

# 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!



*from left to right - Stanley Lim, Khiong, Eric Neo, Kelly Yeo, Ammierul*





# 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 café 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 is where the baristas set to work, emphasising on artisanal hand brewing methods such as the V60 Drip Coffee, Siphon Brew, the Chemex 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**





# LIGHT Bites


"Good food is the foundation  
of genuine happiness"



 Potato Wedges


Soup of the Day



 Bruschetta with Tomato Salsa  
& Prosciutto Ham



 Chef Recommendations

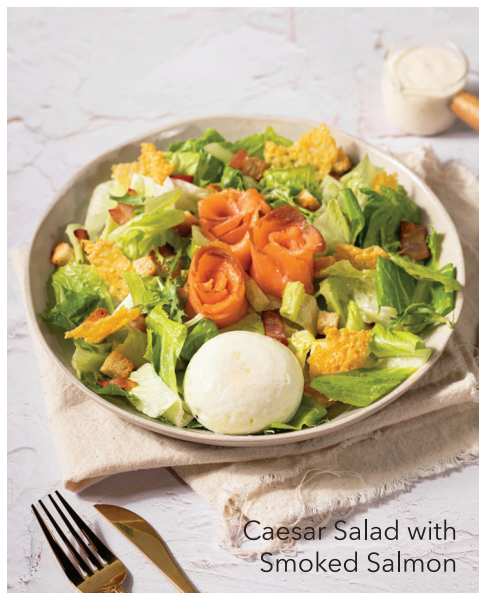
 Popular Choice

 Meat Free

 Spicy



OCC Club Sandwich



Caesar Salad with Smoked Salmon



Croque Madame



 **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 at Terminal 4 & Paragon)

  **Truffle Fries - \$9.<sup>90</sup>**

French fries tossed with truffle  
and parmesan cheese  
(Only at Terminal 4 & Paragon)

**Add on Cheese Dip - \$1**

**Soup of the Day - \$7.<sup>90</sup>**

With toasted bread

Please ask our service staff for today's special

 **Bruschetta with Tomato Salsa & Prosciutto Ham - \$14.<sup>90</sup>**

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

**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

**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

 **Swiss Mushroom Sandwich - \$16.<sup>90</sup>**

Grilled cheese sandwich with sautéed mushrooms  
**+\$2 for a serving of roasted chicken**

 **Caprese Sandwich - \$16.<sup>90</sup>**

Ciabatta bread packed with mozzarella cheese,  
pesto, tomato and balsamic vinaigrette

 **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




ALL DAY


# Breakfast

"Life begins after a cup of coffee and a hearty breakfast"





 **Salmon & Scrambled Eggs Croissant**




 **Eggs Benedict**



  **Hearty Breakfast**



 Chef Recommendations

 Popular Choice

 Meat Free

 Spicy



Waffle Stack (Serves 2-3 pax)



Belgian Waffle with Grilled Chicken & Sunny Egg

 **Waffle Stack (Serves 2-3 pax) - \$20.<sup>90</sup>**

A trio of belgian waffles stacked with bacon and scrambled eggs, served with butter and honey maple

 **Belgian Waffle - \$8.<sup>90</sup>**

Served with butter and honey maple

 **Belgian Waffle with Bacon & Scrambled Eggs - \$13.<sup>90</sup>**

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

 **Belgian Waffle with Grilled Chicken & Sunny Egg - \$18.<sup>90</sup>**

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

  **Hearty Breakfast - \$18.<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

 **Egg & Toast - \$8.<sup>90</sup>**

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

## Breakfast Favourites

 **Eggs Benedict - \$12.<sup>90</sup>**

Served with a choice of smoked salmon, bacon or ham

**Ham & Cheese Omelette - \$12.<sup>90</sup>**

**Chicken Mushroom & Cheese Omelette - \$12.<sup>90</sup>**

 **Salmon & Scrambled Eggs Croissant - \$13.<sup>90</sup>**

**Ham & Cheese Croissant - \$11.<sup>90</sup>**

**Tuna Mayo Croissant - \$11.<sup>90</sup>**

 **Egg Mayo Croissant - \$11.<sup>90</sup>**





PERSONAL

# Pizza

"Every pizza is personal"



