

DAY MENU



AVAILABLE FROM MONDAY TO SUNDAY | SERVED UNTIL 3PM

BREAKFAST SPECIALS | SERVED UNTIL 3PM

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 chili 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 10AM

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 3PM

SOUP & SALADS

RUSTIC MUSHROOM SOUP 26.00
Our special combination of porcini, shimeiji and button mushrooms, with grilled wood-toasted sourdough.

SUPERFOOD SALAD  34.00
Romaine, baby spinach, mango, quinoa, rocket, red cabbage, pomegranate, avocado, blueberry, organic honey lemon dressing, mix seeds and nuts.

CAESAR SALAD 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.

TUSCAN CITRUS KALE SALAD 25.00
Crunchy kale, juicy Valencia orange slices, crunchy almonds and protein-rich chickpeas with a lemon-orange dressing.

WATERMELON FETA SALAD 25.00
Juicy watermelon cubes with creamy feta, black olives and fresh dill, drizzled with zesty lime dressing and topped with toasted sesame seeds.

MEXICAN PAPAYA SALAD 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


DUCK BACON & EGG SPAGHETTI  28.90
A simple aglio olio dish of spaghetti, house-made duck bacon, poached egg, chilli flakes, shallots, sliced garlic.


SALMON CARBONARA 34.90
Fettuccine pasta tossed in a light, creamy sauce with sautéed salmon trout, shallots and chilli flakes.

BEEF BACON CARBONARA 34.90
Fettuccine pasta tossed in a light, creamy sauce with sautéed beef bacon, shallots, and chilli flakes.





BEEF LASAGNA (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.

CREAMY HARISSA & CRISPY CHICKEN PASTA  43.00
Spicy rigatoni in a creamy harissa-arrabbiata sauce, topped with crispy, breaded chicken.

CAST IRON MAC & CHEESE  38.00
Rigatoni pasta, our awesome 4-cheese (raclette, smoked gouda, reblochon, tomme de kiara), topped with pangrattato.
+ Beef Short Ribs 20.00

BASIL PESTO PASTA  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.



+RM6 / PORTION FOR GLUTEN FREE PASTA
PLEASE ALLOW 10 MINUTES FOR OUR GLUTEN FREE PASTA

 Signature  Vegetarian  Vegan  Dairy Free

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CRAFT SANDWICHES

HUCKLEBERRY BREAKFAST BURRITO   27.90
Scrambled eggs, potato hash, avocado, shredded cheese, jalapeño sour cream, salsa, pinto and black beans in a tortilla wrap.


HUCKLEBERRY CHICKEN & CHEESE FRENCH TOAST 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.

CHICKEN & AVO SANDWICH  25.90
Chicken breast layered with creamy avocado, housemade basil pesto, slow-roasted cherry tomatoes and fresh rocket between slices of soft multigrain bread.



SOUTHERN FRIED CHICKEN CIABATTA 32.00
Fried chicken thigh with mozzarella, pomodoro, oregano, basil pesto, romaine, homemade ciabatta.


BEEF PASTRAMI CIABATTA 34.00
Beef pastrami, horseradish mayo, rocket, caramelized onions in homemade ciabatta with gherkins on the side.

MELTS


TUNA MELT  24.90
Grilled mozzarella, housemade tuna filling, soft multigrain bread.

JALAPEÑO POPPERS MELT 26.00
Jalapeño and beef bacon with mozzarella, cream cheese, cheddar, smoked cheese. Choice of Multigrain Sourdough / Ciabatta

ARTICHOKE & SPINACH TOASTIE   22.90
Delicious filling of creamy artichoke, spinach and parmesan cheese sandwiched between perfectly toasted bread.

CHEESE MELT  24.00
A mix of mustard, mozzarella, cheddar and smoked cheese.
Choice of Multigrain Sourdough / Ciabatta

BURGERS

HUCKLEBERRY BURGER  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

SMOKY LAMB SMASHBURGER  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.

HALIBUT FISH FILLET BURGER 39.00
Lathered with our own house-made tartar sauce, served with a side of house salad or fries.


CLASSIC HOT DOG 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

CHICKEN POT PIE 32.00
Golden puff pastry pie of hearty chicken stew with carrots, potatoes, onion, thyme and celery.

FISH & CHIPS 43.00
Crispy sea bass in our housemade batter, paired with coleslaw, fries and tangy tartar sauce.

DESSERTS

HUCKLEBERRY BANANA FRENCH TOAST  27.00
Dipped, grilled, baked custardy brioche, chiquita bananas, toasted walnuts.
Choice of Homemade Maple Syrup / Organic Raw Honey

BLUEBERRY RICOTTA PANCAKES 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!

Pick Your Syrup Flavours: +3 Vanilla / Hazelnut / Caramel Syrup +4 Pistachio / Coconut / Ginger Syrup	Non Dairy Milk: +3 Soy / Almond / Oat Milk
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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		
	1 bottle	7 bottles
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>		
Herbal (Caffeine-free) / Japanese		
Organic Lemongrass Ginger	10.00	13.00
Organic Chamomile	11.00	-
Genmaicha	10.00	-
Osmanthus	13.00	-
Sencha	13.00	-
Traditional & Infusion Black Tea		
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

Huckleberry Kombucha	15.90
Calming Jasmine / Vitality Green Tea	
Wild Kombucha	16.00
Blueberry Acai / Lychee Rose / Peach Blossom / Sencha Pear	
Supergulp Sparkling Prebiotics	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 Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder, garnished with chia seeds and nuts	24.00
Dragon Fruit Mango Dragon fruit, mango, homemade roselle jam, organic raw honey, yoghurt, milk, garnished with chia seeds	22.00
Green Warrior Fresh avocado, spinach, pineapple, banana, organic raw honey and coconut water + A scoop of Organicule Baobab Powder (digestion aid)	24.00 3.00
Mango Tango Fresh plump juicy mangoes, orange juice, Greek yoghurt and fresh mint + A scoop of Organicule Baobab Powder (digestion aid)	19.00 3.00
Watermelon Collagen A scoop of Vital Proteins collagen, watermelon, banana, strawberries, Greek yoghurt and honey	24.00

FRAPPÉ

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

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: Classic Iced Lemon Tea / Tropical / Mixed Berries	16.00
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	-

WINE

	Bottle	1 gls	2 gls
White			
Sottano Chardonnay	160.00	25.00	48.00
Tyrrell's Old Winery Sauvignon Blanc	160.00	25.00	48.00
Red			
Doña Paula Pinot Noir	160.00	25.00	48.00
Tyrrell's Old Winery Cabernet Sauvignon	160.00	25.00	48.00
Prosecco			
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