

# DAY MENU

AVAILABLE FROM MONDAY TO SUNDAY | SERVED UNTIL 3.30PM

**HUCKLEBERRY**  
BANGSAR SHOPPING CENTRE

## BREAKFAST SPECIALS | SERVED UNTIL 3.30PM

### BOWLS

**HUCKLEBERRY GRANOLA** ⓘ 22.50  
House-baked with cold pressed coconut oil and honey, served with Koukakis greek yogurt, fresh fruit and raw organic honey.

**NUTTY APPLE OVERNIGHT OATS** 20.50  
Bircher muesli soaked overnight in Greek yoghurt and apple juice, shredded green apple, ground flax seeds, granola, fresh fruits, mixed nuts, organic raw honey.

### EGGS

**SIGNATURE EGGS BENEDICT** ⓘ  
Poached omega eggs with house-made hollandaise and your choice of topping.  
Choice of Crusty Farmer's Bread / Multigrain / Gluten Free (+RM3)  
Smoked Salmon 35.90  
Chicken Slice 28.90  
Portobello Mushroom 32.90

**CLASSIC OMELETTE**  
Plain 12.50  
Classic Cheese 19.50  
Chicken Slice and Cheese 24.90  
Mushroom 24.90  
Green Omelette 19.50

**COUPLE OF EGGS** 13.00  
2 omega eggs (fried, scrambled, poached), salted butter accompanied with freshly baked bread of your choice.  
Choice of Crusty Farmer's Bread / Multigrain / Gluten Free (+RM3)  
Choice of Marmalade / Salted Kaya / Housemade Peanut Butter

**CHILLI CHEESE SCRAMBLED EGGS** 24.00  
Soft scrambled eggs with Grana Padano, red chilli, dried shrimp chilli oil, shallots, and Szechuan black pepper.  
Choice of Crusty Farmer's Bread / Multigrain / Gluten Free (+RM3)

**ROASTED AUBERGINE SHAKSHUKA** 25.90  
Tunisian style omega baked egg in slow cooked roasted aubergine and tomato stew, topped with feta and served with our house-baked bread to mop up the sauce. Absolutely warm and comforting.

## MORNING TO MIDDAY CLASSICS

**FIRST SQUARE OF THE DAY** 35.00  
2 omega eggs as you like them (fried, poached or soft scrambled) with sauteed potatoes, beef pastrami, chicken mushroom cheese sausage, baked beans, rocket, grilled tomatoes.  
Choice of Crusty Farmer's Bread / Multigrain / Gluten Free (+RM3)

**SMASHED AVOCADO TOAST** 27.90  
Creamy avocado on toasted bread topped with feta, dukkah, cherry tomatoes, fresh rocket, basil oil and a squeeze of charred lime.  
+ Poached Eggs (2 pieces) 6.00  
Choice of Crusty Farmer's Bread / Multigrain / Gluten Free (+RM3)

**HUCKLEBERRY NASI LEMAK** ⓘ  
Coconut basmati rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber.  
Sambal Sotong 23.90  
Chicken Rendang 28.00  
Beef Rendang (120g) 30.00

## DAIRY FREE & VEGAN

**TOFU BREAKFAST WRAP** ☸️ 27.90  
Tofu cooked in turmeric, shallots, garlic and almond milk wrapped with pickled onions, fresh avocado, romaine lettuce, black pinto beans and barbecue sauce in a tortilla wrap.

**BUDDHA BOWL** ☸️ 34.50  
A nourishing bowl with red cabbage, kale salad, roasted cherry tomatoes, Japanese cucumber, carrots, sweet potato, black rice, quinoa, tofu,

## MORNING FAVOURITES | SERVED UNTIL 11AM

**EGGY POP** 15.00  
Fluffy scrambled eggs, garlic aioli, gooey cheese, avo, smoky tomato ketchup in a brioche bun.  
+ Smoked Duck Bacon 6.00

**TURKISH EGGS WITH DUKKAH & CHILLI OIL** 19.00  
A delicious and flavorful dish of soft poached eggs, creamy yoghurt, chilli flavoured oil and nutty fragrant dukkah.  
Choice of Crusty Farmer's Bread / Multigrain / Gluten Free (+RM3)

**CROQUE MADAME** 19.00  
Grilled chicken slice, gooey mozzarella, fresh tomatoes in our signature flaky croissant smothered in creamy bechamel sauce with a fried sunny side up egg. Served with a side salad.

