

# BAZAAR

ESCAPE



Coffee silos at the Starbucks Reserve Roastery and Tasting Room, Seattle

## COFFEE PILGRIM

Can't buy love, but a cup of coffee is a close second. Bazaar's global gourmands like Matt Preston and Rohan Marley spill the beans on where to travel for the love of coffee.  
By Esha Mahajan





Seven Seeds Café



Fresh coffee served at Seven Seeds Café

### MELBOURNE, AUSTRALIA

BY MATT PRESTON, FOOD CRITIC

“There is a genuine enthusiasm and knowledge across the whole city to find great coffee,” says Preston. “The place is full of coffee geeks, and specialty roasters and baristas that will spend hours fine tuning their grind and their tamp!”

**Favourite cafés:** Proud Mary, Seven Seeds Café, and Fergus.

**Coffee ritual:** Usually a strong, skinny latte to take away, and a ristretto while I am waiting. I love the whole ritual of standing by the counter waiting for that hot little cup of velvety richness. Will it be nutty or sour, fruity or smooth?

**Pet coffee peeve:** I hate the way restaurateurs appear to have taken the devil’s shilling and moved to dodgy pod coffee, which is fine for a hotel room or home kitchen but an aberration at somewhere that is supposed to be serious about their food.

**The perfect shot:** A shot is when you discover if the person making it really cares. A really great short black for me is a masterpiece to rival the finest wines.



IMAGES: (CLOCKWISE FROM TOP LEFT) COURTESY SEVEN SEEDS CAFE (2); MARTIN PHILBEY; MARLEY COFFEE (2).



### BLUE MOUNTAINS, JAMAICA

BY ROHAN MARLEY, FOUNDER, MARLEY COFFEE

Legendary musician Bob Marley always wanted to return to his farming roots. Now Rohan Marley lives his father’s dream with the 52-acre Marley Coffee Farm atop Jamaica’s Blue Mountains, which he founded. “There’s nothing better than enjoying a cup grown sustainably right there on the earth below you, while taking in the gorgeous views of the mountain,” he says.

**Favourite cafés:** Café Bleu, and One Love Café at the Bob Marley Museum, both in capital city, Kingston.

**Ideal coffee:** It has to have a complex aroma and long finish on the palette. I like a medium roast, and drink my coffee with a little agave.

**Earliest coffee memory:** We had coffee plants on our land, and my grandmother would pick the coffee cherries, hull them and dry roast them in the sun for her daily cup. It instilled in me a connection to farming.



The sprawling Marley Coffee Farm

IMAGES: (CLOCKWISE FROM TOP LEFT) COURTESY ROCCO FORTE HOTELS; SAINT-EUSTACHIO IL CAFFÈ; CAFÉ LOMI; MONICA BHIDE; PETER B. KRISTENSEN; ROCCO FORTE HOTELS; VIVEK SINGH.



Ponte degli Angeli, Rome



The Secret Garden at the Hotel de Russie



### ROME, ITALY

BY VIVEK SINGH, RESTAURATEUR

“An Italian’s passion for coffee, the art of making it, and the culture of drinking it, ensures that every cup you’ll drink in Italy is made to perfection—rich, creamy, and perfectly balanced,” says Vivek Singh, Michelin-starred executive chef and CEO of the London-based restaurants The Cinnamon Club, Cinnamon Kitchen, and Cinnamon Soho.

**Favourite cafés:** Settembrini Caffè, Caffè Camerino, and The Stravinskij Bar at the Hotel de Russie.

**Drink of choice:** A black Americano (double shot), no milk and certainly no sugar—I love the rich texture and have one every morning. This is what fuels my day!

**Cooking with coffee:** Coffee adds great depth and flavour to dishes, especially desserts. One of the most popular desserts at Cinnamon Kitchen is the Valrhona Chocolate Fondant and Coffee Parfait.



An archival image of Sant'Eustachio il Caffè. Founded in 1938, it is one of Rome's oldest and most popular cafés.

