

## OUR EXPERT BARISTAS

### 馬會咖啡專家



**Regine Ho** – With numerous intermediate SCA certificates under her belt and a City & Guilds International Award in Barista Skills, Regine brings a knack for quality in brewing and pouring impeccable latte art to her day-to-day work at Sprinkles.

何佩營 (Regine) 擁有多張SCA中級證書，以及City & Guilds國際咖啡師調配技巧證書。她沖泡咖啡及拉花的技巧爐火純青，並經常將咖啡藝術融入在Sprinkles的日常工作中。

**Colour Leung** – Colour has an intermediate certificate by the Specialist Coffee Association (SCA) in the US, with a decade's experience in crafting impeccable cups of coffee. Find her at Stable Café when you're looking for a satisfying cuppa.

梁式煥 (Colour) 持有美國精品咖啡協會 (SCA) 中級證書，擁有10年製作咖啡的經驗。當您想享用精品咖啡時，只需蒞臨馬房咖啡館，她便會為您沖調一杯令您稱心滿意的完美咖啡。



**Nickie Mak** – Nickie has spent the last eight years enamored by latte art. She participated in the Hong Kong Barista Championship in 2019, and has taken part in over a dozen local latte art throwdowns across Asia. Find Nickie at the Stable Café for a cup of inspiration in your milk coffee.

麥裕甜 (Nickie) 在過去八年致力鑽研咖啡拉花的藝術。她曾於2019年參加香港咖啡師大賽，並在亞洲各地參加超過10次拉花藝術比賽。如果您想嚐嚐不同口味的牛奶咖啡，不妨到馬房咖啡館向試試她的手藝。

**Yannis Chan** – Working at The Rock, Yannis brings 12 years of experience as an avid coffee brewer and sensory trainer. She holds an intermediate SCA certificate in Sensory Skills for coffee evaluation and was previously a latte art teacher at The Coffee Academics.

在大石鼓工作的陳昕歛 (Yannis) 一名充滿熱忱的咖啡師，擁有12年沖調咖啡及咖啡感官訓練的豐富經驗。她持有SCA咖啡感官技能中級證書，並曾在The Coffee Academics擔任咖啡拉花導師。



**Kenny Choi** – Kenny is the resident coffee expert at The Ladies' Purse, bringing 13 years' experience in latte art and sensory coffee appreciation. Not only having led coffee workshops in the past, as operation manager he has also trained his colleagues in the art of brewing the perfect cup.

蔡子健 (Kenny) 是銀袋咖啡室的常駐咖啡專家，擁有13年咖啡拉花藝術及感官品鑑咖啡的經驗。作為營運經理，他曾經主持多個咖啡工作坊，也著力培訓員工，讓他們掌握沖調完美咖啡的藝術及技巧。