



**O' COFFEE CLUB**  
*Indulgence*



# Ice Cream

"Happiness is just a scoop away..."



## Classic

- VANILLA
- BLUE MILK
- COOKIES & CREAM
- CARAMELISED STRAWBERRY
- PASSION FRUIT SORBET
- RASPBERRY SORBET

## Premium + \$1.00

- 73% DARK CHOCOLATE
- HAZELNUT CHOCOLATE
- SICILIAN PISTACHIO
- BAILEYS AND BROWNIES  
Contains alcohol
- SOLEIL  
Coconut ice cream, mango sorbet  
& passion fruit sorbet
- DESPICABLE  
Banana ice cream & walnut brownie

SINGLE SCOOP	\$5. <sup>90</sup>
DOUBLE SCOOP	\$10. <sup>90</sup>
TRIPLE SCOOP	\$12. <sup>90</sup>
CONE	\$1. <sup>00</sup>
BELGIAN WAFFLE	\$8. <sup>90</sup>

## TOPPINGS ADD ON

Fruity Pebbles • Waffle Crisp • Lucky Charms • Honey Stars Gummy Bear • M&M • Hershey Chocolate • Hazelnuts Rainbow Sprinkle • Oreo Crumbles • Mini Marshmallow	+ \$1. <sup>00</sup>
Chocolate Stars	+ \$1. <sup>50</sup>
Mermaid Tail	+ \$2. <sup>00</sup>

**Apiary**  
ICE CREAMERY

## CHOCOLATE FONDUE - \$26.<sup>90</sup>

Smooth milk chocolate fondue served with fresh fruits, brownie, shortbread, and marshmallow, complemented with crushed Oreo, hazelnuts, and rainbow sprinkles



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

O' COFFEE CLUB

HAZELNUT MOCHA AFFOGATO - \$9.<sup>90</sup>

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



# 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.<sup>80</sup>**

PER SET



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# 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

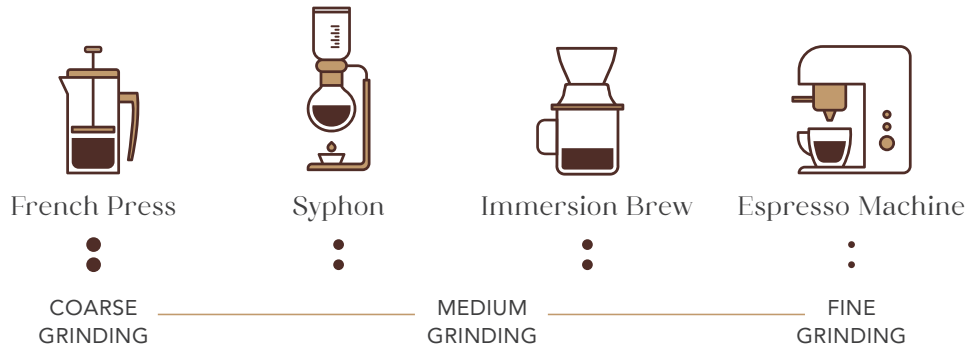
Refers to the sensation on your tongue, a good coffee is a fine balance between bitter and sweet.

### 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.<sup>90</sup>

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.<sup>90</sup>

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.<sup>90</sup>

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.<sup>90</sup>

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.<sup>90</sup>

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

# 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	\$5.90
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. <sup>90</sup>
EARL GREY CLASSIC		\$8. <sup>90</sup>
GREEN TEA LYCHEE		\$8. <sup>90</sup>
PU-ERH WITH PEAR		\$8. <sup>90</sup>
STRAWBERRY CHAMPAGNE		\$8. <sup>90</sup>
SUMMER MANGO		\$8. <sup>90</sup>

### NON-CAFFEINE

BERRIES BLOSSOM		\$8. <sup>90</sup>
ROMAN CHAMOMILE		\$8. <sup>90</sup>
PEPPERMINT		\$8. <sup>90</sup>
HARVEST APPLE SPICE		\$8. <sup>90</sup>

Teapot only for 1 serving.

