



ROEMAH KOFFIE COMPANY PROFILE.

SINCE 2023





INSIDE: INTRODUCTION

Welcome to
Dewa Kopi Indonesia
Roastery

Where Passion Meets Tradition.

At **Dewa Kopi Indonesia**, we are dedicated to the art and science of coffee. Our roastery is the beating heart of this commitment, a place where the rich tapestry of Indonesian coffee is celebrated and shared. With each bean we roast, we are not only crafting exceptional coffee but also honoring and perpetuating Indonesia's vibrant coffee culture.

Our catalog is your guide to the finest, ethically sourced, and masterfully roasted beans that Indonesia has to offer. As you explore these pages, you will journey through diverse coffee-growing regions, each with its unique flavor profile and story. Our offerings are more than just coffee; they are an experience, an education, and a connection to the hardworking farmers we proudly support.

Let us invite you to indulge in this experience and see for yourself how Dewa Kopi Indonesia is bridging the gap between the tradition of Indonesian coffee cultivation and the innovative world of modern coffee preparation.

Your journey into Indonesia's coffee soul starts here.



ABOUT US

In the heart of Indonesia's bustling urban sprawl lies a sanctuary of warmth, tradition, and unparalleled coffee experience – Roemah Koffie. Born from a deep-rooted love for coffee and a passion for preserving the age-old Indonesian tradition of leisurely coffee breaks, Roemah Koffie stands as a testament to time-honored brewing methods seamlessly woven with today's vibrant coffee culture.

Our name, Roemah Koffie, which translates to "Coffee House," is more than just a title; it's a commitment. A commitment to transform every coffee-drinking occasion into a memorable experience. Here, amidst the soothing sounds of brewing coffee, soft chatter, and the tantalizing aroma of freshly ground beans, one finds more than just a cafe. They discover a home.

Our legacy stems from sourcing the finest beans from local farmers, empowering communities, and cherishing Indonesia's rich coffee heritage. This dedication to authenticity and quality resonates in every cup we serve, every smile we share, and every story we tell.

At Roemah Koffie, every sip is a journey, every visit a reunion, and every moment an invitation to come home to the flavors and stories of Indonesia.

Certification :

Halal ID, BPOM ID , ISO 22000: 2018

Our Facility :

**Roemah Koffie Academy, R&D Laboratorium,
Quality Control Laboratorium and Storage**



VISION

To be a global ambassador for authentic Indonesian coffee culture, creating spaces where every sip tells a story and every heart feels at home.

MISSION

Authenticity in Every Cup: To offer coffee that is true to its roots, celebrating the rich tapestry of Indonesian coffee varieties and traditions.

Empower and Support: To empower local coffee growers and artisans, ensuring sustainable practices and fair trade that uplifts the entire community.

Spaces of Connection: To build cafes that are more than just establishments - they are community hubs where memories are crafted, stories exchanged, and bonds strengthened.

Educate and Inspire: To lead coffee-related educational initiatives, enlightening the world about the depth and diversity of Indonesian coffee culture.

Sustainable Impact: To tread lightly on the Earth, committing to eco-friendly practices and continuously seeking ways to reduce our carbon footprint.

Embrace and Innovate: While rooted in tradition, to constantly evolve, embracing innovations that enhance the coffee experience without compromising our core values.





INSIDE: OUR MACHINE

THE STORY OF ROEMAH KOFFIE

Every great journey starts with a single step, or in our case, a single bean. The origins of Roemah Koffie trace back to a humble family-run coffee plantation in the verdant hills of Indonesia. As tales of our aromatic brews began to spread, what started as a passion soon transformed into a mission: to bring the authentic flavors and soulful stories of Indonesian coffee to the world.

In the heart of our growth and evolution lies a philosophy that we hold dear: "Bean to Heart." It's not just about sourcing the finest beans or crafting the perfect brew. It's about the journey of a bean as it transforms from a humble seed to a force that touches hearts, forges connections, and creates lasting memories. Every cup we serve is a testament to this philosophy. From the hands that nurture the soil, to the baristas who pour their artistry into every cup, to the customer whose heart is warmed by our brew – we ensure that the journey from bean to heart is filled with authenticity, love, and dedication.

In the early days, the vision was simple
- a place where community members

could gather, exchange stories, and savor the rich taste of local coffee, free from the hurry of modern life. This vision materialized with the establishment of our first outlet in Gading Serpong, which quickly became a hub for coffee enthusiasts and curious wanderers alike.

Over the years, as urban jungles grew around us, the spirit of Roemah Koffie remained unwavering. We expanded, but always with respect to our roots. With each new location, our commitment deepened, not just to crafting the perfect brew, but to revitalizing and celebrating the traditions and values that form the backbone of our beloved homeland.

Today, Roemah Koffie is more than just a cafe chain. It's a movement. A movement to preserve Indonesia's rich coffee culture, support our local farmers, and provide a sanctuary where moments turn into memories. Through highs and lows, beans and brews, our story continues to evolve, but our essence remains untouched: a home where every heart finds its beat in the rhythm of dripping coffee.



PHILOSOPHY.



PHILOSOPHY

“BEAN TO HEART”

Philosophy: "Bean to Heart": This captures Roemah Koffie's journey of crafting each cup with love and integrity, directly from the bean to the consumer's heart.

It signifies a complete, ethical, and passionate approach to coffee.



OUR ROASTING PROCESS

Craftsmanship in Every Roast.