Chicken and Roasted  
Mushroom Pizza



Prosciutto Ham Pizza



Chef Recommendations



Popular Choice



Meat Free



Spicy



   **Chilli Crab Pizza - \$19.<sup>90</sup>**

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

 **Prosciutto Ham Pizza - \$19.<sup>90</sup>**

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

**Margherita Pizza - \$17.<sup>90</sup>**

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

**Pepperoni Pizza - \$17.<sup>90</sup>**

Pizza topped with a generous helping of pepperoni and delightfully melted cheese



**Chicken and Roasted Mushroom Pizza - \$17.<sup>90</sup>**

Pizza topped with chicken and roasted mushroom, a hint of pesto, sprinkled jalépeño chilli peppers, white cream sauce, runny egg and cheese



**Meat Lovers' Pizza - \$17.<sup>90</sup>**

Savoury pizza topped with minced beef, pepperoni, bacon, ham and jalépeño chilli peppers, oven baked with plenty of parmesan and mozzarella cheese



**Truffle Mushroom Pizza - \$17.<sup>90</sup>**

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



Truffle Mushroom Pizza



SAVOURY

# Pasta

"It's a pasta-tively delicious day"



Creamy Carbonara

Mushroom Ravioli  
with Creamy Pesto Sauce



Chef Recommendations



Popular Choice



Meat Free



Spicy



Chilli Crab Pasta



Truffle Cream Mushroom Pasta



Garlic Prawn Pasta in Light Pesto Sauce



**Chilli Crab Pasta - \$25.<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 - \$20.<sup>90</sup>**

Sautéed pasta with the perfect combination of mushroom and truffle cream sauce, sprinkled with parmesan cheese  
+ \$2 for a serving of roasted chicken

**Mushroom Ravioli  
with Creamy Pesto Sauce - \$19.<sup>90</sup>**

Porcini mushroom infused pasta with cream sauce, pesto and bacon bits



**Garlic Prawn Pasta in Light Pesto Sauce - \$19.<sup>90</sup>**

(Only at Jewel Roastery, Terminal 4 & Paragon)  
Sautéed garlic prawn pasta, tossed in fresh pesto sauce and spread over chilli flakes

**Mac & Cheese (Macaroni Pasta only) - \$16.<sup>90</sup>**

Baked elbow macaroni, pan-fried chicken and bacon, with melted mozzarella cheese



**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

Choice of Pasta

**Penne, Linguini or Spaghetti**



# Mains

"Laughter is brightest in the place where the food is good"



Grilled Chicken with White Wine Cream Sauce



Baked Salmon with Lemon Butter Caper Sauce



Chef Recommendations



Popular Choice



Meat Free



Spicy

**Bangers & Mash - \$16.<sup>90</sup>**

Chicken cheese sausage, Italian pork sausage with mashed potatoes and asparagus, topped with mushroom onion sauce

**Chicken Mushroom Baked Rice - \$16.<sup>90</sup>**

Oven baked rice with roasted chicken, mushroom, cream sauce topped with mozzarella and parmesan cheese

 **Seafood Baked Rice - \$19.<sup>90</sup>**

Oven baked rice with mussels, prawns, crab meat, tomato sauce topped with mozzarella and parmesan cheese

 **Italian Seafood Stew - \$19.<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

 **Octopus with Roasted Potatoes - \$19.<sup>90</sup>**

Smoked "Wok Hey" grilled octopus legs with in house made paprika marble potatoes

  **Baked Salmon with Lemon Butter Caper Sauce - \$20.<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 - \$18.<sup>90</sup>**

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

 **The Main Event - \$19.<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 Terminal 4 & Paragon

 **Beef Lasagne - \$14.<sup>90</sup>**

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



Italian Seafood Stew



Octopus with Roasted Potatoes



# Desserts

"Food is memories"



