AiFOKATO Opens Its First Cafe on Amoy Street With New Gelato Shakerato

Description

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After drawing long queues at its Telok Ayer takeaway bar and selling more than 24,000 Affogatos across March and April alone, **AiFOKATO** is finally giving Singapore something its fans have been asking for: a place to sit down.

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Image: AiFOKATO

AiFOKATOâ??s first proper cafe

The new space at 97 Amoy Street, Singapore 069916 (Level 2) is AiFOKATOâ??s first cafe, open daily from 10.30am to 9pm. It introduces a new Gelato Shakerato, a full specialty coffee menu starting from $4.00, and a Korean Hanok inspired interior, while keeping the brandâ??s signature DIY Affogato format with 12 possible combinations intact.

Seating is split across two settings: indoors, warm wood benches and tables sit within a quiet, shaded main room, while outdoors, a skylit corridor runs the length of the space. It is a deliberate shift from the brandâ??s original grab-and-go format, designed for guests to stay a little longer, whether catching up with friends or taking a break from the pace of the city.

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Image: AiFOKATO

Gelato Shakerato: the snap and the slow melt

The headline new drink is the Gelato Shakerato: Italian style espresso, shaken hard over ice until frothy, then finished with a scoop of gelato. The hard shake creates an airy foam that keeps the coffee intensely chilled with a light, frothy texture, while the gelato slowly melts into the drink as you sip, bringing in sweetness and creaminess.

It is available in Korean Matcha, Madagascar Vanilla, Premium Pistachio and Dark Chocolate. AiFOKATO suggests sipping the Shakerato and scooping the gelato float separately at first, then giving it one gentle stir to let the two come together.

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A full specialty coffee menu, at last

Amoy Street is the first AiFOKATO outlet with a full specialty coffee menu, bringing Espresso, Americano and a selection of lattes to the cafe â?? a first for a brand that built its name almost entirely on affogato.

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Image: AiFOKATO

The DIY Affogato experience stays put

True to form, there is no fixed affogato combination at AiFOKATO. Guests can mix and match from a gelato selection of Madagascar Vanilla, Korean Matcha, Callebaut Dark Chocolate and Premium Pistachio (all dairy-based, egg-free and gluten-free) with a hot pour of Espresso, Chocolate or Matcha, for up to 12 possible combinations depending on mood and preference.

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Image: AiFOKATO

Butter Mochi, made for sharing

Rounding out the new menu is AiFOKATOâ??s Butter Mochi, a chewy Korean inspired dessert that brings a new textural element alongside the cafeâ??s coffee and gelato offerings.

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Image: AiFOKATO

AiFOKATO Amoy Street is located at 97 Amoy Street, Singapore 069916, Level 2, open daily from 10.30am to 9pm. Follow AiFOKATO on Instagram for updates.

Craving more coffee spots in the city? Check out our coverage of AiFOKATOâ??s original Telok Ayer takeaway bar and Tanicaâ??s new Singapore Edition opening.

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