**MALAYA TOAST** (please allow for 20 minutes cooking time) 13.00  
Homemade kaya, two soft boiled eggs, salted butter, soya sauce, Sarawak white pepper.  
Choice of Crusty Farmer's Bread / Multigrain / Gluten Free (+RM3)

**2 SLICES OF TOAST WITH FRENCH BUTTER & JAM** 9.50  
2 slices of lightly toasted choice of bread with salted butter and jam.  
Choice of Crusty Farmer's Bread / Multigrain / Gluten Free (+RM3)

## BAGELS

**CHICKEN PESTO BAGEL** 23.00  
Grilled chicken breast in homemade rustic pesto, garlic cream cheese and romaine on a bagel from our bakery.

**SMOKED SALMON BAGEL** 30.00  
Smoked salmon, housemade herbed cream cheese, pickled cucumber and onion, capers and chives on a bagel from our bakery.

**TRUFFLE MUSHROOM BAGEL** 26.00  
Sautéed mushrooms, truffle cream cheese and fresh rocket on a bagel from our bakery.

## VEGETARIAN TARTINES

**MUSHROOM EGGY TOAST** 24.90  
Our in-house creation of 5 mushroom varieties cooked in cream, served on multigrain bread and topped with a 4-minute jammy egg.

**VEGAN LEMON HERB HUMMUS TARTINE** 27.00  
A hearty multigrain bread topped with creamy lemon hummus, marinated cherry tomatoes in balsamic vinegar, yellow onion, fresh basil and parsley. Finished with a drizzle of olive oil and a sprinkle of pomegranate.

## SPREADS

|  |      |
|--|------|
| Salted Kaya                            | 2.00 |
| Housemade Peanut Butter                | 2.00 |
| Marmalade                              | 3.00 |
| Strawberry Rose Chia Jam               | 3.80 |
| Cream Cheese (Truffle / Herb / Garlic) | 3.00 |
| French Butter with Sea Salt            | 2.00 |
| French Unsalted Butter                 | 2.00 |
| Parmesan Cheese (20g)                  | 4.00 |

ⓘ Signature 🌿 Vegetarian 🌱 Vegan ☸️ Dairy Free

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO 10% SERVICE CHARGE AND PREVAILING TAXES.

OUR BREADS ARE MADE IN A KITCHEN WHERE GLUTEN AND NUTS ARE PRESENT. IF YOU HAVE ANY ALLERGIES, KINDLY INFORM US BEFORE PLACING YOUR ORDER.

# DAY MENU

AVAILABLE FROM MONDAY TO SUNDAY | SERVED UNTIL 3.30PM

## SOUP & SALADS 🌿

|  |       |
|--|-------|
| <b>RUSTIC MUSHROOM SOUP</b>  | 26.00 |
| Our special combination of porcini, shimeiji and button mushrooms, with grilled wood-toasted sourdough.  |       |
| <b>SUPERFOOD SALAD 🍷</b>   | 34.00 |
| Romaine, baby spinach, mango, quinoa, rocket, red cabbage, pomegranate, avocado, blueberry, organic honey lemon dressing, mix seeds and nuts.  |       |
| <b>CAESAR SALAD</b>  | 30.00 |
| Crisp romaine wedges topped with creamy gorgonzola dressing and a perfectly poached egg, offering a rich and indulgent twist on the classic Caesar salad.  |       |
| <b>TUSCAN CITRUS KALE SALAD</b>  | 25.00 |
| Crunchy kale, juicy Valencia orange slices, crunchy almonds and protein-rich chickpeas with a lemon-orange dressing.   |       |
| <b>WATERMELON FETA SALAD</b>   | 25.00 |
| Juicy watermelon cubes with creamy feta, black olives and fresh dill, drizzled with zesty lime dressing and topped with toasted sesame seeds.  |       |
| <b>MEXICAN PAPAYA SALAD</b>  | 27.00 |
| A refreshing mix of ripe papaya, baby romaine, quinoa, almonds, pumpkin seeds and pickled shallots, drizzled with a tangy Mexican Caesar dressing made with chipotle peppers in adobo sauce, honey, garlic and parmesan. Finished with pomegranate for a burst of freshness. |       |

