



KOPI KING

COFFEE, TEA OR MELO?

An ingredient-snatching drink-making game
by Daryl Chow

MENU	PAGE
Overview	2
Game Components	2
Game Setup	2
Aim of the Game	3
Flow of the Game	3
1. Drink-Making Phase	4
2. Scoring Phase	6
End of the Game	7
Variants	8
Glossary	10

OVERVIEW

Do you have the smarts, guile, and speed to create the best coffeeshop drinks and serve all your customers with style? Kopi King is a fast and fun family game about our favourite Singaporean drinks, as well as a love letter to all our favourite coffeeshop uncles and aunties everywhere.

GAME COMPONENTS

104 Ingredient cards



Front



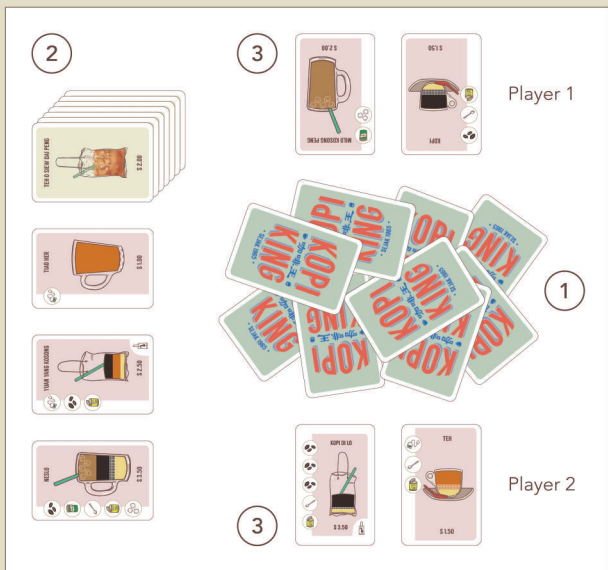
Back

33 Order cards



GAME SETUP

1. Place all of the Ingredient cards face-down shuffled into a messy stack that is spread around the middle of the playing area. This is the Ingredient stock.
2. Shuffle the Order cards face-down to form a deck. Place the deck in the playing area to the side of the Ingredient cards, and display 3 cards in a row, face-up. This is the Order display.
3. Deal each player 2 Order cards randomly face-up from the Order deck to be placed in front of them. You are ready to begin!



AIM OF THE GAME

The winner of the game, the Kopi King, is the player who earns the most money by completing drink orders at the end of the game.

FLOW OF THE GAME

Kopi King is a real-time game that takes place simultaneously for all players.

There are two phases in the game, the Drink-Making phase and the Scoring phase. Once these two phases are complete, the game is over.

1. Drink-Making Phase

When all players are ready to begin, everyone shouts 'Kopi King!' and may begin searching for ingredients to complete their order cards. Players are searching for the ingredients to prepare the drinks stated on their Order cards.

Searching for Ingredients

When searching, players may only have at most one Ingredient card in each hand. Players may look at the front of the cards, but should return them face-down to the Ingredient stock if they choose not to take them.

When a player has found an ingredient that matches their Order cards, they may place it on their Order card face-up. For takeaway drinks (marked with an icon in the bottom right), place ingredient cards face-down.



Completing Orders

When an Order card has the appropriate matching ingredients on it (or if a player just wants to complete the order), the player shouts out the name of the drink they just completed.



They then shift the completed Order card and its Ingredient cards to their scoring pile.

They then draw a new face-up Order card from the Order display, or a face-down Order card from the deck, to place face-up in front of them (all players should always have two active Order cards face-up in front of them at all times).

Be sure to refill the Order display to 3 cards if you are drawing from the display!

End of the Drink-Making Phase

When one player has completed 5 orders, they shout 'Close Shop!' At this time, all players must stop searching for Ingredient cards and proceed to the Scoring Phase.

If they have any matching Ingredient cards still in their hands, they may place them on their Order cards. Then, all players place their active orders into their scoring pile.

2. Scoring Phase

Now, all players score their Order cards from their scoring pile. For completed orders that are correct, you earn the amount stated on the card. Otherwise, you will earn 50 cents for every correct ingredient and minus 50 cents for every incorrect ingredient listed on the Order card.

Scoring Example

Auntie Koh has the following in her scoring pile:



= \$1.50



= \$0.50



= \$0.50

Total: \$2.50

The Kopi order is complete as all ingredients are present, so she scores \$1.50.

The Teh order is wrong as she has Evaporated Milk instead of Condensed Milk. She scores $\$0.50 + \$0.50 - \$0.50 = \$0.50$ for the Teh order.

The Milo Peng order is missing an Ice, so she scores \$0.50 for the Milo ingredient present. Her total score is $(\$1.50 + \$0.50 + \$0.50) = \$2.50!$

If you are worried about players cheating, you may each pass your scoring pile clockwise for the next player to score for you.

