

BEVERAGES

“Indulging in the rich, aromatic world of coffee”

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

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
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
PERRIER SPARKLING WATER		\$5. ⁰⁰
EVIAN MINERAL WATER		\$5. ⁰⁰

ADD ON

A SCOOP OF ICE CREAM	\$3. ²⁰
EXTRA ESPRESSO SHOT	\$1. ⁰⁰
OAT MILK OR SOY MILK	\$1. ⁰⁰

GOURMET COFFEE

100% GENUINE JAMAICAN BLUE MOUNTAIN	\$19. ⁹⁰
100% Blue Mountain Arabica Smooth • Sweet • Bold BODY 4/5 ACIDITY 3/5 AROMA 5/5 Recommended Brewing Style: Immersion Brew & Syphon	
ELI ESPINOZA	\$12. ⁹⁰
100% Arabica • Peru Balanced • Sweet • Citrusy BODY 3/5 ACIDITY 4/5 AROMA 4/5 Recommended Brewing Style: Immersion Brew & Syphon	
PADMANA RIBANG GAYO	\$9. ⁹⁰
100% Arabica • Indonesia Earthy • Spiced • Chocolatey BODY 5/5 ACIDITY 2/5 AROMA 3/5 Recommended Brewing Style: Immersion Brew & Syphon	

ETHIOPIAN YIRGACHEFFE	\$9. ⁹⁰
100% Arabica • Ethiopia Floral • Smooth • Aromatic BODY 3/5 ACIDITY 3/5 AROMA 5/5 Recommended Brewing Style: Immersion Brew & Syphon	
SUMATRA MANDHELING	\$8. ⁹⁰
100% Arabica • Indonesia Smooth • Spiced • Refined BODY 4/5 ACIDITY 2/5 AROMA 4/5 Recommended Brewing Style: French Press	

GOURMET TEA

CAFFEINE

SPECIAL BREAKFAST		\$8. ⁹⁰
EARL GREY CLASSIC		
GREEN TEA LYCHEE		
PU-ERH WITH PEAR		
STRAWBERRY CHAMPAGNE		
SUMMER MANGO		
NON-CAFFEINE		
BERRIES BLOSSOM		
ROMAN CHAMOMILE		
PEPPERMINT		
HARVEST APPLE SPICE		

Teapot only for 1 person serving.

KOMBUCHA

100% Natural Ingredients. Free from preservatives, additives, colourings. No added sugars.		\$8. ⁰⁰
LONG'IN FOR PEACH (White Peach, Longan, Oolong Tea)		
LIKE A ROSÉ (Lychee, Rose)		
YU SO CUTE (Yuzu, Jasmine)		

O' COFFEE CLUB

Menu

LIGHT BITES

“A little indulgence to awaken the appetite”

MUSHROOM SOUP - \$8.⁹⁰  
Wild mushroom soup, garlic toast

LOBSTER & CRAB BISQUE - \$13.⁹⁰
Rich lobster bisque topped with a snow crab claw, finished with herb oil and served 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, 18-month aged Parma ham, sun-dried tomato, cherry tomatoes, and arugula, drizzled with pesto and olive oil, served with crisp garlic toast

PEACH & BURRATA SALAD - \$12.⁹⁰ 
Caramelised balsamic peaches, creamy burrata cheese, passion fruit pulp, cherry tomatoes, 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

OCC CLUB SANDWICH - \$16.⁹⁰ 
Roasted chicken, Parma ham, eggs, bacon, Emmental Swiss cheese, romaine lettuce

POTATO WEDGES - \$7.⁹⁰ 
Crispy wedges, fluffy on the inside

FRENCH FRIES - \$7.⁹⁰ 
Golden brown fries, a timeless favourite

TRUFFLE FRIES - \$9.⁹⁰  
French fries tossed with truffle oil and parmesan cheese