## SALAD ADD-ONS

|                        |                          |
|------------------------|--------------------------|
| Beef Striploin (80g)   | 14.00                    |
| Grilled Chicken (120g) | 8.00                     |
| Smoked Duck (80g)      | 10.50                    |
| Grilled Salmon (80g)   | 14.00                    |
| Smoked Salmon (80g)    | 14.00                    |
| Grilled Prawns (80g)   | 14.00                    |
| Boiled Egg             | 4.00                     |
| Fresh Avocado          | 8.00 (Half) 14.00 (Full) |

## PASTA | SERVED FROM 10AM

|   |       |
|---|-------|
| <b>DUCK BACON &amp; EGG SPAGHETTI 🍷</b>   | 28.90 |
| A simple aglio olio dish of spaghetti, house-made duck bacon, poached egg, chilli flakes, shallots, sliced garlic.  |       |
| <b>SALMON CARBONARA</b>   | 34.90 |
| Fettuccine pasta tossed in a light, creamy sauce with sautéed salmon trout, shallots and chilli flakes.   |       |
| <b>BEEF BACON CARBONARA</b>   | 34.90 |
| Fettuccine pasta tossed in a light, creamy sauce with sautéed beef bacon, shallots, and chilli flakes.  |       |
| <b>BEEF LASAGNA</b> (please allow for 20 minutes cooking time)  | 36.00 |
| Pasta layers generously filled with a blend of minced beef and mushroom in our chef's secret sauce, generously smothered with parmesan, bechamel and a side of house salad. |       |
| <b>CREAMY HARISSA &amp; CRISPY CHICKEN PASTA 🍷</b>  | 43.00 |
| Spicy rigatoni in a creamy harissa-arrabbiata sauce, topped with crispy, breaded chicken.   |       |
| <b>CAST IRON MAC &amp; CHEESE 🌿</b>   | 38.00 |
| Rigatoni pasta, our awesome 4-cheese (raclette, smoked gouda, reblochon, tomme de kiara), topped with pangrattato.  |       |
| + Beef Short Ribs   | 20.00 |
| <b>BASIL PESTO PASTA 🌿</b>  | 34.00 |
| Spaghetti tossed with housemade pesto of sweet basil leaves, pine nuts, almonds, Grana Padano and olive oil, served with snow peas, asparagus and lemon zest.               |       |
| <b>+RM6 / PORTION FOR GLUTEN FREE PASTA</b>   |       |
| <b>PLEASE ALLOW 10 MINUTES FOR OUR GLUTEN FREE PASTA</b>  |       |

## ASIAN DELIGHTS | SERVED FROM 10AM

|  |       |
|--|-------|
| <b>SAMBAL LINGUINE</b>   | 35.00 |
| Linguine tossed with spicy shrimp sambal, earthy shiitake mushrooms, and anchovies, topped with a poached egg and fresh coriander.         |       |
| <b>SPICY THAI BASIL CHICKEN</b>  | 32.00 |
| Thai style basil chicken, sambal with bamboo starfruit, ulam salad, sunny side up egg, pickled carrot and cucumber, fragrant coconut rice. |       |

🍷 Signature 🌿 Vegetarian 🌱 Vegan 🍷 Dairy Free

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## CRAFT SANDWICHES

|  |       |
|--|-------|
| <b>HUCKLEBERRY BREAKFAST BURRITO 🍷 🌿</b>   | 27.90 |
| Scrambled eggs, potato hash, avocado, shredded cheese, jalapeño sour cream, salsa, pinto and black beans in a tortilla wrap.   |       |
| <b>HUCKLEBERRY CHICKEN &amp; CHEESE FRENCH TOAST</b>   | 33.90 |
| Pan-fried in rich, golden butter, this French toast is layered with chicken slices, melted cheese and a zesty honey mustard spread, all between slices of soft, buttery bread soaked in our signature custard. |       |
| <b>CHICKEN &amp; AVO SANDWICH 🍷</b>  | 25.90 |
| Chicken breast layered with creamy avocado, housemade basil pesto, slow-roasted cherry tomatoes and fresh rocket between slices of soft multigrain bread.  |       |
| <b>SOUTHERN FRIED CHICKEN CIABATTA</b>   | 32.00 |
| Fried chicken thigh with mozzarella, pomodoro, oregano, basil pesto, romaine, homemade ciabatta.   |       |
| <b>BEEF PASTRAMI CIABATTA</b>  | 34.00 |
| Beef pastrami, horseradish mayo, rocket, caramelized onions in homemade ciabatta with gherkins on the side.  |       |

