



O' COFFEE CLUB



Our Story

O' Coffee Club is a homegrown gourmet chain which brews coffee for coffee lovers like ourselves. Founded in 1991 with the opening of its first store in Holland Village, O' Coffee Club was the very first independent coffee chain in Singapore and a pioneer in the local cafe scene. Today, O' Coffee Club has expanded across Singapore, Malaysia and Indonesia.

O' Coffee Club has its roots deeply set in sourcing, brewing and serving premium gourmet coffee. We place great emphasis on quality, delivering rich and flavourful coffee to our patrons. We are picky about our coffee roast and blends. Over the three decades of coffee craft, we consistently examine each aspect from harvesting to brewing, creating significant taste profiles which tingles the tongue and awakens your soul.

Our hand-brew bars in each store are where our baristas set to work, emphasising artisanal hand-brewing methods such as the Syphon Brew, Immersion Brew, and extremely time-specific brews like the French Press.

Apart from coffee, our baristas offer seasonal drinks across all the stores. Known as The Barista's Special, these drinks are crafted for limited periods of time in celebration of festive seasons throughout the year.

O' Coffee Club also offers a refreshing comfort-food dining experience with noteworthy All Time Favourites over the years, for our consumers' dynamic palette.

O' Coffee Club is the ideal all day retreat cafe that serves gourmet coffee with great food in a modern and approachable environment.



O' COFFEE CLUB

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FROM THE Culinary Team

Each dish is meticulously crafted by our passionate culinary team, showcasing their dedication to culinary excellence. Every dish is thoughtfully developed with heart and soul, aiming to offer an elevated dining experience. They blend Italian fusion with personal creativity, using the finest ingredients to create flavours that satisfy every palate.

Committed to innovation, the culinary team continuously refreshes the menu with class-worthy creations that set a new standard for O' Coffee Club. Together, they strive to redefine our offerings, ensuring every guest embarks on a sophisticated and refreshing journey of flavours. Join us and experience the passion in every bite!





Potato Wedges



Lobster & Crab Bisque



Burrata Campana



Garlic Toast

LIGHT Bites

"A little indulgence to awaken the appetite"



Peach & Burrata Salad



OCC Club Sandwich

MUSHROOM SOUP - \$8.⁹⁰

Wild mushroom soup with garlic toast



LOBSTER & CRAB BISQUE - \$13.⁹⁰

Rich and velvety lobster bisque topped with a succulent snow crab claw, finished with herb oil and accompanied with garlic toast

GARLIC TOAST - \$3.⁹⁰

Golden-baked garlic toast brushed with fragrant garlic butter, served in threes



BURRATA CAMPANA & GARLIC TOAST - \$15.⁹⁰

Creamy burrata cheese paired with 18 months old Parma ham, sundried tomato, cherry tomato, and arugula, drizzled with pesto and olive oil. Served with crisp garlic toast

BRUSCHETTA WITH TOMATO SALSA & PROSCIUTTO HAM - \$14.⁹⁰

Toasted bread topped with tomato salsa, prosciutto ham, and mozzarella cheese, dressed with balsamic vinaigrette and pesto



PEACH & BURRATA SALAD - \$12.⁹⁰

Caramelised balsamic peaches, creamy burrata cheese, passion fruit pulp, cherry tomato, and arugula, topped with toasted hazelnuts and Grana Padano shavings



CAESAR SALAD WITH ROASTED CHICKEN - \$14.⁹⁰

Roasted chicken and romaine lettuce tossed in caesar dressing, with bacon bits, croutons, a poached egg and baked parmesan cheese

POTATO WEDGES - \$7.⁹⁰

Crisp wedges, fluffy on the inside



FRENCH FRIES - \$7.⁹⁰

Golden brown fries, an all-time favourite
(Only available at T4, Paragon & Jun Xin Building)



TRUFFLE FRIES - \$9.⁹⁰

French fries tossed with truffle oil and parmesan cheese
(Only available at T4, Paragon & Jun Xin Building)



Add on Cheese Dip - \$1.⁰⁰

CAESAR SALAD WITH SMOKED SALMON - \$15.⁹⁰

Smoked salmon and romaine lettuce tossed in caesar dressing, with bacon bits, croutons, a poached egg and baked parmesan cheese

OCC CLUB SANDWICH - \$16.⁹⁰

Sandwich packed with roasted chicken, Parma ham, eggs, bacon, Emmental Swiss cheese and romaine lettuce



CROQUE MADAME - \$16.⁹⁰

Focaccia bread sandwich stacked with ham, Emmental Swiss cheese and mozzarella cheese, dressed in béchamel sauce and topped with a sunny-side-up egg