At Dewa Kopi Indonesia, the roasting process is where science meets art. Our skilled roasters are artisans, carefully tending to each batch of beans to bring out their unique flavors and characteristics. From selecting the finest Indonesian beans to carefully monitoring the roast to achieve the perfect color and aroma, our process is meticulous and refined. We roast in substantial quantities, ensuring the freshest and most flavorful cup of coffee every time. Each bean is a canvas, and our roasters are the artists, painting a world of flavors with every roast.

OUR COMMITMENT TO SUSTAINABILITY

Ethical Beans for a Better Tomorrow.

Sustainability isn't just a buzzword for us—it's a commitment that influences every decision we make. At Roemah Koffie, we work directly with local farmers, ensuring they receive fair prices for their hard work and dedication. We invest in sustainable farming practices that not only produce exceptional beans but also protect and nurture the earth they come from. Our packaging is designed to be as kind to the planet as possible, reflecting our dedication to environmental responsibility. With every cup of Roemah Koffie, you're supporting a brighter, more sustainable future.

INTRODUCTION TO INDONESIA COFFEE CULTURE

A Journey Through Indonesia's Rich Coffee Heritage.

Indonesia, a nation of islands, is united by one thing: a deep and abiding love for coffee. From the first plantations established in the 1600s to the vibrant and diverse coffee culture we see today, Indonesia has a rich and storied coffee history. Our coffee is more than a drink—it's a tradition, a ritual, and a significant part of our cultural identity. In this section, we invite you to explore the unique coffee cultures of different Indonesian regions, from the robust and spicy brews of Sumatra to the smooth and fruity notes of Java and Bali. Join us as we celebrate the rich tapestry of flavors, methods, and traditions that is Indonesian coffee culture.





OUR FACILITIES

At PT Dewa Kopi Indonesia, our facilities are designed to ensure the highest quality, consistency, and reliability at every stage of the coffee supply chain. We are committed to preserving the freshness and integrity of green coffee beans with advanced technology and optimized processes.





INSIDE: OUR FACILITIES

ROASTING MACHINE
PROBAT P-5
CAPACITY : 5KG/BATCH



ROASTING MACHINE
PROBAT UG22
CAPACITY : 22KG/BATCH



ROASTING MACHINE
PROBAT P-25
CAPACITY : 25KG/BATCH



ROEMAH KOFFIE PRODUCTS

ANAK DARO

WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



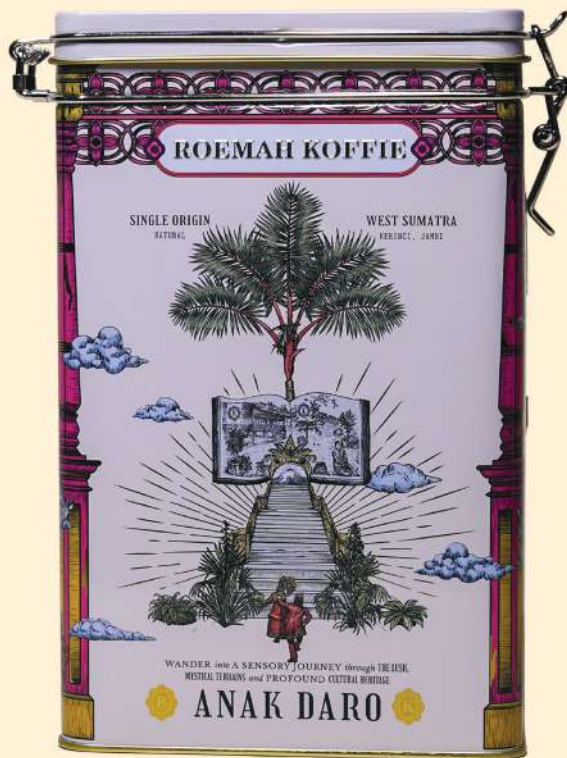
FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



BOX
COFFEE CAPSULE @10 PCS



TIN CAN
ROAST BEANS 500 GR

1.8720° S



SINGLE ORIGIN
NATURAL



101.4339° E

ANAK DARO ESPRESSO ROAST – SINGLE ORIGIN

ORIGIN	: Kerinci, Jambi, West Sumatra
PROCESS	: Natural
BEANS	: 100% ARABICA
TASTE NOTES	: Mango, Strawberry & Chocolate
TASTING PARAMETER	: BODY 3, ACIDITY 4, SWEETNESS 4

ANAK DARO beans are named after a folklore from Jambi of women entering a new stage of life after their wedding. She approaches with giddy excitement and happiness, yet elegantly wise and mature in her being. Brewed ANAK DARO emulates this depth of character each time you enjoy a cup. Feel the harmony where tradition and fantasy intertwine, and the spirit of new beginnings is celebrated.

FROM BEAN TO HEART AUTHENTICALLY INDONESIA

Through natural processes, local farmers nurture each bean, infusing every brew with Jambi's rich heritage and traditions.

LET THE WISDOM of TRADITION GUIDE YOU as ANAK DARO INSPIRES YOU to MAKE THE BEST of A CHANCE to TRANSFORM YOUR LIFE and PERSPECTIVE.

I HAVE GROWN

ANAK DARO gives a taste of a promising future in its fruity, smooth notes. Feel ready to face new challenges earnestly with a cup of ANAK DARO's spirited beans on hand.