## Muddy Mud Pie - \$15.<sup>90</sup>

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



Chef Recommendations



Popular Choice



Meat Free



Spicy



**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



**Belgian Waffle with Ice Cream - \$15.<sup>90</sup>**

Belgian waffle with chocolate and vanilla ice cream



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



 Mushroom Marinara Pasta



Sausage and Mashed Potatoes



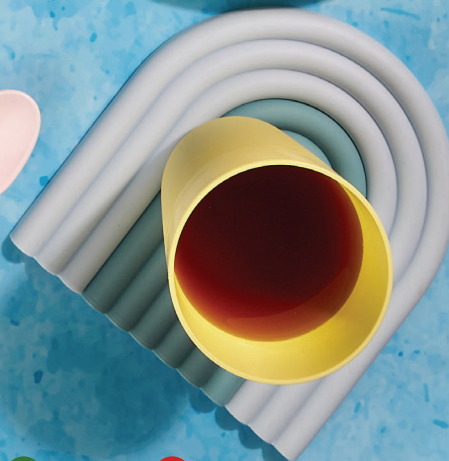
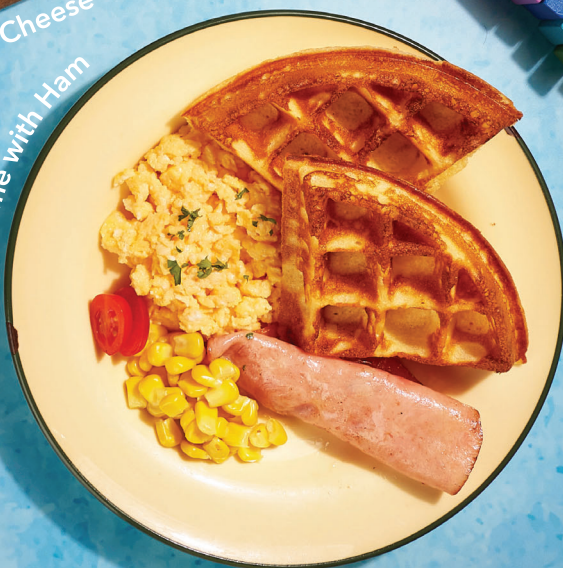
Mac & Cheese



Egg Mayo Ham Sandwich



Belgian Waffle with Ham



Chef Recommendations



Popular Choice



Meat Free



Spicy



# 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 Waffle with Ham - \$10.<sup>90</sup>**

Belgian waffle, 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

## **Egg Mayo Ham Sandwich - \$10.<sup>90</sup>**

Chopped hard boiled egg blended with creamy mayonnaise, layered with honey-baked ham and toasted toast

## **Mushroom Marinara Pasta - \$10.<sup>90</sup>**

Spaghetti tossed in tomato marinara sauce with sautéed mushrooms



# Sweet Indulgence

## **\$13.80**

Per Set



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



# OUR Coffee Story

O' Coffee Club is a homegrown gourmet chain, brewing coffee for coffee lovers like ourselves, since 1991



## Pour Over

The V60 coffee dripper has ridged walls angled at 60 degrees, maintaining a water flow that promotes a balanced and consistent cup of coffee. With this method, one can easily manipulate brew variables. Weighing the beans right before the brew ensures just the right amount of coffee intensity. With the filter paper rinsed out with hot water for hygiene, grounds are poured into the centre of the V60 dripper with a little whirl in the middle, so that the ground beans will be evenly saturated. Then rich coffee is allowed to drip slowly for the most even extraction of coffee beans.

## 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 Chemex

The Chemex is a pour over style shaped like an oversized hourglass with the dripper cone sitting directly above the coffee reservoir. The brewer is first preheated which also cleans and removes any stale smell from the filter paper. Hot water is then poured over the coffee beans in a circular motion, creating a gentle spiral until the volume reaches about a fingertip away from the top of the rim. A Chemex brew is perfect for a more acidic or floral light roast coffee.