CHEF RECOMMENDATIONS



POPULAR CHOICE



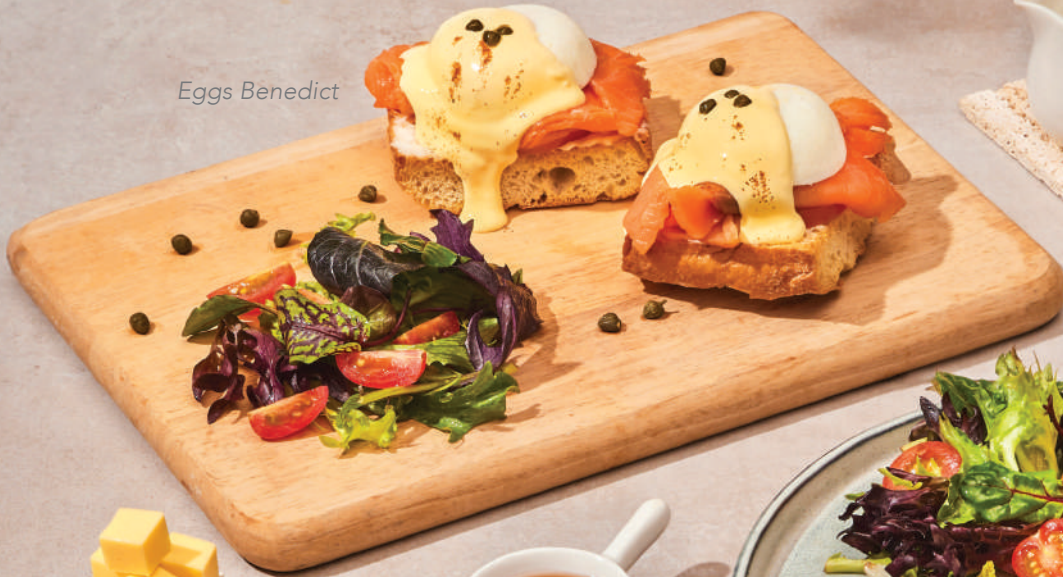
MEAT FREE



SPICY

Prices are subject to GST & service charge. Pictures are for illustrative purposes only.

Eggs Benedict



Hearty Breakfast

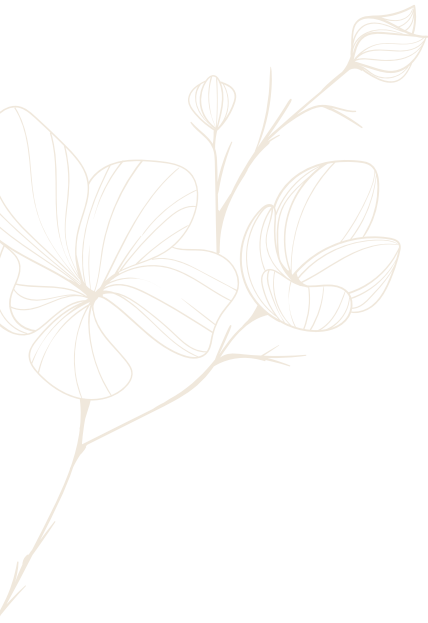


Belgian Waffle with Bacon & Scrambled Eggs



ALL DAY Breakfast

"Every plate is a Sunrise Moment"



BELGIAN WAFFLE - \$9.⁹⁰ 

Served with butter and honey maple


BELGIAN WAFFLE WITH BACON & SCRAMBLED EGGS - \$14.⁹⁰ 

Bacon strips and scrambled eggs on waffle, served with butter and honey maple

BELGIAN WAFFLE WITH GRILLED CHICKEN & SUNNY EGG - \$19.⁹⁰ 

Belgian waffle with sunny-side-up egg, grilled chicken topped with white wine cream sauce and mixed salad

HEARTY BREAKFAST - \$19.⁹⁰ 

Bacon strips, grilled chicken cheese sausage, ham, cherry tomatoes, mushrooms and mixed salad, served with toast and a choice of scrambled or sunny-side-up eggs 

EGGS & TOAST - \$9.⁹⁰ 

Eggs & toast, served with butter, sweet jam and cherry tomatoes on the side

EGGS BENEDICT - \$13.⁹⁰ 

Served with a choice of smoked salmon, bacon or ham




Salmon & Scrambled Eggs Croissant

BREAKFAST FAVOURITES

HAM & CHEESE OMELETTES - \$13.⁹⁰

Fluffy baked omelettes, enriched in honey-baked ham, fresh spinach and sweet capsicum fillings

