



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 \$5.⁹⁰

DOUBLE SCOOP \$10.⁹⁰

TRIPLE SCOOP \$12.⁹⁰

CONE \$1.⁰⁰

BELGIAN WAFFLE \$8.⁹⁰

TOPPINGS ADD ON

Fruity Pebbles • Waffle Crisp • Lucky Charms • Honey Stars + \$1.⁰⁰

Gummy Bear • M&M • Hershey Chocolate • Hazelnuts

Rainbow Sprinkle • Oreo Crumbles • Mini Marshmallow

Chocolate Stars + \$1.⁵⁰

Mermaid Tail + \$2.⁰⁰

Apiary

ICE CREAMERY

CHOCOLATE FONDUE - \$26.⁹⁰

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 - \$9.⁹⁰

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

\$13.⁸⁰

PER SET



Prices are subject to GST & service charge.
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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

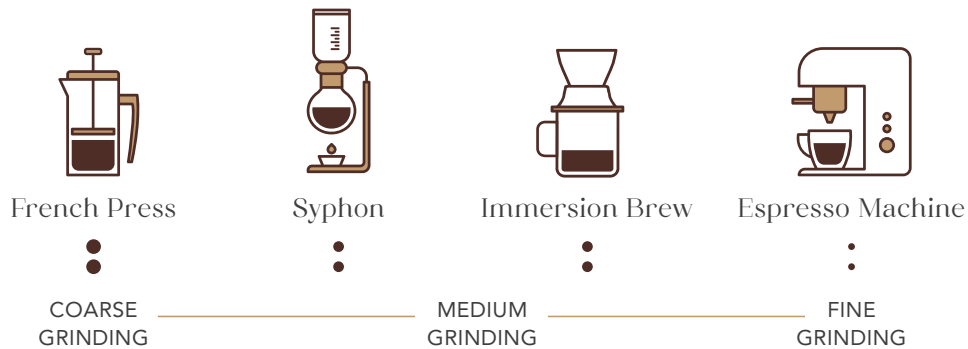
Refers to the sensation on your tongue, a good coffee is a fine balance between bitter and sweet.

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 - \$19.⁹⁰

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

Beverages

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

Yuzu Tonic
Espresso

Frozen
Espresso
Latte



Cold Beverages

ICED AMERICANO	 0% sugar	\$6.50
ICED LATTE	 0% sugar	\$7.50
ICED MOCHA	 4% sugar	\$8.00
ICED VANILLA LATTE	 3% sugar	\$8.00
ICED MATCHA	 4% sugar	\$8.50
ICED SALTED CARAMEL LATTE	 7% sugar	\$8.50
ICED HAZELNUT LATTE	 6% sugar	\$8.50
FROZEN ESPRESSO LATTE	 0% sugar	\$9.50
PASSION FRUIT MANGO COOLER	 6% sugar	\$8.50
STRAWBERRY LEMONADE COOLER	 8% sugar	\$8.50
LYCHEE PEACH COOLER	 7% sugar	\$8.50
EARL GREY RASPBERRY COOLER	 4% sugar	\$8.50
YUZU TONIC ESPRESSO	 2% sugar	\$8.50
ORANGE JUICE	 6% sugar	\$6.50
APPLE JUICE	 8% sugar	\$6.50
ICED CLASSIC CHOCOLATE	 6% sugar	\$8.50
ICED TEA OF THE DAY	 0% sugar	\$6.50
SPARKLING WATER	 0% sugar	\$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	 6% sugar	\$8.00
COOKIES & CREAM ICE BLEND	 9% sugar	\$8.00
GREEN APPLE FROST ICE BLEND	 9% sugar	\$8.00
MOCHA ICE BLEND	 5% sugar	\$8.50
VANILLA LATTE ICE BLEND	 7% sugar	\$8.50
MATCHA ICE BLEND	 6% sugar	\$9.00
SALTED CARAMEL LATTE ICE BLEND	 9% sugar	\$9.00
HAZELNUT LATTE ICE BLEND	 9% sugar	\$9.00

Kombucha

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

LONG'IN FOR PEACH	 5% sugar	\$8.00
Sweet white peach, floral longan & fragrant oolong tea with a light kombucha fizz		
LIKE A ROSÉ	 5% sugar	\$8.00
Delicate lychee & rose petals blended with kombucha for a fruity, floral pink refreshment		
YU SO CUTE	 5% sugar	\$8.00
Bright yuzu & jasmine with a crisp, fragrant kombucha finish		

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

ST. BERNARDUS ABBOT 12 - \$18.⁰⁰
Dark fruits, caramel, bittersweet
(330ml) ALC. 10%

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 - \$14.⁰⁰**
Citrus, mango, passion fruit
(330ml) ALC. 5%

**HEART OF DARKNESS
EXCITED MAGPIE - \$14.⁰⁰**
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



 www.ocooffeeclub.com

 [ocoffeeclubsingapore](https://www.instagram.com/ocoffeeclubsingapore)

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