RAMBADIA

WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



BOX
COFFEE CAPSULE @10 PCS



TIN CAN
ROAST BEANS 500 GR

0.7432° N



SINGLE ORIGIN
WET HULLED



99.3673° E

RAMBADIA ESPRESSO ROAST – SINGLE ORIGIN

ORIGIN	: Bener Meriah Gayo, Aceh
PROCESS	: Wet Hulled
BEANS	: 100% ARABICA
TASTE NOTES	: Caramel, Hazelnut, Chocolate
TASTING PARAMETER	: BODY 4, ACIDITY 3, SWEETNESS 4

RAMBADIA is inspired by the spirit of working together to build and achieve beautiful things. As you enjoy this North Sumatran brew, feel inspired and grateful for your peers and surroundings that work in harmony to bring you closer to your goal.

RAMBADIA is nature's many hands working together to create a sweet, nutty blend that brings happiness to you. A reminder that the perfect synergy can make your day delightful.

FROM BEAN TO HEART AUTHENTICALLY INDONESIA

North Sumatra's local farmers weave their heritage through wet-hulling processes into every coffee bean.

LET RAMBADIA INSPIRE YOU to CREATE and CHERISH MOMENTS of TOGETHERNESS, CELEBRATING THE CONNECTIONS THAT GIVE LIFE its DEEPEST MEANING.

HARMONIOUS BLEND

The sweet, nutty brew of RAMBADIA is best enjoyed and celebrated over some company. It is a reminder that the best moments are etched in the company of others, built on togetherness.

KEMBANGLAH BUNGO

WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



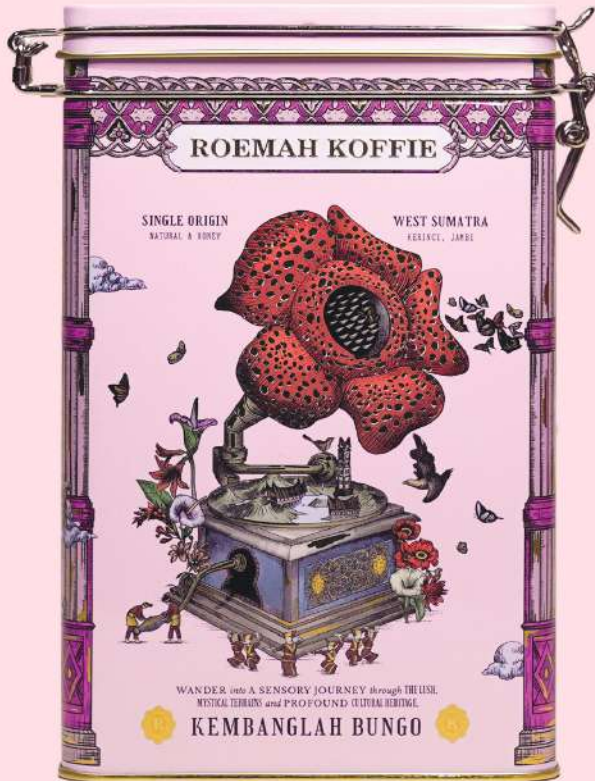
FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



BOX
COFFEE CAPSULE @10 PCS



TIN CAN
ROAST BEANS 500 GR

1.8720° S



SINGLE ORIGIN
NATURAL & HONEY



101.4339° E

KEMBANGLAH BUNGO ESPRESSO ROAST – SINGLE ORIGIN

ORIGIN	: Kerinci, Jambi, West Sumatra
PROCESS	: Natural and Honey
BEANS	: 100% ARABICA
TASTE NOTES	: Mandarin Orange, Raisin and Chocolate
TASTING PARAMETER	: BODY 4, ACIDITY 3, SWEETNESS 4

Nurtured in the heart of Tanah Minang, KEMBANGLAH BUNGO coffee blooms, named after a cherished West Sumatran folk song. It captures the land's beauty, guiding you through lush landscapes with every sip, where traditional dances whisper ancient stories.

KEMBANGLAH BUNGO's essence is as captivating as its flavor.

The flowers embody Tanah Minang's spirit, the gramophone's melody echoes beauty across the archipelago. Each cup invites you to experience the serene scene of Indonesia's most enchanting land.

FROM BEAN TO HEART AUTHENTICALLY INDONESIA

West Sumatra's heritage and landscapes, lovingly nurtured by local farmers, bloom in every cup through natural and honey processing.

IMAGINE A PLACE of ROARING BEAUTY.. A SIP of KEMBANGLAH BUNGO CAN TAKE YOU THERE with ITS SINCERELY RICH FLAVORS.

BLOOMING BREW

Savor the genuine essence of Tanah Minang, where each sip captures the soul of a breathtakingly beautiful and culturally rich land. With KEMBANGLAH BUNGO, discover the magic of Tanah Minang in every delightful taste.

CUBLAK SUWENG

WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



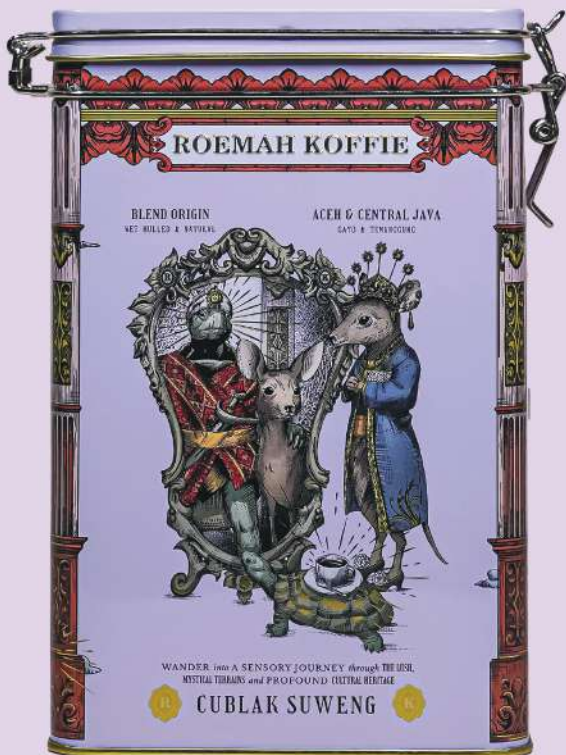
FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