SALMON & SCRAMBLED EGGS CROISSANT - \$14.⁹⁰ 

Buttery croissant filled with creamy scrambled eggs and smoked salmon

HAM & CHEESE CROISSANT - \$12.⁹⁰

Buttery croissant layered with honey-baked ham and melted Emmental Swiss cheese



CHEF RECOMMENDATIONS



POPULAR CHOICE



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Truffle Mushroom Pizza



Burrata & Arugula Pizza

Pizza

"Every pizza is personal"



CHICKEN AND ROASTED MUSHROOM PIZZA - \$19.⁹⁰

Pizza topped with chicken and roasted mushrooms, a hint of pesto, sprinkled jalapeño chilli peppers, white cream sauce, runny egg and cheese



TRUFFLE MUSHROOM PIZZA - \$19.⁹⁰

Pizza topped with mushroom, truffle paste, truffle oil and oregano herbs, with mozzarella and parmesan cheese



CHILLI CRAB PIZZA - \$21.⁹⁰

Pizza topped with succulent and fleshy crab meat in tangy, spicy, sweet and savoury sauce



PROSCIUTTO HAM PIZZA - \$21.⁹⁰

Pizza topped with tomato sauce, pesto, prosciutto ham baked with parmesan and mozzarella cheese



MARGHERITA PIZZA - \$19.⁹⁰

Pizza topped with tomato sauce, mozzarella cheese, cherry tomato and pea tendrils



BURRATA & ARUGULA PIZZA - \$19.⁹⁰

Rustic pizza base topped with tangy puttanesca sauce, melted mozzarella, and creamy burrata, layered with shaved Grana Padano, fresh arugula, and a drizzle of extra virgin olive oil



SPICY CHORIZO PIZZA - \$19.⁹⁰

Rustic pizza base with tangy puttanesca sauce, spicy chorizo, melted mozzarella, roasted red capsicum, and Spanish onion, finished with a sprinkle of oregano



Chilli Crab Pizza



CHEF RECOMMENDATIONS



POPULAR CHOICE



MEAT FREE



SPICY

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Pesto Mushroom Fusilli



*Prawn Linguine
Aglio Olio*



SAVOURY

Pasta

"It's a pasta-tively delicious day"



Chilli Crab Pasta

CHILLI CRAB PASTA - \$26.⁹⁰

The Chef's Speciality. Succulent and fleshy crab meat tossed in a secret combination of spicy, sweet and savoury sauce



TRUFFLE CREAM MUSHROOM PASTA - \$21.⁹⁰

Sautéed pasta with the perfect combination of mushroom and truffle cream sauce, sprinkled with parmesan cheese
+ \$2.⁰⁰ for a serving of Roasted Chicken



MAC & CHEESE - \$17.⁹⁰

Baked elbow macaroni, pan-fried chicken and bacon, with melted mozzarella cheese (Macaroni Pasta only)

ITALIAN MEATBALL PASTA - \$17.⁹⁰

Combination of pork and beef meatball, tossed in tomato sauce with parmesan cheese and basil



CREAMY CARBONARA - \$17.⁹⁰

Pasta with bacon bits and egg, tossed with alfredo cream sauce and parmesan cheese



PESTO MUSHROOM FUSILLI - \$17.⁹⁰

Fusilli pasta with basil-nut pesto, sautéed oyster mushrooms, and Grana Padano



PRAWN LINGUINE AGLIO OLIO - \$20.⁹⁰

Linguine tossed with garlic oil, tiger prawns, asparagus, capsicum, and a hint of chilli flakes



Truffle Cream
Mushroom Pasta



Choice of Pasta

FUSILLI • LINGUINE • SPAGHETTI



CHEF RECOMMENDATIONS



POPULAR CHOICE



MEAT FREE



SPICY

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Grilled Chicken with
White Wine Cream Sauce



Baked Salmon with
Lemon Butter Caper Sauce



Mains

"Hearty, soulful dishes made to linger in memory"

ITALIAN SEAFOOD STEW - \$21.⁹⁰



Hearty, rich tomato-based seafood stew infused with aromatic garlic and herbs. Tender prawns, white clams and juicy mussels, served with a side of crusty bread

BEEF LASAGNE - \$16.⁹⁰



Beef ragù layered with fresh lasagna sheets and creamy cheese, topped with rich tomato sauce

BAKED SALMON WITH LEMON BUTTER CAPER SAUCE - \$22.⁹⁰



Baked salmon served with mixed salad, mashed potatoes, sizzling butter and tangy lemon caper sauce

GRILLED CHICKEN WITH WHITE WINE CREAM SAUCE - \$20.⁹⁰



Grilled rosemary chicken thigh with white wine cream sauce, roasted potatoes and asparagus