## 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.

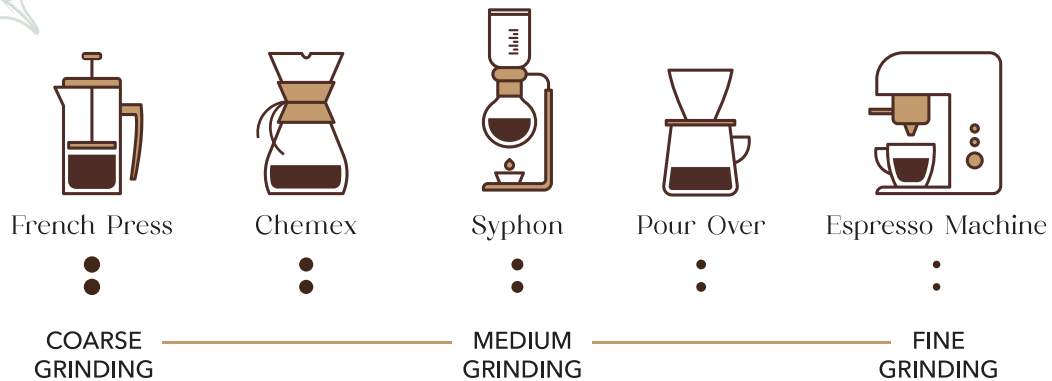
## ACIDITY

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



Yellow Bourbon - \$12.<sup>90</sup>  
Mocha Java - \$12.<sup>90</sup>  
Kenya AA - \$12.<sup>90</sup>  
Italian Espresso - \$10.<sup>90</sup>

100% Genuine Jamaican Blue Mountain - \$80.<sup>90</sup>  
Aged Sumatra Mandheling - \$13.<sup>90</sup>  
Sumatra Mandheling - \$12.<sup>90</sup>  
O' Coffee Club Classic - \$12.<sup>90</sup>  
Ethiopian Yirgacheffe - \$12.<sup>90</sup>

## Retail Bean





# GOURMET Coffee

## 100% Genuine 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



Chemex Siphon  
Recommended Brewing Style

## Aged Sumatra Mandheling - \$9.<sup>90</sup>

BODY ●●●●● ACIDITY ●●●●● AROMA ●●●●●●●●

**Origins:** 100% Arabica beans from Indonesia

**Profile:** A rich and robust flavour with earthy cedar notes and cinnamon spices



French Press  
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

## 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



Pour Over Siphon  
Recommended Brewing Style

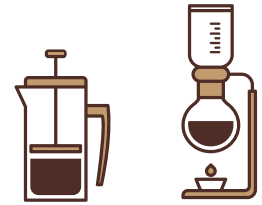


### O' Coffee Club Classic (Signature Coffee) - \$10.<sup>90</sup>

**BODY** ●●●●● **ACIDITY** ●●●●● **AROMA** ●●●●●

**Origins:** Combination beans from Africa, South America and Indonesia

**Profile:** A smooth & heavy bodied coffee with some spice notes, smoky aroma and dark chocolate finishing



French Press Syphon  
Recommended Brewing Style

### Kenya AA - \$9.<sup>90</sup>

**BODY** ●●●●● **ACIDITY** ●●●●● **AROMA** ●●●●●

**Origins:** 100% Arabica beans from Kenya

**Profile:** Bright snap of flavours and aromatic fragrance that exudes a lingering charm much like a good vintage Merlot



Chemex Syphon  
Recommended Brewing Style

### Mocha Java - \$8.<sup>90</sup>

**BODY** ●●●●● **ACIDITY** ●●●●● **AROMA** ●●●●●

**Origins:** 100% Arabica beans from Yemen and Indonesia

**Profile:** A wonderful blend with pleasant bouquet, rich, sweet and chocolaty



French Press  
Recommended Brewing Style

### Yellow Bourbon - \$8.<sup>90</sup>

**BODY** ●●●●● **ACIDITY** ●●●●● **AROMA** ●●●●●

**Origins:** 100% Arabica beans from Brazil

**Profile:** A gentle and acidic coffee fused with the melodic sweetness of milk chocolate and delicate complexity of sweet tomatoes



French Press  
Recommended Brewing Style



## Gourmet Tea

Special Breakfast	A 0% sugar	\$8.90
Earl Grey Classic	A 0% sugar	\$8.90
Green Tea Lychee	A 0% sugar	\$8.90
Pu-erh with Pear	A 0% sugar	\$8.90
Strawberry Champagne	A 0% sugar	\$8.90
Berries Blossom	A 0% sugar	\$8.90
Roman Chamomile	A 0% sugar	\$8.90
Peppermint	A 0% sugar	\$8.90
Summer Mango	A 0% sugar	\$8.90
Harvest Apple Spice	A 0% sugar	\$8.90

Teapot only for 1 serving.  
No additional cup given.  
Applicable with 1 hot water refill.