BOX
COFFEE CAPSULE @10 PCS



TIN CAN
ROAST BEANS 500 GR

CUBLAK SUWENG ESPRESSO ROAST - BLEND ORIGIN

ORIGIN	: Gayo & Temanggung, Aceh & Central Java
PROCESS	: Wet Hulled & Natural
BEANS	: 100% ARABICA
TASTE NOTES	: Caramel, Hazelnut & Chocolate
TASTING PARAMETER	: BODY 4, ACIDITY 2, SWEETNESS 4

Find deep satisfaction in uniting your physical and spiritual aspirations as you will find swirling in the aroma of Aceh and Central Java's CUBLAK SUWENG. The wisdom of The Deer And The Tortoise is a tale of victory for the slow and steady, where the humble heart finds its triumph.

Let the beans of CUBLAK SUWENG give you the quick start you need and replenish your spirit to take you to the finish line.

FROM BEAN TO HEART AUTHENTICALLY INDONESIA

Experience the essence of Aceh and Central Java, nurtured by local farmers and meticulously cultivated through the wet-hulling process.

EACH SIP REMINDS US that TRUE VICTORY LIES not IN THE TANGIBLE, but IN TRANQUILITY and PERSEVERANCE of THE SOUL.

AWAKEN YOUR SENSES

This enchanting brew invites you to savor its rich flavors, offering a journey beyond the physical to a realm where true victory is found in the serenity of the soul. Let each sip guide you to a place of inner peace and timeless wisdom.

3.9552° N, 97.3517° E  BLEND ORIGIN
WET HULLED & NATURAL  7.3162° S, 110.1755° E

LARUIK SANJO

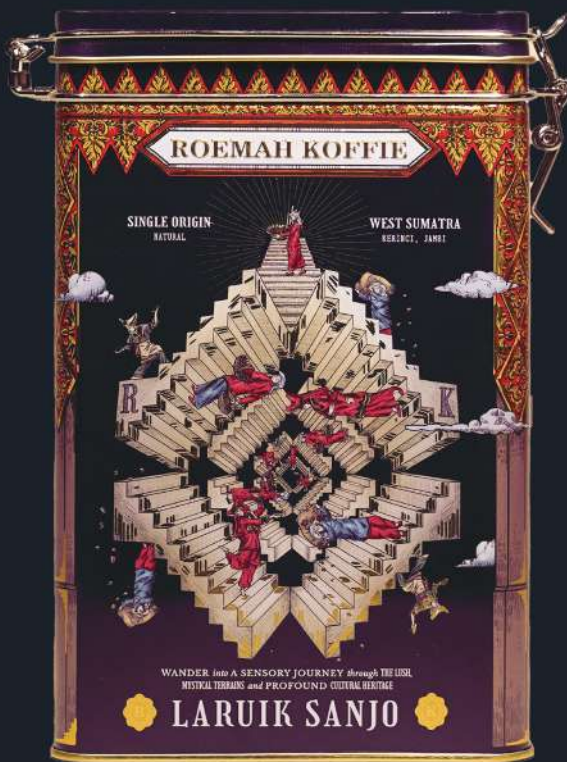
WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



TIN CAN
ROAST BEANS 500 GR

1.8720° S



SINGLE ORIGIN
NATURAL



101.4339° E

LARUIK SANJO ESPRESSO ROAST – SINGLE ORIGIN

ORIGIN	: Kerinci, Jambi, West Sumatra
PROCESS	: Natural
BEANS	: 100% ARABICA
TASTE NOTES	: Strawberry, Pineapple and Mango
TASTING PARAMETER	: BODY 3, ACIDITY 4, SWEETNESS 4

The beans of LARUIK SANJO nurtured from Jambi carries the vibrant spirit of a housewife from a local folklore as she bustles through her daily grind.

As time races in the labyrinth of life, take a moment for a cup of this brew and get a glimpse of inspiration and hope to bring you peace of mind. Reawaken your aspirations and take bold steps when your heart is touched by the aromatic story of LARUIK SANJO.

FROM BEAN TO HEART AUTHENTICLIY INDONESIA

Jambi's landscapes and heritage, carefully nurtured by local farmers through natural processes, are celebrated in every cup.

FIND YOUR INSPIRATION in LARUIK SANJO BREW to RESTORE THE SPARK in YOUR SOUL and BREAK OUT of YOUR ROUTINE.

STEP BY STEP, SIP BY SIP

Like life's endless toil, each sip of this brew reveals layers of flavor and depth. Pause, reflect and remember your purpose as you walk through your journey today with newfound energy and passion.