### PARIS, FRANCE

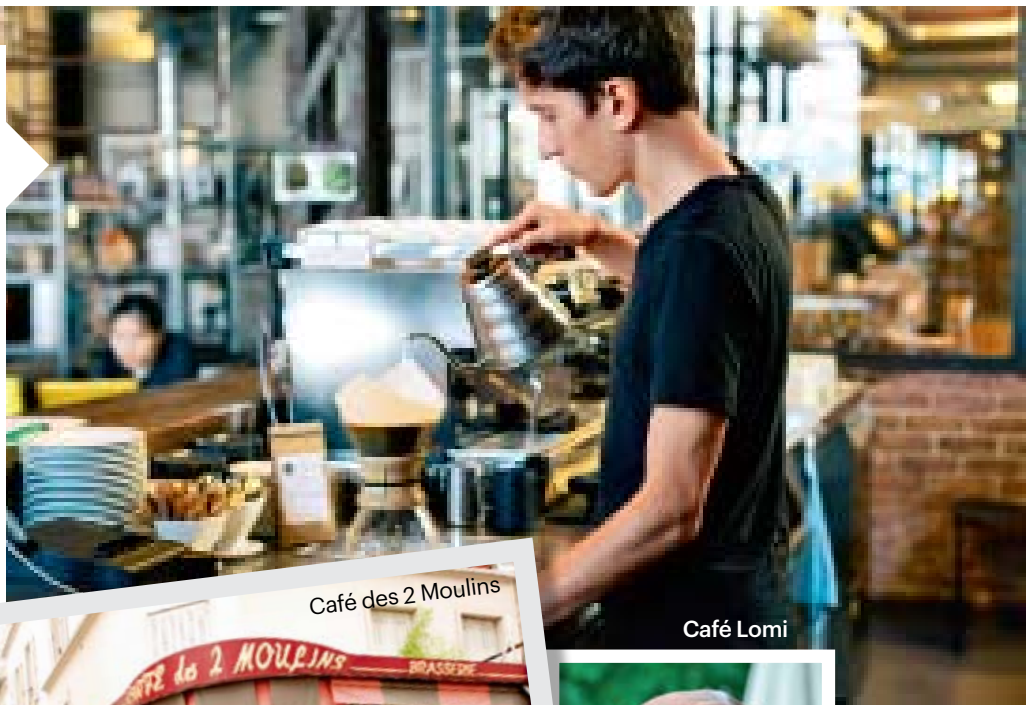
BY MONICA BHIDE, FOOD WRITER

When Monica Bhide, a food writer based in Washington D.C., visited Paris for the first time many years ago, she learned how to truly savour a cup of cappuccino. “My host told me that Parisians think of a cup of coffee as a way to slow down and enjoy one’s day, not to speed up and rush through the day,” says Bhide. During a walking tour of the city they stopped at a café, where Bhide had “the most blissful cup of cappuccino.”

**Favourite cafés:** Café de la Paix, Café Lomi, and Café des 2 Moulins (featured in the 2001 movie, *Amélie*).  
**Ideal coffee:** Aroma is important to me. Also I don’t like coffee that is brewed for so long that it tastes burnt. A good cup of coffee is like a good glass of wine—it should have understated elegance.

**Drink of choice:** I am totally partial to cappuccinos. How many cups a day depends on how much writing I have to get done! Usually I stop at about three cups.

**Earliest coffee memory:** I remember as a child growing up in Delhi, I was not allowed to drink coffee or tea. My earliest memory is drinking dark, over-brewed, petrol-like coffee during my final exams in my engineering days! ➤



Café Lomi



Café des 2 Moulins







Tomoca Coffee Bar at Radisson Blu, Addis Ababa



Tomoca Cafe in Addis Ababa

ADDIS ABABA, ETHIOPIA

BY HIYAW GEBREYOHANNES, FOUNDER, TASTE OF ETHIOPIA  
Gebreyohannes can only enjoy coffee in Ethiopia. “The aroma of the roasted coffee convinces me to join friends or family for a few cups while we chat about life,” he says. A pot of coffee or a stop at a café before work just doesn’t come into play when he is in New York, where his prepared food service, Taste of Ethiopia, is based.  
**Favourite cafés:** Tomoca Coffee Bar at Radisson Blu, Keba, and Kaldi’s.  
**Coffee ceremony:** The person who has invited you sits in front of you as if you are her audience. She shows you the fresh coffee beans, and then roasts them. Once the beans are perfectly roasted, she grinds them and pours boiling water. She serves you a small cup, and usually, two more after.  
**Coffee types:** Four types of coffee grow in Ethiopia—forest coffee, semi forest coffee, garden coffee, and plantation coffee.

IMAGES: (CLOCKWISE FROM TOP LEFT): COURTESY RADISSON BLU HOTEL; BRIAN RITCHIE; HIYAW GEBREYOHANNES, VIVANTA BY TAJ COIMBATORE (2), SRIRAM AYLUR.



Starbucks Reserve Roastery and Tasting Room, Seattle



Caffè Fiore



SEATTLE, UNITED STATES OF AMERICA

BY DEEPA HALL, DIRECTOR OF OPERATIONS INDIA, TATA-STARBUCKS  
It’s no secret why Hall would choose Seattle as her favourite coffee city. “Starbucks started its story in Seattle and it has been my home for a number of years,” she says. Starbucks also opened a 15,000 sq ft roastery and tasting room—the first of its kind—in Seattle last December. Seattle also has independent coffee shops and smaller chains like Victrola, Caffè Fiore, and Milstead and Co.  
**The perfect coffee:** Every perfect cup of coffee is brewed keeping in mind the four fundamentals—freshness of the coffee, proportion of coffee to water, grind of the beans, and the water that is used. Brewing the coffee to suit your taste is what makes it perfect for you!  
**Best cup of coffee:** A beautiful cup of Sumatra at around 6:00 A.M. on October 19, 2012, moments before our first store opened in Mumbai.