THE MAIN EVENT - \$21.⁹⁰



Grilled rosemary chicken, sausage, bacon and eggs, served with mushroom sauce, mixed salad and choice of a side

Pick 1 Side - Pasta, Mashed Potatoes, Wedges or French Fries

*French Fries are only available at T4, Paragon & Jun Xin Building



Italian Seafood Stew

The Main Event



CHEF RECOMMENDATIONS

POPULAR CHOICE

MEAT FREE

SPICY

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Muddy Mud Pie



Desserts

"Every meal deserves a sweet ending"



MUDDY MUD PIE - \$16.⁹⁰

Espresso & chocolate ice cream with cookies and cream crust, topped with chocolate sauce and strawberry

BELGIAN WAFFLE WITH ICE CREAM - \$15.⁹⁰

Belgian waffle with chocolate and vanilla ice cream

CLASSIC AFFOGATO - \$9.²⁰

A delightful dessert with a scoop of vanilla ice cream and a shot of freshly brewed espresso over the top

Classic Affogato



CHEF RECOMMENDATIONS



POPULAR CHOICE



MEAT FREE



SPICY

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O' COFFEE CLUB

Mushroom
Marinara Pasta



Creamy
Meatball Pasta

Belgian Waffles with Ham



Sausage and
Mashed Potatoes



Mac & Cheese



Kids Meal

Kids Eat Free applies with every adult's order of à la carte mains / pasta.
Each kids' meal comes with a complimentary beverage.

*For kids aged 12 and below only.

MUSHROOM MARINARA PASTA - \$10.⁹⁰ 
Spaghetti tossed in tomato marinara sauce with
sautéed mushrooms

CREAMY MEATBALL PASTA - \$10.⁹⁰
Spaghetti tossed in a velvety mushroom cream
sauce with beef and pork meatballs, finished
with Grana Padano cheese

BELGIAN WAFFLES WITH HAM - \$10.⁹⁰
Belgian waffles, ham & scrambled eggs

MAC & CHEESE - \$10.⁹⁰
Baked elbow macaroni in mozzarella cheese with ham

SAUSAGE AND MASHED POTATOES - \$10.⁹⁰
Chicken cheese sausage & mashed potatoes

Sweet Indulgence

Choose from a selection of sliced cakes
to pair with your favourite beverage***

* please refer to our cake display for available cakes

** excluding gourmet coffee

\$13.80

PER SET



CHEF RECOMMENDATIONS



POPULAR CHOICE



MEAT FREE



SPICY

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Beverages

*"Indulging in the rich,
aromatic world of coffee"*



Frozen
Espresso
Latte

Yuzu Tonic
Espresso

Cold Beverages

ICED AMERICANO		\$6.50
ICED LATTE		\$7.50
ICED MOCHA		\$8.00
ICED VANILLA LATTE		\$8.00
ICED MATCHA		\$8.50
ICED SALTED CARAMEL LATTE		\$8.50
ICED HAZELNUT LATTE		\$8.50
FROZEN ESPRESSO LATTE		\$9.50
PASSION FRUIT MANGO COOLER		\$8.50
STRAWBERRY LEMONADE COOLER		\$8.50
LYCHEE PEACH COOLER		\$8.50
EARL GREY RASPBERRY COOLER		\$8.50
YUZU TONIC ESPRESSO		\$8.50
ORANGE JUICE		\$6.50
APPLE JUICE		\$6.50
ICED CLASSIC CHOCOLATE		\$8.50
ICED TEA OF THE DAY		\$6.50
SPARKLING WATER		\$5.00

ADD ON

A SCOOP OF ICE CREAM	\$3.20
EXTRA ESPRESSO SHOT	\$1.00
OAT MILK OR SOY MILK	\$1.00

Ice Blended

CHOCOLATE ICE BLEND		\$8.00
COOKIES & CREAM ICE BLEND		\$8.00
GREEN APPLE FROST ICE BLEND		\$8.00
MOCHA ICE BLEND		\$8.50
VANILLA LATTE ICE BLEND		\$8.50
MATCHA ICE BLEND		\$9.00
SALTED CARAMEL LATTE ICE BLEND		\$9.00
HAZELNUT LATTE ICE BLEND		\$9.00

Kombucha

100% NATURAL INGREDIENTS
FREE FROM PRESERVATIVES, ADDITIVES,
COLOURINGS. NO ADDED SUGARS.





LONG'IN FOR PEACH		\$8.00
Sweet white peach, floral longan & fragrant oolong tea with a light kombucha fizz.		
LIKE A ROSÉ		\$8.00
Delicate lychee & rose petals blended with kombucha for a fruity, floral pink refreshment.		
YU SO CUTE		\$8.00
Bright yuzu & jasmine with a crisp, fragrant kombucha finish.		