TONDIKU

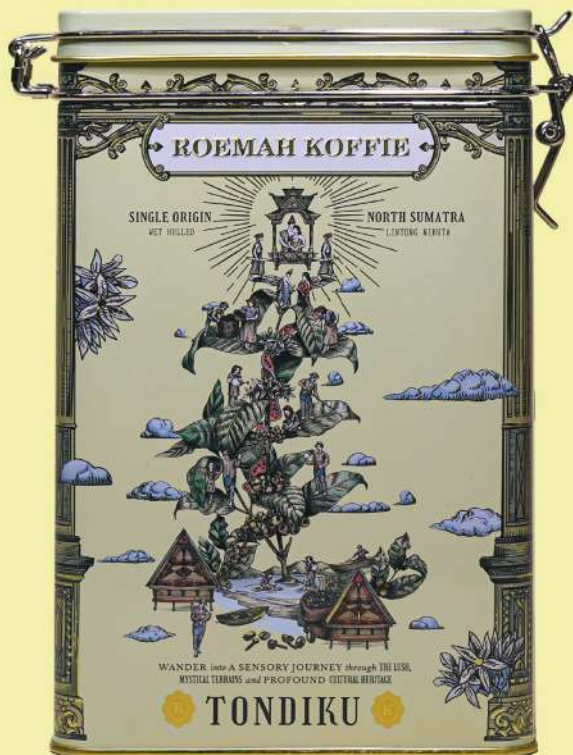
WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



TIN CAN
ROAST BEANS 500 GR

2.2726° N



SINGLE ORIGIN
WET HULLED



98.8628° E

TONDIKU ESPRESSO ROAST – SINGLE ORIGIN

ORIGIN	: Lintong, Nihuta, North Sumatra
PROCESS	: Wet Hulled
BEANS	: 100% ARABICA
TASTE NOTES	: Almond, Spices, Black Tea, Tamarind and Green Apple
TASTING PARAMETER	: BODY 3, ACIDITY 4, SWEETNESS 3

Nestled in the heart of North Sumatra, the TONDIKU coffee bean grows. Named after a folklore song, TONDIKU embodies the tree of life, weaving past, present, and future. This bean carries whispers of happiness and the gentle art of letting go, inviting you to explore its rich heritage. Each sip connects you to its land. Let its aroma and deep flavors transport you to where past and future blur, celebrating life's fleeting beauty. Tondiku is more than coffee; it's a testament to North Sumatra's enduring spirit.

FROM BEAN TO HEART AUTHENTICALLY INDONESIA

Through meticulous wet-hulling, North Sumatra's heritage and landscapes, nurtured by local farmers, unfold in each cup.

TONDIKU is MORE THAN COFFEE; it's A TESTAMENT to NORTH SUMATRA'S ENDURING SPIRIT.

ONE SIP AT A TIME

Immerse yourself in Tondiku, a coffee that honors everyday rhythms. Each cup connects you to a timeless heritage, reminding us that today's stories are rooted in ancient wisdom. Let Tondiku be your companion, celebrating the enduring magic of life.

JARANAN

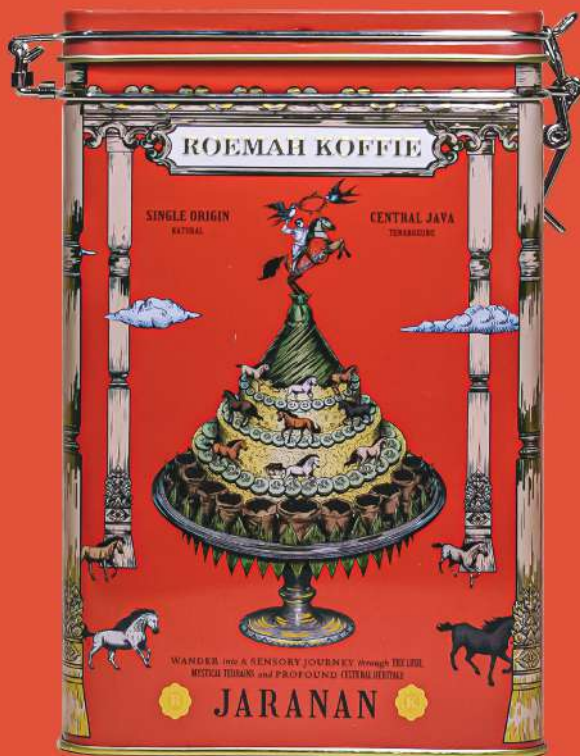
WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



TIN CAN
ROAST BEANS 500 GR

7.3162° S



SINGLE ORIGIN
NATURAL



110.1755° E

JARANAN ESPRESSO ROAST – SINGLE ORIGIN

ORIGIN	: Temanggung, Central Java
PROCESS	: Natural
BEANS	: 100% ARABICA
TASTE NOTES	: Caramel, Peanuts and Dark Chocolate
TASTING PARAMETER	: BODY 4, ACIDITY 1, SWEETNESS 4

Central Java's JARANAN beans draw inspiration from the beloved local folklore song, embodying the balance between freedom and control over one's path.

As the tasting notes of this brew compliment and balance each other, JARANAN is served to remind you of the same.

The metaphor of "Nasi Tumpeng" illustrates the focused progression towards the peak of your goal, as the triumphant horse with its knight is drawn with united swallow birds showing harmony found upon accomplishment. The other horses remain in their circular path to reach the goal at the top, a testament to their mindset of respectfully staying within what is paved for them.

FROM BEAN TO HEART AUTHENTICALLY INDONESIA

Nurtured by the skilled hands of Central Java's local farmers, each coffee bean is naturally processed to capture the soul of the region.

LET JARANAN EMBRACE YOUR PALATE in THE WISDOM of UNITY WHILE FOCUSING on YOUR OWN DIRECTION, & THUS REACHING A HARMONIOUS GOAL.