Add on Mustard Cheese Dip - \$1.⁰⁰

DELI BITES

HAM & CHEESE WRAP - \$5.⁹⁰

TUNA MAYO WRAP - \$5.⁹⁰

PESTO CHICKEN MAYO SANDWICH - \$7.⁹⁰

SMOKED SALMON SANDWICH - \$7.⁹⁰

ALL DAY BREAKFAST

“Every plate is a Sunrise Moment”

BELGIAN WAFFLE - \$9.⁹⁰ 

Served with butter and maple honey

BELGIAN WAFFLE WITH BACON & SCRAMBLED EGGS - \$14.⁹⁰ 

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

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

BREAKFAST FAVOURITES

HAM & CHEESE OMELETTE - \$13.⁹⁰

Fluffy baked omelette, filled with honey-baked ham, fresh spinach, and sweet capsicum

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

MAINS

“Hearty, soulful dishes made to linger in memory”

BAKED SALMON WITH LEMON BUTTER CAPER SAUCE - \$22.⁹⁰  

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

THE MAIN EVENT - \$21.⁹⁰ 

Grilled rosemary chicken, sausage, bacon, and eggs, served with mushroom sauce, mixed salad, and a choice of 1 side

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

PIZZA

“Every pizza is personal”

CHICKEN AND ROASTED MUSHROOM PIZZA - \$19.⁹⁰   

Chicken, roasted mushrooms, white cream sauce, pesto, jalapeño chillies, runny egg, and cheese

TRUFFLE MUSHROOM PIZZA - \$19.⁹⁰  

Mushrooms, truffle paste, truffle oil, oregano herbs, mozzarella, and parmesan cheese

CHILLI CRAB PIZZA - \$21.⁹⁰   

Crab meat in a tangy, spicy, sweet, and savoury sauce

PROSCIUTTO HAM PIZZA - \$21.⁹⁰ 

Tomato sauce, pesto, prosciutto ham, mozzarella cheese, and parmesan cheese

MARGHERITA PIZZA - \$19.⁹⁰ 

Tomato sauce, mozzarella cheese, cherry tomatoes, and pea tendrils

SAVOURY PASTA

“It’s a pasta-tively delicious day”

CHILLI CRAB PASTA - \$26.⁹⁰  

The Chef’s Speciality. Succulent crab meat in a secret spicy, sweet, and savoury sauce

TRUFFLE CREAM MUSHROOM PASTA - \$21.⁹⁰   

Sautéed pasta with mushroom and truffle cream sauce, finished with parmesan cheese

Add roasted chicken + \$2.⁰⁰

MAC & CHEESE - \$17.⁹⁰

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

ITALIAN MEATBALL PASTA - \$17.⁹⁰ 

Pork and beef meatballs in tomato sauce, topped with parmesan cheese and fresh basil

CREAMY CARBONARA - \$17.⁹⁰ 

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

PRAWN LINGUINE AGLIO OLIO - \$20.⁹⁰  

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

Choice of Pasta - FUSILLI • LINGUINE • SPAGHETTI

DESSERTS

“Every meal deserves a sweet ending”

MUDDY MUD PIE - \$16.⁹⁰ 

Espresso and chocolate ice cream with cookies and cream crumble, finished with chocolate sauce and fresh strawberry

BELGIAN WAFFLE WITH ICE CREAM - \$15.⁹⁰

Belgian waffle served with chocolate and vanilla ice cream

CLASSIC AFFOGATO - \$9.²⁰

Vanilla ice cream served with a shot of freshly brewed espresso

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.*

BELGIAN WAFFLES WITH HAM - \$10.⁹⁰

Belgian waffles served with ham and scrambled eggs

MAC & CHEESE - \$10.⁹⁰

Baked elbow macaroni with mozzarella cheese and ham

SAUSAGE AND MASHED POTATOES - \$10.⁹⁰

Chicken cheese sausage served with creamy mashed potatoes

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

Prices are subject to GST & service charge.

 CHEF RECOMMENDATIONS

 POPULAR CHOICE

 MEAT FREE

 SPICY