

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.

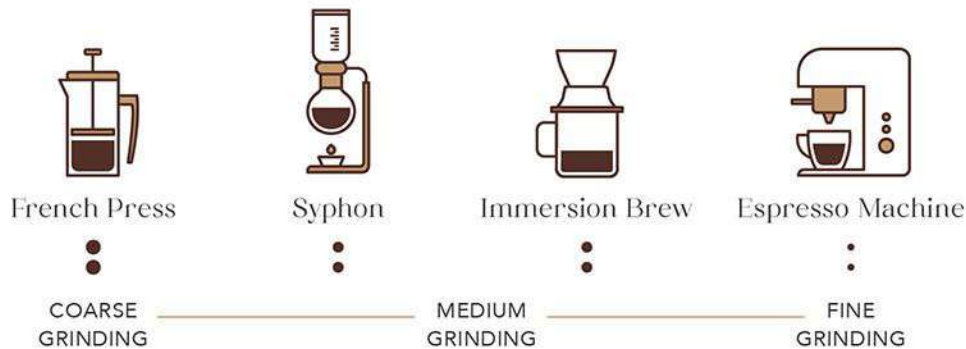
ACIDITY

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