Nutri-Grade is based on default preparation.

Gourmet Tea

CAFFEINE


SPECIAL BREAKFAST		\$8. ⁹⁰
EARL GREY CLASSIC		\$8. ⁹⁰
GREEN TEA LYCHEE		\$8. ⁹⁰
PU-ERH WITH PEAR		\$8. ⁹⁰
STRAWBERRY CHAMPAGNE		\$8. ⁹⁰
SUMMER MANGO		\$8. ⁹⁰

NON-CAFFEINE

BERRIES BLOSSOM		\$8. ⁹⁰
ROMAN CHAMOMILE		\$8. ⁹⁰
PEPPERMINT		\$8. ⁹⁰
HARVEST APPLE SPICE		\$8. ⁹⁰

Teapot only for 1 serving.

Hot Beverages

ESPRESSO		\$5. ⁰⁰
CAFFÈ AMERICANO		\$6. ⁰⁰
FLAT WHITE		\$7. ⁰⁰
CAPPUCCINO		\$7. ⁰⁰
LATTE		\$7. ⁰⁰
CLASSIC CHOCOLATE		\$7. ⁰⁰
MOCHA		\$7. ⁵⁰
VANILLA LATTE		\$7. ⁵⁰
SALTED CARAMEL LATTE		\$8. ⁰⁰
HAZELNUT LATTE		\$8. ⁰⁰
MATCHA		\$8. ⁰⁰
BABYCINO		\$3. ⁵⁰

Beer & Cider

ROYAL JAMAICAN GINGER BEER - \$13.⁰⁰
Yellow ginger, blue ginger, cane sugar
(355ml) ALC. 4.4%

**WYCHWOOD HOBGOBLIN
RUBY ALE - \$16.⁰⁰**
Toffee, figs, raisins, dates
(500ml) ALC. 5%

THATCHERS GOLD CIDER - \$16.⁰⁰
Medium dry, smooth, refreshing
(500ml) ALC. 4.8%

**HEART OF DARKNESS
KURTZ'S INSANE IPA - \$14.⁰⁰**
Grapefruit and piney tones
(330ml) ALC. 7.1%

**HEART OF DARKNESS
THE ISLAND TROPICAL LAGER - \$13.⁰⁰**
Citrus, mango, passion fruit
(330ml) ALC. 5%

**HEART OF DARKNESS
EXCITED MAGPIE - \$13.⁰⁰**
Rich, bittersweet, chocolatey
(330ml) ALC. 4.2%

Cocktail

GINGER LIME - \$14.⁰⁰
Whiskey, ginger garnish & soda water

IRISH COFFEE - \$14.⁰⁰
Irish whiskey, coffee & cream

SMOKY DRIED APPLE - \$15.⁰⁰
Whiskey, Fuji apple, lemon juice & smoked oak

PEACHY LIME - \$15.⁰⁰
Gin, white peach, lime & soda water

EARL GREY MARTINI - \$14.⁰⁰
Hayman's Dry Gin, Earl Grey-infused vermouth,
lemon juice & foamist, lemon twist garnish



Earl Grey Martini

OUR Coffee Story

O' Coffee Club is a homegrown gourmet chain, brewing coffee for coffee lovers like ourselves, since 1991



The Immersion Brew

Immersion brewing is an engaging and precise process that fully submerges coffee grounds in hot water, allowing deep and even flavour extraction. The brewing begins by adding coarsely ground coffee to the brewing vessel, followed by a slow and steady pour of hot water to ensure all the grounds are evenly saturated. This allows the coffee to bloom, releasing trapped gases and enhancing aroma. The coffee then steeps for a controlled period, extracting rich oils and complex flavours. Once brewing is complete, a filter separates the liquid from the grounds, resulting in a smooth, full-bodied cup with deep, satisfying flavours.

The French Press

This technique begins with a fresh grind of coffee beans, clean pre-filtered water and a lot of patience to get the final cup of freshly brewed coffee with the right amount of aroma. The coffee is set to rest for a couple of minutes for intensification before our barista carefully stirs the coffee so that the residue eventually settles into the bed of coffee at the bottom. The plunger sits nicely on the surface of the coffee, serving as a filter. The coffee is gently poured into the cup, smooth, rich and residue free.



The Syphon Brew

The Syphon is probably the most exciting way to brew coffee. A syphon brewer has four parts: top and bottom chambers, a filter and a heat source. Clean pre-filtered, water is added to the bottom chamber and heated. When the water boils, steam escapes, creating a vacuum such that water travels up to the top chamber naturally. Ground coffee beans are then tipped into the top chamber to brew. Once brewing is done, the heat source is turned off, allowing the air in the bottom chamber to cool. This creates another vacuum which lets the coffee flow back down to the bottom chamber. The coffee is ready to be served.

