

# Coffees made by the farmer who talks to his plants

Coffee Menu

10:30AM - 1AM



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 shade-grown coffee plantations of Kodagu, Karnataka, India, at an altitude of 1000-1170 meters above Mean Sea Level. 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 | 169

(Single Shot | Double Shot)

## 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:

Oat milk +89, 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:

Oat milk +89, 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.

199

## 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:

Oat milk +89, Almond milk +79, Soya milk +49)

## Macchiato (mac-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.

199

## Flat White

Origin - Australia/New Zealand

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

199

(Dairy alternatives available:

Oat milk +89, Almond milk +79, Soya milk +49)



## 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

## 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.

249

(Dairy alternatives available:

Oat milk +89, Almond milk +79, Soya milk +49)

## Hot Chocolate

Origin - P.U. Dingding

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

249

(Dairy alternatives available:

Oat milk +89, Almond milk +79, Soya milk +49)

## Earthy Mocha

Origin - P.U. Dingding

Bold espresso meets rich hot chocolate, all swirled together with creamy milk for a warm, chocolatey kick. It's the perfect balance of cozy and caffeinated!

-----279

*(Dairy alternatives available:  
Oat milk +89, Almond milk +79, Soya milk +49)*

## Grandma's Cup

Origin - P.U. Dingding

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

-----199

*(Dairy alternatives available:  
Oat milk +89, Almond milk +79, Soya milk +49)*



## Spiced Cappuccino

Origin - P.U. Dingding

An alluring espresso, steamed milk, and a layer of creamy milk foam with honey and black pepper – makes way for a whole lot of deliciousness.

-----199

*(Dairy alternatives available:  
Oat milk +89, Almond milk +79, Soya milk +49)*

# Artisanal Coffees, Handcrafted with Love



## Bella Coffee

Origin - Kodagu

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

-----199

## 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.

-----249

## 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

*(Choose from: Plain | Citrus | Roots)*

## Cascara – A coffee cherry tea

Origin - Ethiopia

Cascara coffee is like coffee's fruity little sibling—sweet, tangy, and made from dried coffee cherry skins, with a lighter caffeine kick! ----- 199



## Moka Pot

Origin - Italy

Born in Italy, loved across the world. This little pot brews up deep, aromatic coffee with a velvety kick – a tribute to mornings that demand more soul (and less snooze). ----- 199

# Crafted Cold Coffees



## Affogato (*Aff-fo-ga-toh*)

Origin - Italy

Rich espresso over smooth vanilla ice cream – a melt-in-your-mouth contrast. ----- 209

## Chocolate Affogato

Origin - P.U. Dingding

When classic Vanilla ice cream and chocolate ganache 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 Jaggery)

Origin - P.U. Dingding

Classic iced coffee with a P.U. Dingding kick. ----- 199  
(Dairy alternatives available:  
Oat milk +89, 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. ----- 199

## Pineapple Espresso (o)

Origin - P.U. Dingding

Espresso goes on a beach holiday – two shots of pure power shaken up with pineapple zing. Sweet, sharp, and straight-up cheeky. ----- 229

## Greek Frappe

Origin - Greece

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

(Dairy alternatives available:  
Oat milk +89, Almond milk +79, Soya milk +49)

## 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. ----- 229

## Iced Latte

Origin - USA

A rich espresso, balanced with velvety-smooth steamed milk. Gorgeously creamy and horrendously smooth. ----- 219

(Dairy alternatives available:  
Oat milk +89, Almond milk +79, Soya milk +49)

## 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. ----- 279

(Dairy alternatives available:  
Almond milk +79)

## Black Honey Coffee

Origin - P.U. Dingding

Espresso gets a sweet sting – two shots of pure power drizzled with black honey, topped with frothy milk clouds, and chilled on the rocks. Buzz guaranteed. ----- 229

## Iced Mocha

Origin - P.U. Dingding

Bold espresso meets chocolate ganache, all swirled together with creamy milk for a warm, chocolatey kick. It's the perfect balance of cozy and caffeinated!

-----229

*(Dairy alternatives available:  
Oat milk +89, 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

*(Dairy alternatives available:  
Oat milk +89, Almond milk +79, Soya milk +49)*

## Orange Espresso (o)

Origin - P.U. Dingding

Dark, intense espresso collides with golden orange juice, creating a layered symphony of bitter, sweet, and refreshing notes. A sunrise you can sip.

-----229

# P.U. Dingding Culture



## Coffee Culture

Origin - P.U. Dingding

Coffee with a twist! Brewed with live cultures, it's tangy, bold, and buzzing with natural energy. Zero preservatives, just pure coffee magic doing a happy dance in your cup.

-----199

*(Choose from: Soda / Tonic Water)*

## Ginger Culture

Origin - P.U. Dingding

Crafted with real ginger and alive with active cultures, this refreshing drink is as pure as it gets. No preservatives, no shortcuts — just honest, wholesome flavour.

-----199

*(Choose from: Soda / Tonic Water)*

# Exotic Beans



## Malabar Monsoon

Close your eyes and feel the monsoon-thick air on the Malabar Coast. That's the magic that softens these beans, swelling them golden and stripping away acidity. What's left is a cup that drapes your palate in earthy richness, chocolate whispers, wood and spice, and an ageless, mellow soul. Best to be consumed as black coffee.

*(Choose from:  
Cappuccino | Latte | Africano | Cortado | Flat White |  
French Press | V60 | Chemex)*

-----349

## Civet Coffee

From the forest floor to your cup – beans chosen by the civet's keen nose, naturally fermented, and carefully hand-finished. The taste? Smooth body, delicate flavour, and a wild story in every sip. Best to be consumed as black coffee.

*(Choose from:  
Cappuccino | Latte | Africano | Cortado | Flat White |  
French Press | V60 | Chemex)*

-----549



# Iced Teas



## Hibiscus Iced Tea

-----149

# Hot Teas



(Add on - Honey and lemon +39)

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.

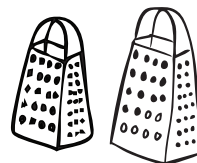
**English Breakfast Tea** ----- 149

**Hibiscus Petals** ----- 149

**Moroccan Mint Green Tea** ----- 149

**Chamomile Herb Tea** ----- 149

# Take Home



**Choose between:**  
Whole beans / ground coffee

**P.U. Dingding Cafe Blend** ----- 599  
250 grams

**Arabica** ----- 649  
250 grams

**Malabar Monsoon** ----- 399  
100 grams

**Civet Coffee** ----- 2499  
100 grams

**Raw Honey & Black Pepper is also for sale!**  
Please ask the server for more details.





Order at  
[pu-dingding.com](http://pu-dingding.com)



We levy a 7.5% service charge.  
Government taxes extra as applicable.