JOURNEY OF ROAST

Relish the current present with JARANAN as you take a moment to focus on yourself, your goal, and most of all, the path that is in front of you to simply enjoy and make what you can of it.

LIR ILIR

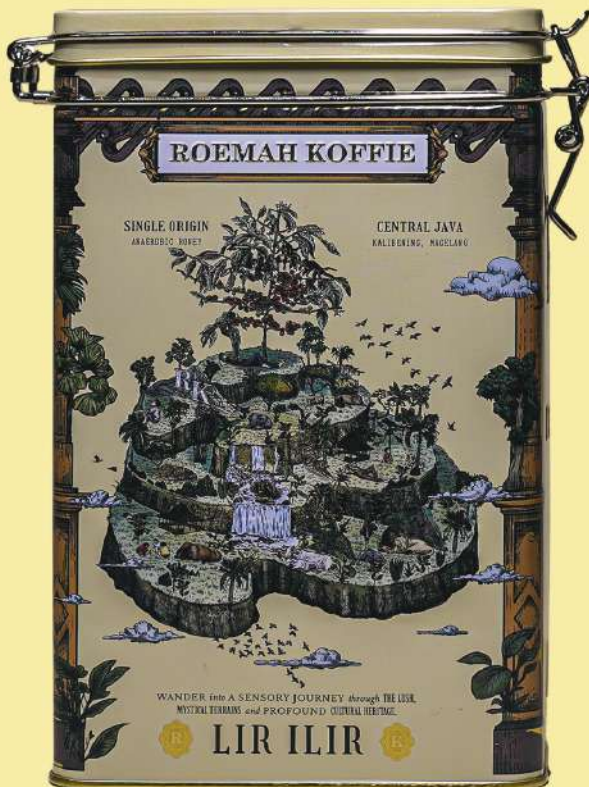
WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



TIN CAN
ROAST BEANS 500 GR

7.2212° S



SINGLE ORIGIN
ANAEROBIC HONEY



109.6392° E

LIR ILIR

ESPRESSO ROAST – SINGLE ORIGIN

ORIGIN : Kalibening, Magelang, Central Java

PROCESS : Anaerobic Honey

BEANS : 100% ARABICA

TASTE NOTES : Green Tea, Brown Sugar, Plum

TASTING PARAMETER : BODY 3, ACIDITY 3, SWEETNESS 4

Inspired by the enchanting Central Java song "LIR ILIR," these beans weave a tale that awakens us from slumber.

They whisper of Indonesia's untapped abundance, where nature's bounty often lies unnoticed.

The warmth of LIR ILIR's notes is reminiscent of Indonesia's abundance of resources, enveloping its inhabitants in riches beyond just materials. Each sip of LIR ILIR coffee calls us to rise, appreciate, and embrace the richness around us.

FROM BEAN TO HEART AUTHENTICALLY INDONESIA

Each sip reveals the rich heritage and landscapes of Central Java, meticulously cultivated through the anaerobic honey process by dedicated local farmers.

LIR ILIR BREW is A BEAUTIFUL REMINDER of INDONESIA'S GIFT to ITS PEOPLE, and AN AROMATIC INVITATION to PROTECT IT with YOUR PRIDE and SPIRIT.

WIDE AWAKE

Savor each taste and let the rich, earthy flavors transport you to a land where nature's bounty is cherished and celebrated.

Embrace the essence of LIR ILIR, and allow it to inspire a renewed appreciation for the beauty and richness that surrounds you.

BUBUY BULAN

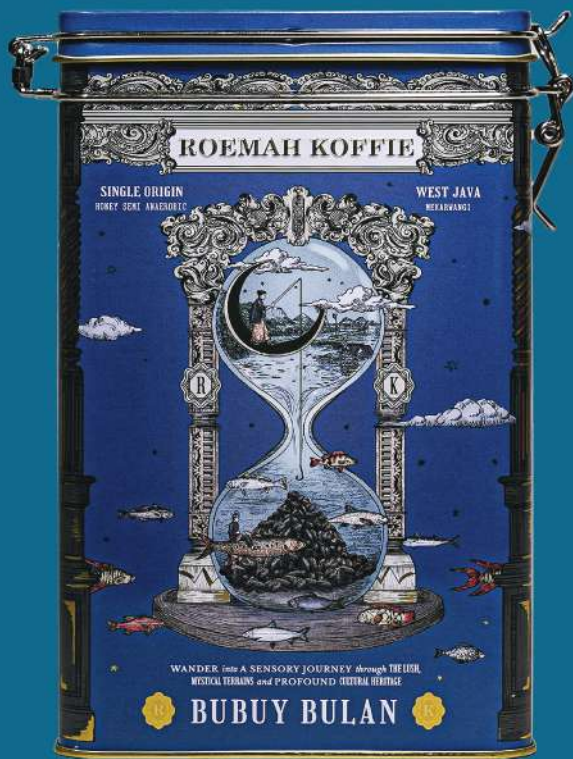
WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



TIN CAN
ROAST BEANS 500 GR

6.9530° S



SINGLE ORIGIN
HONEY SEMI ANAEROBIC



107.6023° E

BUBUY BULAN ESPRESSO ROAST – SINGLE ORIGIN

ORIGIN	: Mekarwangi, West Java
PROCESS	: Honey Semi Anaerobic
BEANS	: 100% ARABICA
TASTE NOTES	: Grapefruit, Hint of Berries and Palm Sugar
TASTING PARAMETER	: BODY 4, ACIDITY 3, SWEETNESS 4

Indulge in the sweet and romantic beans of BUBUY BULAN, a West Javan folklore inspired by a tale of a woman who longed for a soulmate as she searches through the sands of time. Each sip of this coffee will bring you to a dreamy reverie as time flies by.