How To Appreciate Your Coffee

AROMA

The fragrance of the coffee indicates the overall freshness and quality of the coffee bean.

BODY

Refers to the coffee weight, often describing coffee as thick tasting, heavy or rich.

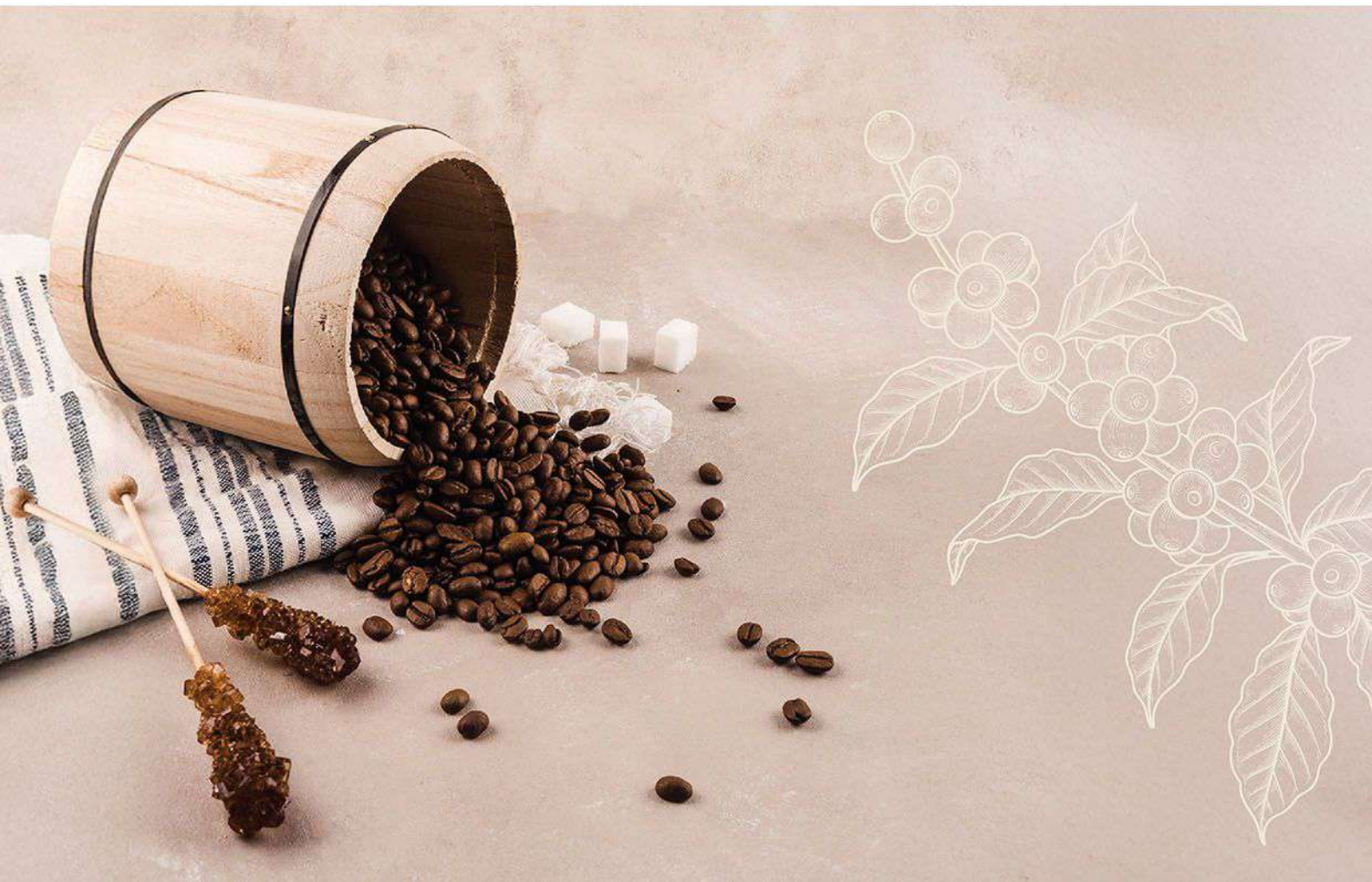
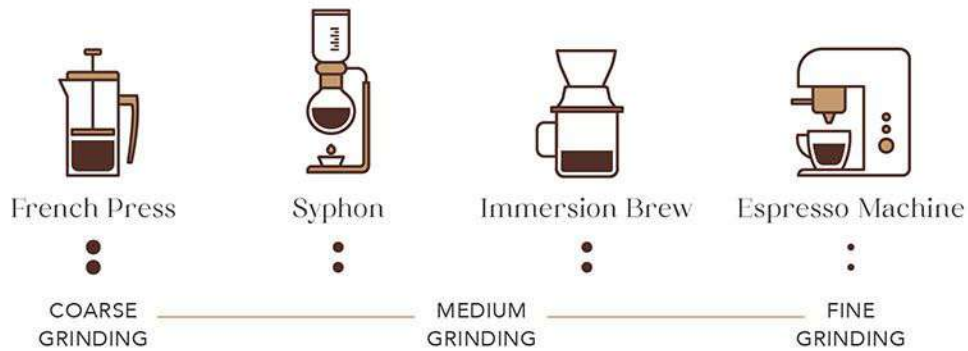
ACIDITY