## MELTS

|  |       |
|--|-------|
| <b>TUNA MELT 🍷</b>   | 24.90 |
| Grilled mozzarella, housemade tuna filling, soft multigrain bread.   |       |
| <b>JALAPEÑO POPPERS MELT</b>   | 26.00 |
| Jalapeño and beef bacon with mozzarella, cream cheese, cheddar, smoked cheese. Choice of Multigrain Sourdough / Ciabatta |       |
| <b>ARTICHOKE &amp; SPINACH TOASTIE 🍷 🌿</b>   | 22.90 |
| Delicious filling of creamy artichoke, spinach and parmesan cheese sandwiched between perfectly toasted bread.           |       |
| <b>CHEESE MELT 🌿</b>   | 24.00 |
| A mix of mustard, mozzarella, cheddar and smoked cheese. Choice of Multigrain Sourdough / Ciabatta                       |       |

## BURGERS & DAWGS

|   |       |
|---|-------|
| <b>HUCKLEBERRY BURGER 🍷</b>   | 36.00 |
| Smashed, juicy beef patties layered with crisp lettuce, fresh tomato, gherkins, crispy onion strings and our signature secret sauce stacked on a soft, toasted bun.   |       |
| UPGRADE to our Triple Smashed Beef Cheeseburger   | 40.00 |
| <b>SMOKY LAMB SMASHBURGER 🍷</b>   | 40.00 |
| Juicy, crispy-edged smashed lamb patties stacked on a toasted burger bun with raclette cheese, caramelised onions, fresh romaine, ripe tomatoes, fried onions and a smoky chipotle aioli, served with crispy steak-cut fries. |       |
| <b>HALIBUT FISH FILLET BURGER</b>   | 39.00 |
| Lathered with our own house-made tartar sauce, served with a side of house salad or fries.  |       |
| <b>CLASSIC HOT DOG</b>  | 28.00 |
| Chicken jalapeño sausage, Dijon mustard, pico de gallo, tomato ketchup in our potato hot dog bun, served with fries.  |       |

## BIG PLATES | SERVED FROM 10AM

|   |        |
|---|--------|
| <b>CHICKEN POT PIE</b>  | 32.00  |
| Golden puff pastry pie of hearty chicken stew with carrots, potatoes, onion, thyme and celery.                          |        |
| <b>FISH &amp; CHIPS</b>   | 43.00  |
| Crispy sea bass in our house-made batter, paired with coleslaw, fries and tangy tartar sauce.                           |        |
| <b>HONEY-MINT GLAZED LAMB RACK</b>  | 110.00 |
| Marinated lamb rack with rainforest honey, mint, coriander, soy sauce and garlic, served Australian baby rocket leaves. |        |
| <b>ANGUS STRIPLOIN</b> 250g   | 95.00  |
| 100% Argentinian natural cut grass-fed beef, renowned for its quality, flavor, rich, natural taste and tender texture.  |        |
| Choice of sauce: Black Garlic Butter / Bone Marrow Butter / Chimichurri   |        |
| Choice of potatoes: Hand-Cut Fries / Creamy Mash  |        |

## DESSERTS

|  |       |
|--|-------|
| <b>HUCKLEBERRY BANANA FRENCH TOAST 🍷</b>   | 27.00 |
| Dipped, grilled, baked custardy brioche, chiquita bananas, toasted walnuts. Choice of Homemade Maple Syrup / Organic Raw Honey |       |
| <b>BLUEBERRY RICOTTA PANCAKES</b>  | 28.00 |
| Fluffy pancakes with blueberries from Poland, ricotta, honeycomb butter and maple syrup.                                       |       |

# BEVERAGE MENU

## COFFEE

|                             | Hot   | Iced  |
|-----------------------------|-------|-------|
| Long Black / Americano 8oz  | 11.00 | 12.00 |
| Espresso                    | 11.00 | -     |
| Piccolo 4oz                 | 13.50 | 14.50 |
| Flat White / Cappuccino 6oz | 13.50 | 14.50 |
| Latte 8oz                   | 13.50 | 14.50 |
| Macchiato                   | 13.50 | -     |
| Mocha 8oz                   | 18.00 | 19.00 |
| Affogato                    | -     | 22.00 |

## FLAVOURED LATTE

|                          | Hot   | Iced  |
|--------------------------|-------|-------|
| Chai Latte               | 13.00 | -     |
| Milo Latte               | -     | 19.00 |
| Salted Gula Melaka Latte | -     | 19.00 |

