



CSP


PRODUCT CATALOGUE

SAVOUR OUR FINESSE

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About us

When it comes to food & beverage, CSP (aka Coffee, Savoury & Pastry) understand the challenges that comes from creating culinary masterpieces to make an impression on hungry guests.

Satisfying taste buds is only the beginning of your arduous journey. We know what it's like because we've been there too.

From restaurateurs, caterers to conventions, here's where our expertise come in.

Capturing palettes and hearts alike, CSP offers a wide selection of halal-certified F&B solutions, where we bring delectable creations to your guests.

Our team of accredited experts are skilled in perfecting your signature offerings, giving your brand the recognition it deserves, empowering you to make your mark and stand out from the rest in every way possible.

Speak with us today and take your first step towards culinary stardom now!

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A dark, moody photograph of coffee-related items. In the upper center, a hand holds a white cup filled with a latte, featuring a heart-shaped latte art design. In the lower left, a hand holds a dark-colored coffee grinder. In the lower right, another hand holds a white cup with a different latte art design, resembling a fan or leaf. The word "COFFEE" is overlaid in the center in a bold, white, sans-serif font, enclosed within a thin white rectangular border.

COFFEE



Magnifique Classic Blend

Consist of South America and Java Highlands “Robusta Beans”. Well balanced coffee which has nutty notes and cocoa aroma.

☕ Arabica 70%, Robusta 30%

Aroma: 🍷🍷🍷

Acidity: 🍷

Body: 🍷🍷🍷



Magnifique Premium Blend

Consist of South America & Ethiopian beans, with cocoa and nutty taste. Yet gives a well-balanced citrusy note and floral aroma.

☕ Arabica 100%

Aroma: 🍷🍷🍷🍷

Acidity: 🍷🍷🍷

Body: 🍷🍷



Magnifique Supreme Blend

Consist of African and South American beans. Medium bodied and well-balanced coffee with berries and citrus hints.

☕ Arabica 100%

Aroma: 🍷🍷🍷

Acidity: 🍷🍷🍷

Body: 🍷🍷🍷



Kaffe Blend

Consist of Premium Robusta Coffee. Richly flavoured coffee with coconut notes and nutty aroma.

☕ Medium to full bodied



Haze Blend

Consist of Premium Robusta & Arabica Coffee. Smooth with nutty overtones, which compliments the coffee aroma comparable to hazelnut.

☕ Medium bodied



Kopi Blend

Consist of Premium Robusta Coffee. Coffee is richly flavoured with smoky taste and aroma.

☕ Full bodied

A top-down view of various dried tea ingredients, including loose leaf tea, chamomile flowers, lavender buds, and other botanicals, arranged on several silver spoons and scattered on a light-colored surface. The word "TEA" is overlaid in the center in a white, bold, sans-serif font, enclosed in a white rectangular border.

TEA



Ceylon Tea Blend

Black tea with robust and full-bodied profile has dark brown to brown hue. Distinctive citrus and herbal notes.



Original Tea Blend

Black tea which is medium bodied profile has medium brown to reddish hue. Light herbal notes.



Sencha Yuzu

Fresh, umami with a tinge of zestiness.

- Details: Green Tea, Yuzu
- Origin: Kyoto, Uji



MoMo Sencha

Fruity, sweet with round finish.

- Details: Green Tea, White Peach
- Origin: Kyoto, Uji



Lavender Yuzu Houjicha

Delicate balance of roastiness, zestiness with floral finish.

- Details: Roasted Green Tea, Yuzu, Lavender
- Origin: Kyoto, Uji



Sakura Spring

Light bodied, sweet floral fragrance and after taste, clean finish.

- Details: Green Tea, Sakura , Rose
- Origin: Kyoto, Uji



Uji Sencha

Bittersweet, umami and smooth.

- Details: Sencha (Japanese Green Tea)
- Origin: Kyoto, Uji



Uji Houjicha

Roasty, nutty and notes of coffee.

- Details: Houjicha (Roasted Green Tea)
- Origin: Kyoto, Uji



Shizuoka Genmaicha

Mellow toasty and vegetal.

