



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

Wild mushroom soup with garlic toast



**LOBSTER & CRAB BISQUE - \$13.<sup>90</sup>**

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

**GARLIC TOAST - \$3.<sup>90</sup>**

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



**BURRATA CAMPANA & GARLIC TOAST - \$15.<sup>90</sup>**

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.<sup>90</sup>**

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



**PEACH & BURRATA SALAD - \$12.<sup>90</sup>**

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.<sup>90</sup>**

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

**POTATO WEDGES - \$7.<sup>90</sup>**

Crisp wedges, fluffy on the inside



**FRENCH FRIES - \$7.<sup>90</sup>**

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



**TRUFFLE FRIES - \$9.<sup>90</sup>**

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



**Add on Cheese Dip - \$1.<sup>00</sup>**

**CAESAR SALAD WITH SMOKED SALMON - \$15.<sup>90</sup>**

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

**OCC CLUB SANDWICH - \$16.<sup>90</sup>**

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



**CROQUE MADAME - \$16.<sup>90</sup>**

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



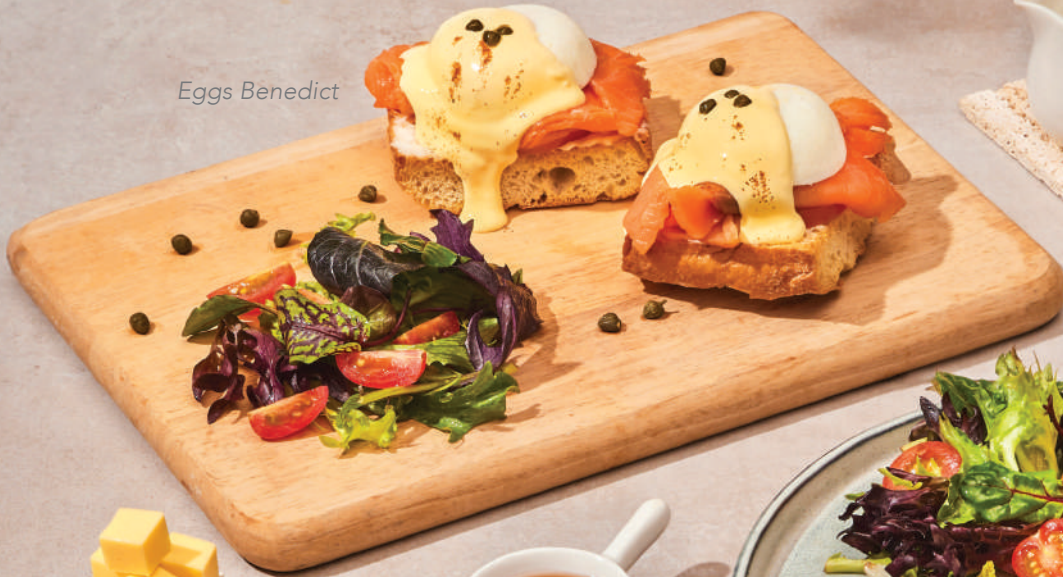
MEAT FREE



SPICY

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

Eggs Benedict



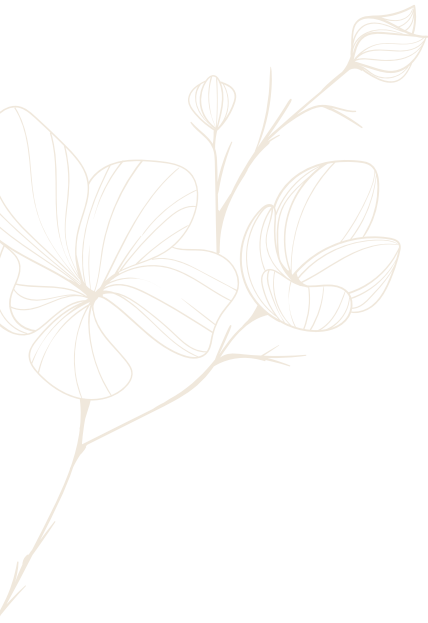
Hearty Breakfast

Belgian Waffle with Bacon & Scrambled Eggs



# ALL DAY Breakfast

*"Every plate is a Sunrise Moment"*



**BELGIAN WAFFLE - \$9.<sup>90</sup>** 

Served with butter and honey maple


**BELGIAN WAFFLE WITH BACON & SCRAMBLED EGGS - \$14.<sup>90</sup>** 

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

**BELGIAN WAFFLE WITH GRILLED CHICKEN & SUNNY EGG - \$19.<sup>90</sup>** 

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

**HEARTY BREAKFAST - \$19.<sup>90</sup>** 

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.<sup>90</sup>** 

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

**EGGS BENEDICT - \$13.<sup>90</sup>** 

Served with a choice of smoked salmon, bacon or ham




*Salmon & Scrambled Eggs Croissant*

## BREAKFAST FAVOURITES

**HAM & CHEESE OMELETTES - \$13.<sup>90</sup>**

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

**SALMON & SCRAMBLED EGGS CROISSANT - \$14.<sup>90</sup>** 

Buttery croissant filled with creamy scrambled eggs and smoked salmon

**HAM & CHEESE CROISSANT - \$12.<sup>90</sup>**

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



CHEF RECOMMENDATIONS



POPULAR CHOICE



MEAT FREE



SPICY

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Truffle Mushroom Pizza



Burrata & Arugula Pizza



# Pizza

*"Every pizza is personal"*



## CHICKEN AND ROASTED MUSHROOM PIZZA - \$19.<sup>90</sup>

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.<sup>90</sup>