These West Java beans echo with eternal desire, inviting you to savor enduring hope and relentless passion. Find the perfect ending to your tale as you finish the last drops of your wonderful cup.

FROM BEAN TO HEART AUTHENTICALLY INDONESIA

The semi-anaerobic honey processes by West Java's local farmers reveal the region's rich heritage and landscapes in every cup.

INDULGE in THE MYTH of BUBUY BULAN, TASTING THE RICHNESS of TRADITION & THE EVERLASTING PURSUIT of LOVE in EVERY DROP

BEAN IN LOVE

Engrave sweet memories and emotions to your cup of BUBUY BULAN. Enchant your senses with the happy moments that will keep living on. Make each moment even sweeter when you share it with someone that puts your heart in a star-filled daze.

BOLELEBO

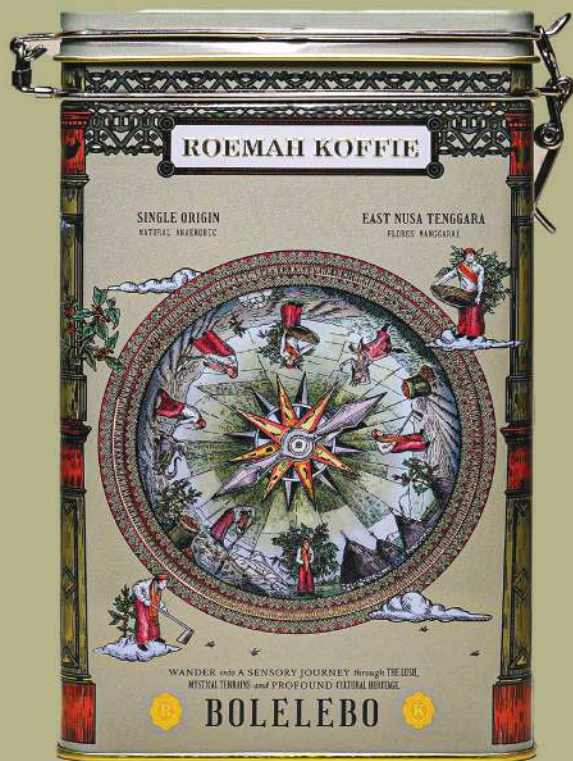
WANDER into A SENSORY JOURNEY through THE LUSH,
MYSTICAL TERRAINS and PROFOUND CULTURAL HERITAGE



FOIL BAG
ROAST BEANS 1 KG



FOIL BAG
ROAST BEANS 200 GR



TIN CAN
ROAST BEANS 500 GR

8.6797° S



SINGLE ORIGIN
ANAEROBIC NATURAL



120.3879° E

BOLELEBO ESPRESSO ROAST – SINGLE ORIGIN

ORIGIN	: Flores Manggarai, East Nusa Tenggara
PROCESS	: Natural Anaerobic
BEANS	: 100% ARABICA
TASTE NOTES	: Red Apple, Blackberry and Jasmine Tea
TASTING PARAMETER	: BODY 3, ACIDITY 4, SWEETNESS 4

A fondly inspired brew from a song of the People of Flores who, despite their journeys to distant lands, hold an unbreakable bond with their homeland, BOLELEBO boasts an aroma that invites homely memories. For many wanderers, home is often forgotten and missed. BOLELEBO is a reminder that no matter how far you travel, the memories will always bring you back home.

Let the sip of BOLELEBO be the compass that will take you through trying times, and remember the joyous moments. The circle of life may grow longer and more distant, but remember that home lies

FROM BEAN TO HEART AUTHENTICALLY INDONESIA

With natural anaerobic care, East Nusa Tenggara's local farmers unveil the region's vibrant landscapes in every cup.

with COMFORTING NOTES as YOUR SOLACE,
BOLELEBO is THE PERFECT EMBRACE to FUEL YOUR SPIRIT.