## CUSTOMIZE YOUR COFFEE!

|  |  |
|--|--|
| <b>Pick Your Syrup Flavours:</b><br>+3 Vanilla / Hazelnut / Caramel Syrup<br>+4 Pistachio / Coconut / Ginger Syrup | <b>Non Dairy Milk:</b><br>+3 Soy / Almond / Oat Milk |
|--|--|

## COLD BREW

|                              |       |
|------------------------------|-------|
| Cold Brew Coffee             | 15.00 |
| Coconut Cold Brew            | 19.00 |
| Ginger Cold Brew             | 19.00 |
| Salted Gula Melaka Cold Brew | 18.00 |

## SUPERFOOD SIPS

|   | Hot             | Iced             |
|---|-----------------|------------------|
| Matcha Latte  | 17.00           | 18.00            |
| Blueberry Matcha Latte  | -               | 19.00            |
| Ube Matcha Latte Ube powder, matcha, butterfly blue pea syrup | -               | 19.50            |
| Beetroot Latte Made with Organicule Beetroot Powder           | 13.80           | 14.80            |
| Turmeric Latte  | 12.90           | 13.90            |
| +3 for soy / almond / oat milk                                |                 |                  |
|   | <b>1 bottle</b> | <b>7 bottles</b> |
| Jamu Shot   | 12.00           | 70.00            |

## MILK & CHOCOLATE

|                         | Hot   | Iced  |
|-------------------------|-------|-------|
| Chocolate               | 16.00 | 17.00 |
| Milk                    | 7.00  | 8.00  |
| Chocolate Milk          | 8.50  | 9.50  |
| Soy / Almond / Oat Milk | 11.90 | 12.90 |
| Babyccino               | 6.20  | -     |

## TEAS & INFUSIONS

|   | Hot   | Iced  |
|---|-------|-------|
| <i>All our teas are aromatic loose leaf and organic whenever possible</i> |       |       |
| <b>Herbal (Caffeine-free) / Japanese</b>                                  |       |       |
| Organic Lemongrass Ginger   | 10.00 | 13.00 |
| Organic Chamomile   | 11.00 | -     |
| Genmaicha   | 10.00 | -     |
| Osmanthus   | 13.00 | -     |
| Sencha  | 13.00 | -     |
| <b>Traditional &amp; Infusion Black Tea</b>                               |       |       |
| Apple Cinnamon  | 13.00 | -     |
| Ceylonese   | 10.00 | -     |
| Earl Grey   | 10.00 | -     |
| Peppermint  | 13.00 | -     |

## FRESH JUICES

|  |       |
|--|-------|
| <i>Juices are all 100% natural, slow-pressed to retain all that goodness</i> |       |
| Carrot Ginger Zinger Carrot, red apple, lemon with a touch of ginger         | 16.00 |
| Green Goddess Baby spinach, kyuri cucumber, apple, pineapple, celery, lemon  | 16.00 |
| Golden Glow Orange, lemon, ginger, turmeric, apple                           | 16.00 |
| Red Velvet Beetroot, watermelon, red apple, carrot, celery                   | 16.00 |
| Orange   | 12.50 |
| Watermelon   | 12.50 |

## KOMBUCHA & PREBIOTICS

|  |       |
|--|-------|
| <b>Huckleberry Kombucha</b>                                | 15.90 |
| Calming Jasmine / Vitality Green Tea                       |       |
| <b>Wild Kombucha</b>                                       | 16.00 |
| Blueberry Acai / Lychee Rose / Peach Blossom / Sencha Pear |       |
| <b>Supergulp Sparkling Prebiotics</b>                      | 15.90 |
| Lemon Lime / Lychee Lemon / Watermelon Pineapple           |       |

## FRESH FRUIT SODA INFUSIONS

|   |       |
|---|-------|
| <i>Handcrafted and slow-pressed fresh daily</i> |       |
| Green Apple Lemon / Pink Blush Grapefruit       | 12.50 |
| Lemon Ginger Soda / Lychee Lime Soda            | 13.50 |

