

THE WAY WE BREW COFFEE IN YOUR ROOM...

bean/Co BREW COFFEE in collaboration with **THE CIVIL COFFEE ROASTERS & THE CIVIL COFFEE SOCIETY**, an artisan coffee roasting company in the Maldives, is ready to brew your coffee today.

We feel single-serve aluminum pods create unnecessary waste. The packaging is often a mix of different materials, combined with the dregs of organic waste from unused ground coffee sitting in the bottom of the pod making them difficult to process in recycling plants.

We have decided to offer you a unique, artisanal coffee experience in the room, by having 4 different kinds of coffee blends served and prepared the "french press" way;

Arabica 100 % - Arabica - to make a balance and offering a choice with aromatised coffees

Arabica 80% – Robusta 20% - Ginger: the most natural blend to bring energy for the day

Arabica 80% - Robusta 20% - Coconut: sweet, delicate and smooth, to remember the taste of Maldives

Arabica 80% - Robusta 20% - Chocolate - Chilli: the balance chocolate chilli with a mild taste

Also, once you have finished your coffee preparation, please recycle the used coffee by placing them into the bin container, so coffee grounds can be reused in innovative ways.

In our resorts, you can find them in compost fertiliser to enrich the soil of our gardens.