END OF THE GAME

The player who earned the most money wins the game and is the current Kopi King until dethroned! As an incentive, the player with the least money is suggested to make or buy a drink for the Kopi King.



VARIANTS

Here are some fun ways to add more caffeine to your Kopi King experience!

Kopi Millionaire (Longer Variant)



If you want to play a longer game, play Kopi Millionaire! Jot down the money that each player earns at the end of each Scoring phase. At the end of a Scoring Phase in which one player has reached \$50, the player who earned the most money wins the game!

Kopi Master (Advanced Variant)



If you have played Kopi King a few times and the regular rules are no longer a challenge for your coffee-making skills, play Kopi Master!

Instead of playing with the Order cards face-up, play with them face-down (i.e. you won't be able to check what ingredients are listed on the Order cards, except through experience, like a real coffeeshop uncle or auntie!)

Kopi Roaster (Solo Variant)



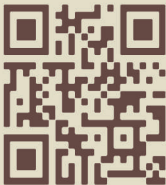
If you can't find enough players because of social distancing or you just want to play a game by yourself, try out Kopi Roaster!

You will need a stopwatch (use your phone, or an actual stopwatch!).

Set the timer for 5 minutes. Play the game as per usual (don't forget to shout the orders when they are complete!). At the end of 5 minutes, tally up your score in the Scoring Phase and compare it to the chart below:

\$0 to \$4.50	Drink some kopi and try again.
\$5 to \$9.50	Not bad, but not yet a king.
\$10 to \$14.50	Coffee Roaster Lover.
\$15 to \$20	Excellent flavours. Start your own Kopitiam!
Above \$20	Are you a Kopi Uncle/Auntie in disguise?

Sign up as a member on our website and receive a limited edition Kopi King promo pack containing new bonus orders and ingredients, while stocks last! Exclusively for Singapore based customers.



Designed by Daryl Chow
Produced by Nicholas Pang
Tested by The Thursday Playtesters
Illustrated by @yyishyan
Laid by @artisttamago

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GLOSSARY

TERM	DESCRIPTION
Gao	Thick (from Hokkien)
Di Lo	Extra Thick (from Hokkien, meaning 'all the way')
Kosong	No Sugar (from Malay, meaning 'empty')
O	No Milk (from Hokkien, meaning 'black')
C	Evaporated milk instead of condensed milk. Evaporated and condensed milk are almost the same, except that condensed milk contains more sugar. (from Hainanese, meaning 'fresh')
Peng	Ice (from Hokkien, meaning 'ice')
Siew Dai	Less sugar (from Hock Chew, meaning 'less sugar'). In the game of Kopi King however, the effect of <i>siew dai</i> means no sugar.
Dinosaur	With a heap of undissolved Milo powder on top. The term 'dinosaur' means nothing besides demonstrating the creativity in Singaporean drink-naming. A related term, 'Godzilla', adds a scoop of vanilla ice-cream on top of the Milo powder.

Kopi

The classic pick-me-up drink. The Singaporean version is made from Robusta beans from coffee-bean growing areas in Indonesia, which has a comparatively higher caffeine level. The beans are roasted in a wok with butter or margarine, caramelizing them and giving the beans a unique aroma.



Teh

Tea in Singapore is symbolic of its melting pot of cultures. Tea was originally from China, but it is mostly drunk in Singapore in the Indian style (strong and black, with milk and sugar), and the Malay term 'teh' is used.



Teh Tarik

Teh Tarik is commonly made with tea dust (ground tea powder) as opposed to tea leaves, which gives it its characteristic orange tinge. Evaporated and condensed milk is then added to tea and boiling water into a tin mug. The contents are then poured from a height of about a metre into another mug multiple times, giving it a layer of froth.



Teh Cino

A variant of Teh Tarik, where only hot milk is pulled before a layer of tea is added on top. An obvious play on the words 'teh' and 'cappuccino'.



Tiao Her

Refers to Chinese tea, usually jasmine. 'Tiao her' literally means 'fishing', as the action of dipping a tea bag into water is reminiscent of the activity.



Tak Giu/Milo

Drunk since 1936 and produced locally since 1984, Milo is a proud Singaporean drink that has been highly associated with Singaporean sports. The iconic image of kicking a soccer ball on green Milo tins gives it its other name, 'Tak Giu' (literally 'kick ball').



Yuan Yang

Another hybrid, yuan yang literally refers to a pair of mandarin ducks with the connotation of harmony between two disparate items. This drink is also very popular in Hong Kong, where it has claimed to be invented in.



Bandung

The combination of rose syrup and evaporated milk produces a flavour that is also popular throughout India, Malaysia and Indonesia, where a carbonated version is known as Gembira. Despite the name, there is no connection to the city of Bandung.



Neslo

A portmanteau of Nescafe and Milo, it is basically the Singaporean version of mocha.