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



## CHILLI CRAB PIZZA - \$21.<sup>90</sup>

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



## PROSCIUTTO HAM PIZZA - \$21.<sup>90</sup>

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



## MARGHERITA PIZZA - \$19.<sup>90</sup>

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



## BURRATA & ARUGULA PIZZA - \$19.<sup>90</sup>

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.<sup>90</sup>

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.<sup>90</sup>

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.<sup>90</sup>

Sautéed pasta with the perfect combination of mushroom and truffle cream sauce, sprinkled with parmesan cheese  
+ \$2.<sup>00</sup> for a serving of Roasted Chicken



MAC & CHEESE - \$17.<sup>90</sup>

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

ITALIAN MEATBALL PASTA - \$17.<sup>90</sup>

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



CREAMY CARBONARA - \$17.<sup>90</sup>

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



PESTO MUSHROOM FUSILLI - \$17.<sup>90</sup>

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



PRAWN LINGUINE AGLIO OLIO - \$20.<sup>90</sup>

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



Choice of Pasta

FUSILLI • LINGUINE • SPAGHETTI



Truffle Cream  
Mushroom Pasta



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.<sup>90</sup>

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.<sup>90</sup>

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



## BAKED SALMON WITH LEMON BUTTER CAPER SAUCE - \$22.<sup>90</sup>

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



## GRILLED CHICKEN WITH WHITE WINE CREAM SAUCE - \$20.<sup>90</sup>

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



## THE MAIN EVENT - \$21.<sup>90</sup>

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.<sup>90</sup>**

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

**BELGIAN WAFFLE WITH ICE CREAM - \$15.<sup>90</sup>**

Belgian waffle with chocolate and vanilla ice cream

**CLASSIC AFFOGATO - \$9.<sup>20</sup>**

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.<sup>90</sup>**   
Spaghetti tossed in tomato marinara sauce with  
sautéed mushrooms

**CREAMY MEATBALL PASTA - \$10.<sup>90</sup>**  
Spaghetti tossed in a velvety mushroom cream  
sauce with beef and pork meatballs, finished  
with Grana Padano cheese

**BELGIAN WAFFLES WITH HAM - \$10.<sup>90</sup>**  
Belgian waffles, ham & scrambled eggs

**MAC & CHEESE - \$10.<sup>90</sup>**  
Baked elbow macaroni in mozzarella cheese with ham

**SAUSAGE AND MASHED POTATOES - \$10.<sup>90</sup>**  
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. <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

# 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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# 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.