Refers to the sensation on your tongue, a good coffee is a fine balance between bitter and sweet.

PROFILE

Coffee flavour profile refers to the coffee's overall taste, an important part of coffee tasting because it enhances coffee's natural aromas, sweetness and acidity: together these three characteristics create a unique cup of coffee for each type of bean.

Coffee Grind Size Chart



GOURMET Coffee

JAMAICAN BLUE MOUNTAIN - \$19.⁹⁰

BODY  ACIDITY  AROMA 

ORIGINS 100% Arabica beans from Blue Mountains of Jamaica

PROFILE Exquisite flavour, good quality, clean refined taste, unusual sweetness, excellent body and intensely bold aroma.



Immersion
Brew



Syphon

Recommended Brewing Style

ELI ESPINOZA - \$12.⁹⁰

BODY  ACIDITY  AROMA 

ORIGINS 100% Arabica beans from Peru

PROFILE Balanced with medium body and bright sweetness. Bright layers of red apple and caramel with hints of cocoa and florals, leading to a clean, citrus finish.



Immersion
Brew



Syphon

Recommended Brewing Style

PADMANA RIBANG GAYO - \$9.⁹⁰

BODY  ACIDITY  AROMA 

ORIGINS 100% Arabica beans from Indonesia

PROFILE Full-bodied and earthy with low acidity. Rich notes of dark chocolate and spice, layered with hints of tobacco and dried fruit.



Immersion
Brew



Syphon

Recommended Brewing Style

ETHIOPIAN YIRGACHEFFE - \$9.⁹⁰

BODY  ACIDITY  AROMA 

ORIGINS 100% Arabica beans from Ethiopia

PROFILE A finest organic gourmet coffee from the birth place of Ethiopia. Excellent well-balanced body with rich exotic aroma.



Immersion
Brew



Syphon

Recommended Brewing Style

SUMATRA MANDHELING - \$8.⁹⁰

BODY  ACIDITY  AROMA 

ORIGINS 100% Arabica beans from Indonesia

PROFILE Mild acidity, smooth with an exquisite spicy flavour, making it special and exotic.



French Press

Recommended Brewing Style

O' COFFEE CLUB

High Tea

2pm to 6pm Daily

\$32.90

For 2 Pax



Enjoy a delightful elegant tea and refresh your palate with our fine assortment of gourmet savouries, paired with freshly brewed coffee or tea

Choose any 2 of the following beverages:

Iced Tea of the Day • Gourmet Hot Tea

Caffé Americano • Iced Americano



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Exclusive WEEKDAY LUNCH SET

Available 11:30 am – 3:00 pm (Excluding Public Holidays)

\$19.⁹⁰ Set

Includes choice of Starter
and Beverage

SELECTION OF MAINS

- Truffle Mushroom Cheese with Scrambled Egg Croissant
- Bacon with Scrambled Egg Croissant
- Cold Cuts Ham & Pepperoni with Cheese Croissant



\$24.⁹⁰

Baked Salmon with Creamy Pasta Set

Includes choice of Starter
and Beverage



CHOICE OF STARTER

Soup of the Day • Potato Wedges • French Fries

CHOICE OF BEVERAGE

Iced Americano • Caffé Americano • Iced Tea of the Day • Special Breakfast Tea (*Served in a cup*)

Add a slice of cake for just \$5!

Check with our friendly staff for available flavours.



Exclusive Snack PLATTER

PERFECT FOR SHARING!

\$15.90

Chilli Crab Soft Shell Fiesta

Soft shell crab, served with tortilla chips, paired with the chef's specialty chilli crab sauce.



\$14.90

Deep Fried Fish Finger

Golden deep-fried fish fingers, served with crispy french fries and a side of creamy tartar sauce.



\$9.90

Cheese Pops

Crispy mozzarella and parmesan cheese pops, made with creamy arborio rice.