## Hot Beverages

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

## Beer & Cider

**ROYAL JAMAICAN GINGER BEER - \$13.<sup>00</sup>**  
Yellow ginger, blue ginger, cane sugar  
(355ml) ALC. 4.4%

**WYCHWOOD HOBGOBLIN  
RUBY ALE - \$16.<sup>00</sup>**  
Toffee, figs, raisins, dates  
(500ml) ALC. 5%

**THATCHERS GOLD CIDER - \$16.<sup>00</sup>**  
Medium dry, smooth, refreshing  
(500ml) ALC. 4.8%

**HEART OF DARKNESS  
KURTZ'S INSANE IPA - \$14.<sup>00</sup>**  
Grapefruit and piney tones  
(330ml) ALC. 7.1%

**HEART OF DARKNESS  
THE ISLAND TROPICAL LAGER - \$13.<sup>00</sup>**  
Citrus, mango, passion fruit  
(330ml) ALC. 5%

**HEART OF DARKNESS  
EXCITED MAGPIE - \$13.<sup>00</sup>**  
Rich, bittersweet, chocolatey  
(330ml) ALC. 4.2%

## Cocktail

**GINGER LIME - \$14.<sup>00</sup>**  
Whiskey, ginger garnish & soda water

**IRISH COFFEE - \$14.<sup>00</sup>**  
Irish whiskey, coffee & cream

**SMOKY DRIED APPLE - \$15.<sup>00</sup>**  
Whiskey, Fuji apple, lemon juice & smoked oak

**PEACHY LIME - \$15.<sup>00</sup>**  
Gin, white peach, lime & soda water

**EARL GREY MARTINI - \$14.<sup>00</sup>**  
Hayman's Dry Gin, Earl Grey-infused vermouth,  
lemon juice & foamist, lemon twist garnish



Earl Grey Martini

**O' COFFEE CLUB**  
*Indulgence*

# HIGH Tea

2pm to 6pm Daily

**\$45.90**  
For 2 Pax



**Add On**  
our house pour  
wine for a touch  
of indulgence.

**White Wine**

Domaine  
Seguinot-Bordet  
Chablis  
\$8

**Red Wine**

Dominique et Janine  
Crochet Le Champ  
Chêne Sancerre  
Rouge  
\$12

**Choose any 2 of the following beverages:**  
Iced Tea of the Day • Gourmet Hot Tea • Caffè Americano • Iced Americano

**SWEET**

Coffee Éclair • Dark & White Chocolate Mousse • Lemon Meringue Tart • Golden Raisin Scone • Chocolate Chip Scone

**SAVOURY**

Rosemary Chicken & Olive Bruschetta • Roasted Tomato & Fresh Mozzarella Bruschetta • Japanese Cucumber with Seafood Salad  
• Grilled Tiger Prawn with Cranberry Salsa • Pork Ham & Pulled Mushroom Bruschetta • Creamy Truffle Mushroom Vol-au-Vent  
• Grilled Octopus Leg with Lemon Cranberry Mayo Bruschetta

**T&Cs:** Prices are subject to GST & SVC charge. Images are for illustration purposes only

# Wine

## LIST MENU

### WHITE

#### Domaine Seguinot-Bordet Chablis

France: Burgundy • Grape: Chardonnay

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.

GLASS (125ml) BOTTLE (750ml)

\$11.00 \$60.00

#### Gunderloch Villa QBA Riesling

Germany: Rheinhessen • Grape: Riesling

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

Australia: Margaret River • Grape: Chardonnay

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

France: Loire Valley • Grape: Sauvignon Blanc

With a bright yellow color, our Pouilly Fumé offers aromas of white flowers and citrus zest.

\$78.00

#### Sylvain Cathiard Bourgogne Aligote

France: Burgundy • Grape: Aligote

Bottled in April with the 2022 reds, this wine has an attractive pale color, with fresh plum and greengage flavors. 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

France: Beaujolais • Grape: Gamay

These vines yield a fuller, silkier wine than the entry-level Griottes. The 2022 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

France: Loire Valley • Grape: Pinor Noir

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.<sup>00</sup>

#### 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.<sup>00</sup>

#### 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.<sup>00</sup>

#### Badia a Coltibuono Chianti Classico Riserva

Italy: Tuscany • Grape: Sangiovese

The organic Badia a Coltibuono 2019 Chianti Classico Riserva is a blend of 90% Sangiovese with Canaiolo, Ciliegiolo, and Colorino. It undergoes 3 weeks of skin contact and 24 months of aging in large oak casks, offering aromas of forest fruits, spice, and earthy notes.

\$95.<sup>00</sup>

#### 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.<sup>00</sup>

### ICE WINE

BOTTLE  
(500ml)

#### Weingut, Schnaitmann Gewurztraminer Eiswein

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

\$98.<sup>00</sup>

### 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.<sup>00</sup>