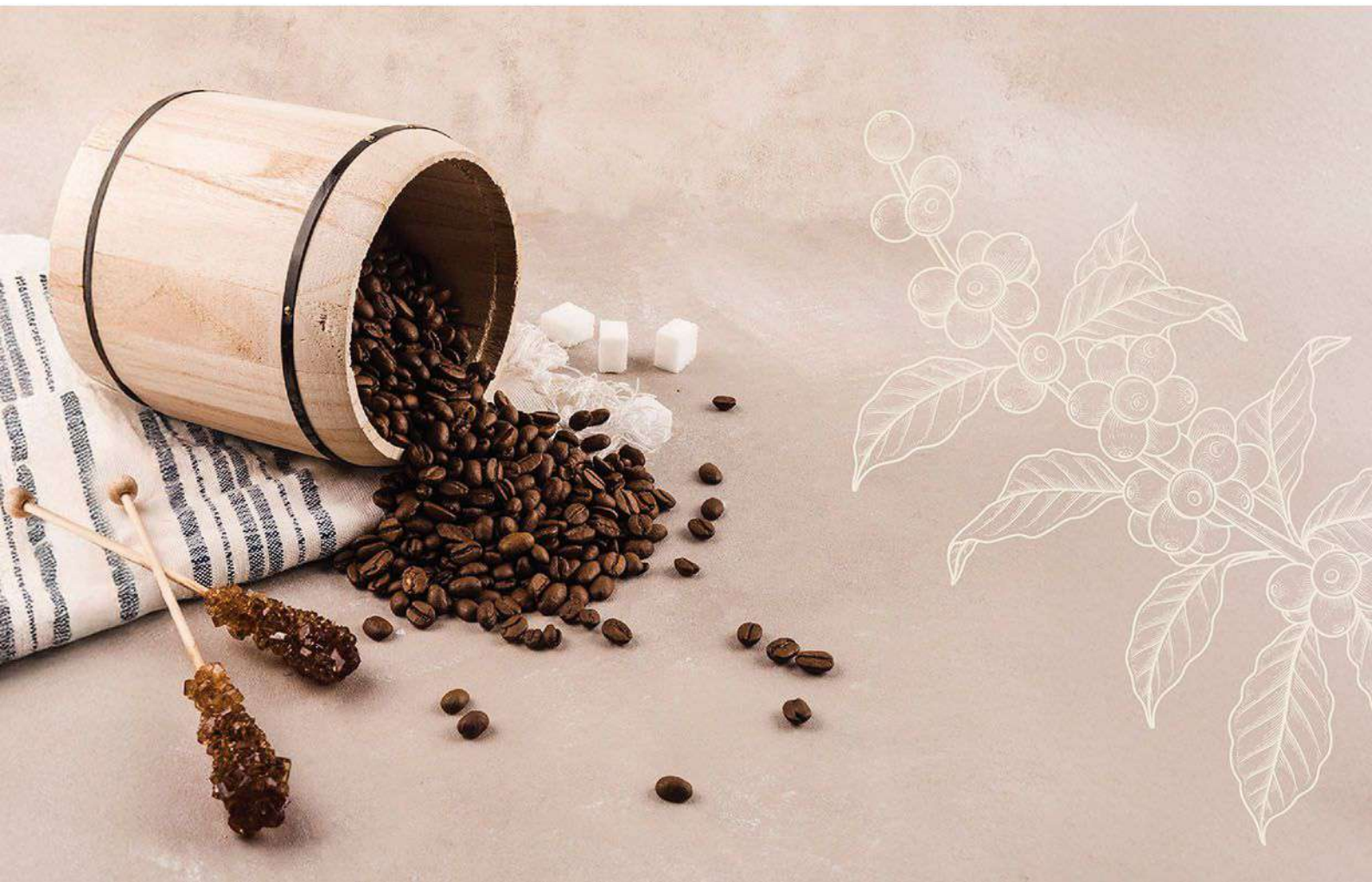
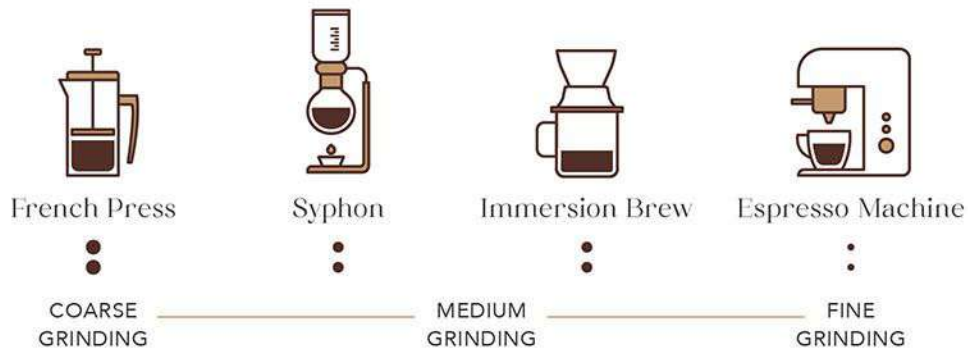
### ACIDITY

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

# 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.<sup>00</sup>

\$60.<sup>00</sup>

### RED

#### Dominique et Janine Crochet Le Champ Chêne 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.<sup>00</sup>

\$80.<sup>00</sup>