Latitude, the all-day diner at Vivanta by Taj-Surya

COIMBATORE, INDIA

BY SRIRAM AYLUR, EXECUTIVE CHEF, QUILON  
He moved to London in 1999 to open Quilon—which still retains the Michelin star it earned in 2008—but Aylur favours his Indian roots for coffee. “There are many coffee-growing regions in the south, but accessibility is a problem in these areas,” he says. “Coimbatore takes coffee seriously, and you don’t have to look too hard to get quality coffee.”  
**Favourite cafés:** Anywhere in Coimbatore! But Vivanta by Taj-Surya serves a good cup.  
**The perfect cup:** It should have creaminess, acidity, and a little sweetness. Milk high in fat is ideal. Buffalo milk is better for south Indian filter coffee.  
**Drink of choice:** I have travelled extensively, but I like to drink south Indian filter coffee. I also serve it at my restaurant, with beans imported from India.



Vivanta by Taj-Surya, Coimbatore

HO CHI MINH CITY, VIETNAM

BY JITEN SUCHEDE, FOUNDER, JUGMUG THELA  
Suchede never liked coffee. But a 2008 trip to Ho Chi Minh City, Vietnam, changed that. “Sweat flowed out of my pores as I cycled along the Mekong Delta on a sultry day,” he says, recalling the day he fell in love. Desperate and thirsty, he walked up to a coffee peddler and the local experience made him a man of the coffee cult.  
**Drink of choice:** The Ca Phe Su Da, Vietnamese iced coffee made with condensed milk. This was the drink that started it all.  
**Coffee culture:** Local coffee is peddled fervently in Ho Chi Minh City, with coffee-on-the-go shops, roadside stalls, and even people who walk around with two buckets—one for coffee, one for ice. Everybody drinks coffee all the time.  
**No frills coffee:** The real story of coffee is not in some fancy electronic machine, but in its beans—where it’s grown, how it’s dried and roasted, and finally the local method of preparing. At the Thela, we only serve Americano, espresso, or cortado, so the taste isn’t diluted. And, of course, Ca Phe Su Da! ➤

IMAGES: (CLOCKWISE FROM TOP) COURTESY STARBUCKS; PRASIT RODPHAN / SHUTTERSTOCK; JPRICHARD / SHUTTERSTOCK; JITEN SUCHEDE; VLADIMIR GRINBERG; DEEPA HALL.



Saigon Notre-Dame Basilica, Ho Chi Minh City



A coffee house in Ho Chi Minh City





## STOCKHOLM, SWEDEN

Swedes don't just grab a quick coffee-to-go on their morning commute, or sip a sad lukewarm cup at their desk for an afternoon pick-me-up. They observe *fika*. It may be a noun or a verb, five minutes or thirty, but is that time of the day when friends, family, or colleagues meet socially for coffee or tea. And usually, it's with something sweet on the side—the Scandinavian cinnamon roll, *kanelbullar*, or the sponge and cream *prinsesstårter*. Sweden is third on a global list of top 20 coffee consuming countries (based on cups per day) compiled by Statista in 2013, and its capital, Stockholm, is a hub of this pervasive coffee culture. Nordic design blends with their passion for coffee at their cafés—there's Johan & Nyström, with floor to ceiling shelves and vintage roasting machines, and Snickarbacken 7 a café, gallery, and concept store located in a building from the 1800s.



## WASHINGTON D.C., UNITED STATES OF AMERICA

Think Washington D.C., and politics, crime and *House of Cards* immediately come to mind. Maybe it's time to add coffee to that list. Over the years, the coffee culture has evolved into one that encompasses no-frills coffee and hippie drinks with equal ease. And their cafés reflect this. There's Filter Coffeehouse and Espresso Bar with a minimal menu, and the bipolar Baked and Wired, which is part cupcake shop, part café. But along with these are the crazy coffee concoctions. 'Black Moses' is three shots of espresso and a chai mocha cappuccino at Blind Dog Café, and caramel macchiato with espresso, tequila, and chocolate is served at Co Co Sala. And when pumpkin spice fever takes over America, Flying Fish Coffee and Tea does a pumpkin latte with real pumpkin, fresh ginger, and whole spices.



## VIENNA, AUSTRIA

Vienna may not have pioneered the coffee culture, but the city is still home to some of the oldest cafés. There's Café Central, which opened its doors in 1876 and once catered to an intellectual clientele comprising Sigmund Freud and Leo Trotzki. Then there's Café Weimar from 1900, which retains the crystal chandeliers, dark wood, large mirrors, and piano music reminiscent of traditional Viennese coffee houses. They are so embedded in the city's history that Viennese coffee house culture is listed in the UNESCO National Inventory of Intangible Cultural Heritage, describing them as places "where time and space are consumed, but only the coffee is found on the bill." But simply ordering a coffee doesn't work—there are dozens of variations, be it the *Melange*, *Einspanner*, or *Verlängerter*. ■