- Details: Genmaicha (Green Tea with Roasted Brown Rice)
- Origin: Shizuoka



Tokyo Breakfast Tea

Full bodied, robust and malty.

- Details: Ceylon (Black Tea)
- Origin: Sri Lankan



Chamomile

Mellow, honey like sweetness with notes of apple.

- Details: Chamomile Flowers
- Origin: Sri Lankan



Floral Earl Grey

Sweet floral and deep robust flavour.

- Details: Keemun (Black Tea), Bergamot Oil
- Origin: Sri Lankan



MACHINES

Machines



Magnifique Beverage Thermic

Developed by our R&D team, possesses mobility and heat retention features, to serve your coffee & tea beverages in an optimum level.

This invention solves the traditional way of serving bulk brewed coffee and tea stationed in one location for big events & conventions.

- Dimension (H x W x D): 1430 x 325 x 550 mm
- Electrical Requirement: 13 amp x 2
- Water / Drainage Requirement: N.A.



Dr. Coffee F11 with Milk Cooler

Fully automated machine, self-service made easy. Selected beverage dispensed automatically with just one click.

You can also use the display to advertise your company or specific images you like to promote.

- Machine Dimension (H x W x D): 582 x 403 x 511 mm
- Milk Cooler (H x W x D): 260 x 180 x 250 mm
- Electrical Requirement: 13 amp x 2
- Water / Drainage Requirement: N.A.

Machines



Carimali Bubble with Grinder

A semi-automatic machine consists of two group head (spout) with paired coffee grinder, to grind the coffee beans. It is operated by a Barista or Coffee Connoisseur.

- Machine Dimension (H x W x D): 497 x 722 x 515 mm
- Grinder (H x W x D): 550 x 194 x 308 mm
- Electrical Requirement: 20 amp single phase isolator + 13 amp x 1
- Proposed Counter Dimension (H x W x D): 850 x 1500 x 800 mm
- Others: Electrical & water inlet / outlet within 1 – 1.2 m radius from the machine location, 3 inches counter hole for the inlet / outlet hose & power.

A close-up photograph of a hand holding a metal sieve, sifting a fine, brown powder (likely cocoa or flour) into a dark-colored cake pan. The powder is captured mid-air, creating a soft, blurred trail as it falls onto the surface of the cake batter below. The lighting is dramatic, highlighting the texture of the powder and the metallic sheen of the sieve against a dark background.

CAKES



Apple Crumble Cheesecake

Classic baked cheesecake filled with apple chunks and topped with streusel.

- Thaw & Serve
- Tray : ± 55 cm (L) , ± 38cm (W), 4,600gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 3 Days



Blueberry Cheesecake

Classic baked cheesecake topped with blueberry filling.

- Thaw & Serve
- Tray : ± 56 cm (L) , ± 37cm (W), 7,800gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 3 Days



Chocolate Fudge Cake

Dark chocolate moist sponge with semi sweet chocolate cream.

- Thaw & Serve
- Tray : ± 54 cm (L) , ± 35cm (W), 3,900gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 3 Days



Flourless Dark Chocolate

Baked premium dark chocolate flourless cake.

- Thaw & Serve
- Tray : ± 55 cm (L) , ± 38cm (W), 4,600gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 3 Days



Matcha Azuki

Green tea chiffon sponge filled with Japanese Azuki bean and chantilly cream.

- Thaw & Serve
- Tray : ± 56 cm (L) , ± 37cm (W), 4,600gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 3 Days



Praline Hazelnut Cake

Moist chocolate cake with nutty hazelnut mousse.

- Thaw & Serve
- Tray : ± 55 cm (L) , ± 38cm (W), 4,600gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 3 Days



Chocolate Acorn

Crunchy almond croustillant, exotique caramel, rich chocolate sponge, 66% caraibe chocolate cremeux, filled with chocolate mousse, topped with chocolate glaze.

- Thaw & Serve
- 80gm
- Freezer Shelf Life: 4 Months
- Chilled Shelf Life: 3 Days



Green Tea Yuzu Tart

Crispy green tea sable tart, a crunchy green tea croustillant, rich green tea sponge, centered with an aromatic yuzu cremeux, topped with a decadent green tea chantilly.