NO TASTE LIKE HOME

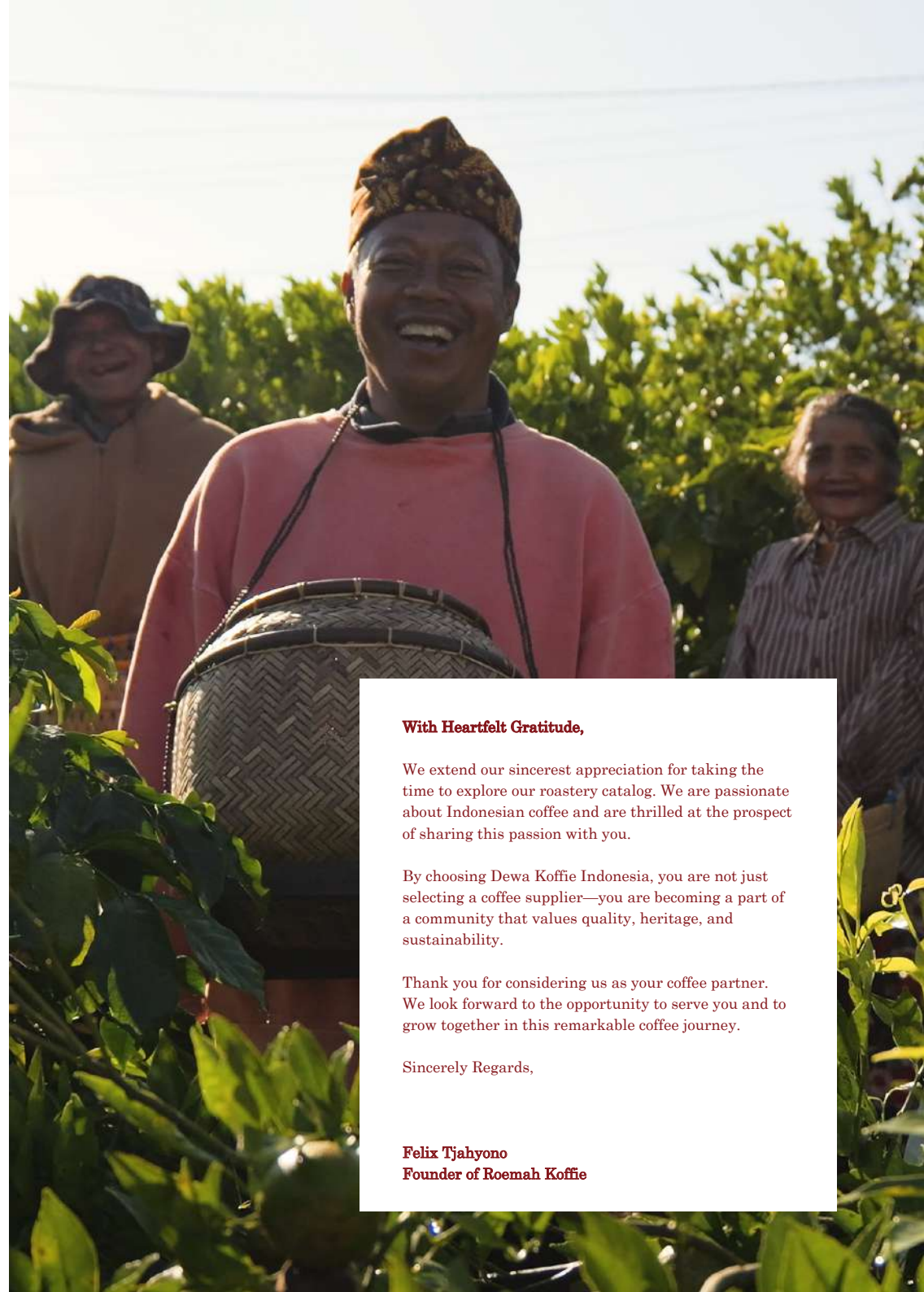
BOLELEBO calls upon you with the aroma of nostalgia and attachment to home. Recall the first feeling of belonging and acceptance as the notes of the brew embraces your senses.



OUR COFFEE ENTHUSIAST

Support in Every Beans.

ROEMAH KOFFIE MALL CARSTENSZ | *KHAYANGAN BEACH CLUB* |
JHL SOLITAIRE | ODDITY COFFEE KELAPA GADING | ODDITY COFFEE
SENOPATI | *JSI RESORT MEGAMENDUNG* | EPISODE HOTEL GADING SERPONG | KOPI
FO.KUS | *HOTEL EPISODE KUTA BALI* | HERLOOM SERVICE
RESIDENCE BSD | KOMPONG DEWA RESORT (LIONHART GROUP) | KUILO
COFFEE AND KITCHEN | PT. JAYA HOTEL LESTARI (COBBS BISTRO ALAM SUTERA) |
LAWLESS DONUTS MELAWAI | RUMAH KEDUA COFFEE & SPACE | *BACARITO
KOPI* | CORNER 28 | LAWLESS DONUTS BEKASI | GALAPUNG BAKEHOUSE & CAFE | L'CALE
COFFEE | *HERLOOM SERVICED RESIDENCE SIHANOUKVILLE* | HERLOOM
SERVICED RESIDENCE SIHANOUKVILLE | PT. KHARISMA JAWARA INDONESIA (ALILA SCBD) |
FAT TIGER (PT. LUMBUNG PENUH MELIMPAH LIMPAH) | PT. JIO
DISTRIBUSI INDONESIA | BLACK CAMPAIGN COFFEE | SEVENTOFIVE
COFFEE (PT. SALAM CUAN BERSAMA) | NIKMAT GROUP | LOOP GO | SCARLETT
HOUSE | *FRAGMENT* | KOPIFO.KUS | KOI YO NOKAN | MARUGAME | *TABEMORI*
| ADARA COFFEE | MOOI SPACE | MENEPI SEJENAK | EFFRONTE | *LYNEA COFFEE
& EATERY* | COMUNEE COFFEE & EATERY | BLUEAST COFFEE | BRUU BY
HAIDUDU | MESARI KOPI | MEIN COFFEE | LE CAFE BY GENTLE BAKER



With Heartfelt Gratitude,

We extend our sincerest appreciation for taking the time to explore our roastery catalog. We are passionate about Indonesian coffee and are thrilled at the prospect of sharing this passion with you.

By choosing Dewa Koffie Indonesia, you are not just selecting a coffee supplier—you are becoming a part of a community that values quality, heritage, and sustainability.

Thank you for considering us as your coffee partner. We look forward to the opportunity to serve you and to grow together in this remarkable coffee journey.

Sincerely Regards,

Felix Tjahyono
Founder of Roemah Koffie

Thank you.





Jl. Gading Golf Timur No. 112, Gading Serpong, Tangerang - Banten



ROEMAHKOFFIE.CO.ID



@roemahkoffie