## Hot Beverages

Espresso	A 0% sugar	\$4.70
Caffé Americano	A 0% sugar	\$5.70
Flat White	C 0% sugar	\$6.70
Cappuccino	C 0% sugar	\$6.70
Latte	C 0% sugar	\$6.70
Classic Chocolate	C 5% sugar	\$6.70
Hot Mocha	C 3% sugar	\$7.20
Vanilla Latte	C 5% sugar	\$7.20
Salted Caramel Latte	C 9% sugar	\$7.70
Hazelnut Latte	C 9% sugar	\$7.70
Matcha	C 6% sugar	\$7.70
Babycino	C 6% sugar	\$3.20

# Beverages

"Indulging in the rich,  
aromatic world of coffee"

Green Apple  
Frost Ice Blend



Strawberry  
Lemonade Cooler



Hazelnut Latte



## Cold Beverages

Iced Americano	<b>A</b> 0% sugar	\$6.20
Iced Latte	<b>B</b> 0% sugar	\$7.20
Iced Mocha	<b>C</b> 2% sugar	\$7.70
Iced Vanilla Latte	<b>C</b> 3% sugar	\$7.70
Iced Matcha	<b>C</b> 8% sugar	\$8.20
Iced Salted Caramel Latte	<b>C</b> 9% sugar	\$8.20
Iced Hazelnut Latte	<b>C</b> 7% sugar	\$8.20
Frozen Espresso Latte	<b>B</b> 0% sugar	\$9.20
Passion Fruit Lemonade Cooler	<b>C</b> 9% sugar	\$8.20
Strawberry Lemonade Cooler	<b>C</b> 8% sugar	\$8.20
Lychee Lemonade Cooler	<b>C</b> 8% sugar	\$8.20
Raspberry Lychee Cooler	<b>C</b> 6% sugar	\$8.20
Orange Juice	<b>C</b> 6% sugar	\$6.20
Apple Juice	<b>C</b> 8% sugar	\$6.20
Iced Classic Chocolate	<b>C</b> 4% sugar	\$7.20
Iced Tea of The Day	<b>A</b> 0% sugar	\$6.20
Sparkling Water	<b>A</b> 0% sugar	\$4.20

### ADD ON

A scoop of ice cream	\$2.90
Extra Espresso Shot	\$1.00
Oat Milk or Soy Milk	\$1.00

## Ice Blended

Chocolate Ice Blend	<b>C</b> 6% sugar	\$7.70
Cookies & Cream Ice Blend	<b>C</b> 9% sugar	\$7.70
Green Apple Frost Ice Blend	<b>C</b> 9% sugar	\$7.70
Mocha Ice Blend	<b>C</b> 5% sugar	\$8.20
Vanilla Latte Ice Blend	<b>C</b> 5% sugar	\$8.20
Matcha Ice Blend	<b>C</b> 7% sugar	\$8.70
Salted Caramel Latte Ice Blend	<b>C</b> 9% sugar	\$8.70
Hazelnut Latte Ice Blend	<b>C</b> 9% sugar	\$8.70



Nutri-Grade is based on default preparation.

## Cocktail

<b>Ginger Lime - \$14.00</b>
Whiskey, ginger garnish & soda water
<b>Irish Coffee - \$14.00</b>
Irish whiskey, coffee and cream
<b>Smoky Dried Apple - \$15.00</b>
Whiskey, fuji apple, lemon juice & smoked oaks flavour
<b>Chai Tea Sour - \$15.00</b>
Whiskey, lemon juice & chai tea flavour
<b>Peachy Lime - \$15.00</b>
Gin, sweet & sour flavour & soda water



## Beer & Cider

<b>Royal Jamaican Alcoholic Ginger Beer - \$13.00</b>
Yellow ginger, blue ginger, cane sugar (355ml) ALC. 4.4%
<b>Hobgoblin - \$16.00</b>
Toffee, figs, raisins, dates (500ml) ALC. 5.2%
<b>Gold Cider - \$16.00</b>
Medium dry, smooth, refreshing (500ml) ALC. 4.8%
<b>St. Bernardus Prior 8 - \$16.00</b>
Creamy, malt-fruity, bittersweet (330ml) ALC. 8%
<b>Heart of Darkness Kurtz's Insane IPA- \$14.00</b>
Grapefruit and piney tones (330ml) ALC. 7.1%
<b>Heart of Darkness The Island Tropical Lager - \$13.00</b>
Citrus, mango, passion fruit (330ml) ALC. 5%

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