## SMOOTHIES

|   |       |
|---|-------|
| Berry Blast   | 24.00 |
| Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder, garnished with chia seeds and nuts |       |
| Dragon Fruit Mango  | 22.00 |
| Dragon fruit, mango, homemade roselle jam, organic raw honey, yoghurt, milk, garnished with chia seeds              |       |
| Green Warrior   | 24.00 |
| Fresh avocado, spinach, pineapple, banana, organic raw honey and coconut water                                      |       |
| + A scoop of Organicule Baobab Powder (digestion aid)   | 3.00  |
| Mango Tango   | 19.00 |
| Fresh plump juicy mangoes, orange juice, Greek yoghurt and fresh mint   |       |
| + A scoop of Organicule Baobab Powder (digestion aid)   | 3.00  |
| Watermelon Collagen   | 24.00 |
| A scoop of Vital Proteins collagen, watermelon, banana, strawberries, Greek yoghurt and honey                       |       |

## FRAPPÉ

|  |       |
|--|-------|
| <i>Epic frill'd up milkshakes, each contains 4 scoops of artisanal ice cream</i>   |       |
| Belgium Choco Frappé   | 27.50 |
| Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and sprinkles                                      |       |
| Coffee Lover Frappé  | 29.00 |
| French coffee ice cream, cold brew coffee, fresh milk, topped with whipped cream, chocolate sprinkles and chocolate coffee beans |       |
| Creamy Avo Frappé  | 29.00 |
| Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup                                |       |
| Milo Choco Frappé  | 27.50 |
| Milo, chocolate ice cream, topped with whipped cream, chocolate sprinkles and Milo dusting                                       |       |
| Vanilla Rainbow Frappé   | 27.50 |
| Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow sprinkles  |       |

## MOCKTAILS

|   |       |
|---|-------|
| Blue Pea Coconut Spritz Blue pea syrup, coconut water, soda             | 14.00 |
| Drop The Beet Pineapple juice, lemon juice, beetroot, honey, yoghurt    | 16.00 |
| Iced Tea Ceylon brew, lemon juice, sugar, and choice of below flavours: | 16.00 |
| Classic Iced Lemon Tea / Tropical / Mixed Berries                       |       |
| Passion Lemonada Passion fruit, lime juice, mint leaves                 | 16.00 |
| Sparkling Coconut Coconut water, pandan, soda                           | 16.00 |
| Ultimate Slushie Pineapple juice, lychee puree, vanilla                 | 16.00 |

## FLOATS & FIZZIES

|   |       |
|---|-------|
| Bundaberg Root Beer / Ginger Beer / Lemon, Lime & Bitters | 16.00 |
| Bundaberg Root Beer Float                                 | 21.50 |
| Coke / Coke Zero / Sprite / Ginger Ale                    | 12.00 |
| Soda / Tonic  | 12.00 |

## WATER

|                | 500 ml | 1 litre |
|----------------|--------|---------|
| Acqua Panna    | 15.50  | 20.50   |
| San Pellegrino | 15.50  | 20.50   |

## BEER

| Bottle        | 1 btl    | 2 btls |
|---------------|----------|--------|
| Heineken      | 21.00    | 40.00  |
| Guinness      | 21.00    | 40.00  |
| Corona        | 29.00    | -      |
| Stella Artois | 29.00    | -      |
| Draught       | 1/2 pint | 1 pint |
| Heineken      | 21.00    | 32.00  |

## WINE

|   | Bottle | 1 gls | 2 gls |
|---|--------|-------|-------|
| <b>White</b>                            |        |       |       |
| Sottano Chardonnay                      | 160.00 | 25.00 | 48.00 |
| Tyrrell's Old Winery Sauvignon Blanc    | 160.00 | 25.00 | 48.00 |
| <b>Red</b>                              |        |       |       |
| Doña Paula Pinot Noir                   | 160.00 | 25.00 | 48.00 |
| Tyrrell's Old Winery Cabernet Sauvignon | 160.00 | 25.00 | 48.00 |
| <b>Prosecco</b>                         |        |       |       |
| Torresella                              | 285.00 | 35.00 | -     |

## HIGHBALL

|                |       |       |
|----------------|-------|-------|
| Whiskey & Soda | 19.90 | 39.00 |
| Gin & Tonic    | 19.90 | 39.00 |
| Vodka & Tonic  | 19.90 | 39.00 |

## COCKTAILS

|  |       |
|--|-------|
| Asam Boi Fizz Gin, asam boi syrup, lime juice, mint, soda                    | 30.00 |
| Hot Tropic Malibu, white rum, coconut cream, lime, mint leaves               | 30.00 |
| Kuala Cosmo Cointreau, vodka, watermelon juice, lime juice, strawberry syrup | 30.00 |
| Spicy Señorita Tequila, honey chilli syrup, lime juice, coriander            | 30.00 |