreshing iced chocolate on the rocks chilled to perfection. A cold cocoa summer treat, to beat the heat. ----- 249

*(Dairy alternatives available:
Almond milk +79, Soya milk +49)*

Iced Turmeric Latte

Origin - P.U. Dingding

A soothing blend of cold milk, aromatic turmeric, almonds, and nutmeg – a creamy, golden, haldi, wealthy, and wise cuppa. ----- 279



Hot Teas



We serve cups full of flavour and goodness with a unique selection of teas hand-picked from Tea Trunk – a wellness tea company that curates the finest Indian whole-leaf teas, and crafts signature blends with all-natural ingredients.

**Berry Blush
Green Tea** ----- 179

**Chocolate Earl
Grey Tea** ----- 179

**English
Breakfast Tea** ----- 179

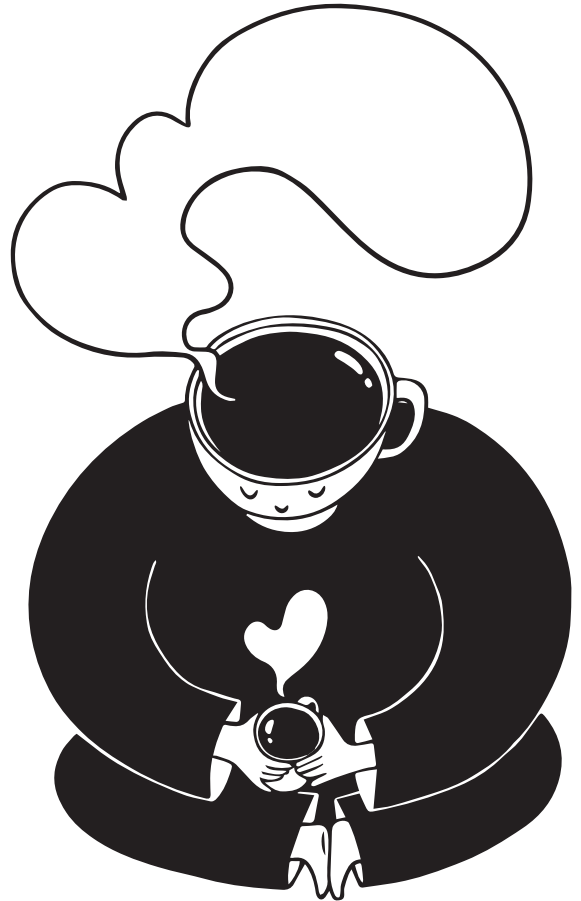
**Moroccan Mint
Green Tea** ----- 179

**Chamomile
Herb Tea** ----- 179

**Hibiscus
Petals** ----- 179

**Blue Pea
Flowers** ----- 179

**Mango Mint
Green Tea** ----- 179



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I brew,
I brew it
for you

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Government taxes extra as applicable.

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DESSERT CAFE