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Wine

LIST MENU

	GLASS (125ml)	BOTTLE (750ml)
WHITE		
Domaine Seguinot-Bordet Chablis <i>France: Burgundy • Grape: Chardonnay</i> This nearly clear wine has a vivid, clean nose with classic Chablis earthiness and bright lime accents. Its core is mineral-driven, lively, intensely focused, and refreshing.	\$11. ⁰⁰	\$60. ⁰⁰
Gunderloch Villa QBA Riesling <i>Germany: Rheinhessen • Grape: Riesling</i> This wine is light, dynamic and modern in a balanced style. Typical "Rhinefront" aromas of stone-fruits paired with it's distinct minerality and soft sweetness.		\$65. ⁰⁰
Miles From Nowhere Estate Series Chardonnay <i>Australia: Margaret River • Grape: Chardonnay</i> Delicate aromas of lemon, peach, and hazelnut, with floral and melon notes as the wine warms. A creamy texture and balanced, varietal flavors reflect the terroir of Margaret River/Wilyabrup.		\$65. ⁰⁰
Clement & Florian Berthier Pouilly Fumé <i>France: Loire Valley • Grape: Sauvignon Blanc</i> With a bright yellow color, our Pouilly Fumé offers aromas of white flowers and citrus zest.		\$78. ⁰⁰
Sylvain Cathiard Bourgogne Aligote <i>France: Burgundy • Grape: Aligote</i> Bottled in April alongside the reds, this wine has an attractive pale colour, with fresh plum and greengage flavours. It's lean but balanced, with good length and a touch of fuller fruit, all kept fresh in tank.		\$125. ⁰⁰
RED		
Domaine Chermette Origine Beaujolais Vieilles Vignes <i>France: Beaujolais • Grape: Gamay</i> These vines yield a fuller, silkier wine than the entry-level Griottes. The release is floral and fleshy, with juicy blackberry fruit, a smooth structure, and refreshing brightness. An exceptional value for any occasion.		\$68. ⁰⁰
Dominique et Janine Crochet Le Champ Chéne Sancerre Rouge <i>France: Loire Valley • Grape: Pinor Noir</i> The bouquet offers morello cherry, violet, and wood notes, with aging bringing game, truffle, and cherry aromas. On the palate, it's rounded with light, pleasant tannins.	\$15. ⁰⁰	\$80. ⁰⁰

Wine

LIST MENU

RED

BOTTLE
(750ml)

Domaine Catherine et Pierre Breton Bourgueil Trinch

France: Loire Valley • Grape: Cabernet Franc

The Bretons cultivate eleven hectares in Restigné, east of Bourgueil, producing Chinon and Bourgueil wines with floral and earthy notes.

\$80.⁰⁰

Bodegas Palacios Remondo La Montesa Rioja

Spain: Rioja • Grape: Tempranillo

This wine features a striking ruby color, with aromas of ripe raspberries and a touch of vanilla. It's full-bodied with a smooth, soft finish.

\$88.⁰⁰

Chateau La Tour de By

France: Bordeaux • Grape: Cabernet Sauvignon, Merlot

Bastien's wine, made with 25% whole bunches and aged in seven barrels (one new), features spicy red and dark fruit aromas, a creamy mid-palate, and an iodine-laced, full-bodied finish.

\$88.⁰⁰

Badia a Coltibuono Chianti Classico Riserva

Italy: Tuscany • Grape: Sangiovese

The organic Badia a Coltibuono Chianti Classico Riserva is a blend of 90% Sangiovese with Canaiolo, Cilieggiolo, and Colorino. It undergoes 3 weeks of skin contact and 24 months of ageing in large oak casks, offering aromas of forest fruits, spice, and earthy notes.

\$95.⁰⁰

Maison Gautheron d'AnostAu Quartier Marsannay

France: Burgundy • Grape: Pinot Noir

Bastien's wine, made with 25% whole bunches, produced seven barrels (one new). It has spicy red and black fruit aromas, a creamy mid-palate, and an iodine-laced, light, complex finish.

\$138.⁰⁰

ICE WINE

BOTTLE
(500ml)

Weingut, Schnaitmann Gewurztraminer Eiswein

Aromatic and sweet with notes of lychee, rose and honeysuckle.

\$98.⁰⁰

CHAMPAGNE

BOTTLE
(750ml)

Champagne Geoffroy - NV Expression 1er Cru, Brut

France: Champagne • Grape: Pinot Noir, Pinot Menunier, Chardonnay

Ripe and fragrant with expressive apple and vanilla aromas. A refined palate showcases a broad range of fresh, fruity flavors.

\$128.⁰⁰