

NIGHT MENU

MONDAY TO SUNDAY | SERVED FROM 3PM ONWARDS

BIRCH
BY HUCKLEBERRY

SMALL PLATES

BIRCH HUMMUS DUO **S V** RM32
Hummus made with roasted carrots and roasted capsicums served with rosemary and sea salt sourdough

GARLIC FRENCH TOAST **V** RM32
Savoury French toast with garlic, grated truffle pecorino, chives

BAKED GOAT CHEESE WITH TRUFFLE HONEY **V** RM48
Served with caramelized grapes with aged balsamic

BURRATA WITH CITRUS CURED SALMON RM54
Lemon and orange zest cured salmon for 6 hours, burrata cheese, Madagascar vanilla dressing, fresh mangoes, pickled shallot

COLD ANGEL HAIR PASTA WITH HOKKAIDO SCALLOPS RM48
Angel hair pasta, seared scallops, herring roe, yuzu chilli dressing, ogonori, chives

GAMBAS AL AJILLO RM42
Spanish style tigers prawns in tasty olive oil and garlic with pesto, melon and wood-toasted sourdough

STEAK TARTARE WITH GRILLED BRIOCHE RM42
120 days grain fed black angus tenderloin, cornichon, onion, capers, worcestershire sauce, and ketchup, topped with a raw kampung egg yolk

SOUPS & SALADS

TRUFFLE MUSHROOM SOUP **V** RM34
Served with truffled bread

MEXICAN BEAN SOUP WITH AVOCADO CREAM **V** RM38
Slightly spicy chilli bean soup with pinto and black beans, peeled tomatoes, coriander

BIRCH CAESAR RM32
Romaine lettuce wedges, parmesan crisp, gorgonzola dressing, poached egg

CHARRED ROMAINE SALAD **V** RM32
Gem lettuce with an assortment of crunchy nuts, dill coriander, herb oil

SLOW ROASTED BEETROOT WITH SAFFRON ORANGE DRESSING **S V** RM34
Served with feta, fresh orange, mint, dill, candied walnuts

CHARRED CORN SALAD WITH CREAMY CHIPOTLE DRESSING **V** RM32
White and yellow sweet corn, cherry tomato, feta, coriander, lime

FROM THE CHARCOAL OVEN

A wonderful combination of grill and oven that uses 100% pure acacia wood and charcoal, lending a smoky, charred and juicy deliciousness.

CHIPOTLE CAULIFLOWER STEAK **V**
Coriander jalapeño pesto, charred lime, assorted nuts
RM38

GRILLED ANCHO CHILLI & LIME SPRING CHICKEN
Half spring chicken, spicy pineapple sauce, pickled jalapeño, grilled romaine
RM86

CHARGRILLED MISO LAMB RACK
Burnt eggplant purée, miso lamb jus
RM118

TRUFFLE BEEF BURGER
Sirloin and brisket burger patty, fresh truffles, truffle oil, Swiss cheese aioli, caramelized onions, fries
RM62

TOURNEDOS ROSSINI WITH TRUFFLE JUS **S**
200gm Australian 100 day grain fed tenderloin, toasted brioche, foie gras, sautéed spinach
RM180

STEAKS

All steaks are served with rocket salad and yuzu koshō (a Japanese condiment made with fresh yuzu zest and togarashi chili peppers)

AUSTRALIAN RIB EYE
120 days grass fed
RM65 / 100GM

AUSTRALIAN TENDERLOIN
100 days grain fed
RM76 / 100GM

ARGENTINIAN ANGUS STRIPLOIN
100% natural cut grass fed beef
RM48 / 100GM

AUSTRALIAN WAGYU STRIPLOIN
Marble 5/6
RM92 / 100GM

AUSTRALIAN BLACK ANGUS TOMAHAWK
For sharing between 2 to 3 persons
RM58 / 100GM

Customize your steak, please select your:

STEAK THICKNESS (measured in inches)
1" 1.5" 2" 2.5" 3"

SAUCES

Truffle Jus, Chimichurri, Tarragon Béarnaise, Bone Marrow Butter, Black Garlic Butter

SIDES

Triple Cooked Duck Fat Fries RM20
Mashed Potato RM24
Truffle Mashed Potato RM28

Creamed Spinach RM18
Grilled Baby Potato with German Butter RM18
Grilled Seasonal Vegetables with Aged Balsamic RM24

SEAFOOD FROM THE GRILL

GRILLED FRESHWATER PRAWN **S** RM58
Sage hollandaise sauce, tobiko, salted kelp, baby rocket

HALIBUT WITH CHAMPAGNE BEURRE BLANC RM72
Grilled halibut with champagne beurre blanc sauce, confit leeks, herring roe, grilled bok choy, basil oil

GRILLED BARRAMUNDI WITH CHARCOAL AIOLI RM108
Whole butterfly barramundi fillet, charcoal aioli, potato and dill salad, charred lemon

PASTAS

SAFFRON PAPPARDELLE WITH BEEF RAGU RM72
Slow cooked beef brisket, celery, carrot, beef jus, tomato, topped with fried sweet potato straws

DUCK & PORCINI TORTELLINI RM62
Accompanied with rich porcini mushroom cream, sage butter

ASPARAGUS RISOTTO WITH BROILED NORWEGIAN SALMON RM56
**contains alcohol*
Risotto cooked with white wine, asparagus, salmon, ikura, Grana Padano, ogonori, chives

SQUID INK SEAFOOD RAVIOLI **S** RM68
**contains alcohol*
Ravioli filled with minced prawns, crab, fish, ricotta and coriander with a tomato vodka sauce

TRUFFLE MUSHROOM FETTUCCINE **V** RM42
Rich truffle butter cream, fresh Italian truffles, truffle oil, Grana Padano and chives tossed with fettuccine

DESSERTS

COCONUT PANNA COTTA RM34
With chargrilled pineapple and lime tuile

CHOCOLATE KAHLUA MOUSSE RM32
**contains alcohol*
With a Baileys cremeux

CREPES SUZETTE FLAMBÉ **S** RM32
**contains alcohol*
Light and airy crepes in a sweet Valencia orange sauce, Grand Marnier flambé, Madagascar vanilla ice cream