- Thaw & Serve
- 80gm
- Freezer Shelf Life: 4 Months
- Chilled Shelf Life: 3 Days



Passion Mango Cheese Verrine

Almond sponge base with a crunchy almond croustillant, filled with a light cheese cream and fruity passion mango jelly.

- Thaw & Serve
- 100gm
- Freezer Shelf Life: 4 Months
- Chilled Shelf Life: 3 Days



Red Fruit Vanilla Verrine

Almond sponge sandwiched in between a vanilla crisp and vanilla cremeux, topped with vanilla chantilly and red fruit tea raspberry confit

- Thaw & Serve
- 100gm
- Freezer Shelf Life: 4 Months
- Chilled Shelf Life: 3 Days



Teh Tarik

Nutty hazelnut crisp, tea infused sponge, light earl grey mousse, black tea ganache, earl grey chantilly and earl grey chantilly.

- Thaw & Serve
- 80gm
- Freezer Shelf Life: 4 Months
- Chilled Shelf Life: 3 Days



Tiramisu Log

Mascarpone cheese mousse, aromatic coffee infused sponge.

- Thaw & Serve
- 80gm
- Freezer Shelf Life: 4 Months
- Chilled Shelf Life: 3 Days



SAVOURY PASTRIES

Savoury Pastries



Blueberry Muffin

Sweet vanilla muffin filled with blueberry.

- Thaw & Serve
- 40gm
- Freezer Shelf Life: 12 Months
- Chilled Shelf Life: 3 Days



Double Chocolate Chip Muffin

Decadent chocolate muffin filled with chocolate chips.

- Thaw & Serve
- 40gm
- Freezer Shelf Life: 12 Months
- Chilled Shelf Life: 3 Days



Chicken Mushroom Pie

Mini deep dish pie packed with a rich chicken and mushroom filling.

- Thaw, Preheat & Serve
- 66gm
- Freezer Shelf Life: 12 Months
- Chilled Shelf Life: 5 Days

Savoury Pastries



Premium Curry Chicken Puff

Flaky puff pastry with a savoury curry chicken filling.

- Thaw, Preheat & Serve
- 48gm
- Freezer Shelf Life: 12 Months
- Chilled Shelf Life: 1 Day



Shell Curry Chicken Puff

A thousand layered flaky and crispy exterior that's able to withstand up to 9 hours at room temperature.

- Thaw, Preheat & Serve
- 65gm
- Freezer Shelf Life: 12 Months
- Chilled Shelf Life: 1 Day



Petite Croissant

Mini flaky multi layered croissant with a fluffy honeycomb interior.

- Thaw, Preheat & Serve
- 20gm
- Freezer Shelf Life: 12 Months
- Chilled Shelf Life: 3 Days

Savoury Pastries



Medium Croissant

Flaky multi layered croissant with a fluffy honeycomb interior.

- Thaw, Preheat & Serve
- 38gm
- Freezer Shelf Life: 12 Months
- Chilled Shelf Life: 5 Days



Salted Egg Jumbo Croissant

Soft croissant, buttery and flaky texture with salted egg yolk filling.

- Thaw, Preheat & Serve
- Specs: 7.5 ± 0.5" (L), 3.0 ± 0.3" (W), 2.3 ± 0.3" (H),
- 60gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 3 Days



Traditional Hainan Loaf

Traditional and rustic kopitiam bread, crusty exterior with soft fluffy crumbs.

- Thaw, Preheat & Serve
- Specs: ± 12" (L) 4.5" (W)
- hb± 700gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 5 Days

Savoury Pastries



White Sesame Sausage Roll

Oblong soft roll topped with white sesame.

- Thaw, Preheat & Serve
- 6" (L) ± 2" (W) 2" (H),
- ± 60gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 5 Days



Macau Egg Tart

Multi layered pastry wrapped around a rich and sweet filling.

- Thaw, Preheat & Serve
- 30gm
- Freezer Shelf Life: 9 Months
- Chilled Shelf Life: 1 Day



Savour our Finesse

