

day menu

MONDAY TO SUNDAY
AVAILABLE FROM 9AM UNTIL 3PM

BIRCH
BY HUCKLEBERRY

BREAKFAST

BIRCH BENEDICT 32.00

Spicy pulled chicken, barbecue sauce, poached eggs, hollandaise sauce with charred cherry tomato and green salad on the side
Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)

HUCKLEBERRY BENEDICTS  35.90

Smoked Salmon 35.90
Portobello Mushroom 32.90
Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)

RED PEPPER SHAKSHUKA  25.90

Baked eggs, harissa spiced tomato and red pepper stew, Greek feta, crispy kale and crunchy chickpeas
Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)

THE BREAKFAST PLATE 39.00

Two eggs on toast, cheese and mushroom chicken sausage, Birch hash, mushrooms, onions, peppers, charred half tomato, rocket, kasundi and butter on the side
Choice of: Smoky Beef Bacon, Turkey Ham, Smokey Chicken Bacon
Choice of: Soft Scrambled, Sunny Side Up or Poached
Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)


HUCKLEBERRY NASI LEMAK  28.00

Coconut basmati and wild rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber
Chicken Rendang (250g) 28.00
Sotong Sambal (100g) 23.90

CHILLI SCRAMBLED EGGS   18.00

Red chilli, shallots, parmesan, chives
Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)

CLASSIC OMELETTE 12.50

Plain  12.50
Classic Cheese  19.50
Turkey Ham & Cheese 24.90
Mushroom  22.00

COUPLE OF EGGS 13.00

Two omega eggs, accompanied with freshly baked bread
Choice of: Soft Scrambled, Sunny Side Up or Poached
Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)
Choice of homemade spread: Marmalade / Kaya / Peanut Butter / Seasonal Jam

AVOCADO TOAST WITH DUKKAH  28.00

Mashed fresh avocado on sourdough toast, cherry tomatoes, rocket, feta cheese, basil oil drizzle, a dash of nutty spiced dukkah and lemon wedge
Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)

STEAK BENEDICT (Sat, Sun & public holidays only) 45.00

Grilled minute steak, poached egg with hollandaise sauce and fries

SALADS & SOUPS

RUSTIC MUSHROOM SOUP  24.90

Our special combination of porcini, shimeiji and button mushrooms, with grilled wood-toasted sourdough

GADO-GADO SALAD  24.00

Our twist on this popular Indonesian salad. Romaine lettuce, bean sprouts, red and white cabbage, potato, green beans, cucumber, tempe, crispy fried tofu and spicy peanut sauce

BIRCH CAESAR  28.00

Romaine lettuce wedges, gorgonzola dressing, hard boiled egg
+Grilled Chicken RM7.50

CRAFT SANDWICHES

PRIME RIB CIABATTA  34.00

Beef striploin, mayo, horseradish, rocket, caramelized onions, fresh ciabatta

MEATBALL SUB 34.00

Homemade beef meatballs, 3-cheese mix of cheddar, mozzarella & smoked cheese, marinara, garlic butter, soft baguette

CHICKEN & AVO SANDWICH  25.90

Shredded chipotle chicken, basil pesto, slow roasted cherry tomatoes, rocket, soft multigrain
+Shredded Chipotle Chicken RM7.50

BIRCH BREAKFAST BURRITO  26.00

Scrambled eggs, spicy baked beans, smashed avo, shredded cheese, sour cream, salsa, tortilla wrap, fries
+Crispy Beef Bacon RM8

SMOKED SALMON BAGEL 30.00

Smoked salmon, housemade herbed cream cheese, pickled cucumber and onion, capers, chives, on a bagel from our bakery

GOOD MOOD FOODS 

Brighten your meals
Energize your palate



#goodmoodfoods #hforhealthy

Our movement focuses on **servicing you joy and splendour**, because it's scientifically proven that **what you eat affects how you feel.**



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



HUCKLEBERRY GRANOLA 22.50

  House-baked granola with cold-pressed coconut oil and honey, served with Greek yoghurt, fresh fruits and raw organic honey



GREEN OMELETTE 24.00

  Egg whites, basil pesto, feta and avo with choice of bread: Crusty Multigrain or Gluten Free (+RM3)
**Paleo & Keto option - omit the bread*



COBB SALAD 29.00

  Grilled fresh greens, avo, corn, kyuri, cherry tomato, hard boiled egg, sprinkle of gorgonzola cheese tossed in our cobb salad dressing
+Grilled Chicken RM7.50



ROASTED BUTTERNUT SQUASH SALAD 20.00

  Japanese butternut squash, crisp romaine lettuce, cherry tomatoes, olive oil, cobb salad dressing
+Grilled Chicken RM7.50

CHICKPEA & AVO SANDWICH 25.90

  Chickpeas tossed with chopped herbs, whole grain mustard and mayo, avo, tomatoes, purple cabbage, romaine in soft multigrain
+Shredded Chipotle Chicken RM7.50

HAWAIIAN POKE BOWL 28.00

  Spicy raw salmon, edamame, cherry tomatoes, carrots, cucumber, avocado, pickled ginger, seasoned sushi rice, toasted sesame seeds, spicy mayo



*Prices in RM and are subject to 6% Sales & Service Tax and 10% Service Charge

 Vegan  Signature  Vegetarian  Gluten free option

day menu

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BIRCH
BY HUCKLEBERRY

PASTAS

+RM6 Gluten free pasta
(please allow 20 mins cooking time)

BIRCH CACIO E PEPE SPAGHETTI 32.00
Aji amarillo paste, cream, green peppercorns, freshy grated parmesan, beef bacon

DUCK BACON & EGG SPAGHETTI 28.90
Aglio olio, poached omega egg, chilli flakes, sliced garlic

SALMON CARBONARA FETTUCCINE 34.90
Sautéed salmon, shallots, chilli flakes, light, creamy sauce

BEEF BACON CARBONARA FETTUCCINE 34.90
Sautéed beef bacon, shallots, chilli flakes, light, creamy sauce

CREAMY HARISSA & CRISPY CHICKEN RIGATONI 43.00
Spicy, creamy harissa arrabbiata topped with crispy, breaded chicken

BEEF LASAGNA 34.00
Pasta layers generously filled with minced beef and turkey ham, Chef's secret sauce, parmesan, bechamel, served with a side salad
***Please allow 20 mins to prep*

CAST IRON MAC & CHEESE 38.00
Rigatoni pasta, our awesome cheese blend (raclette, smoked gouda, reblochon, tomme de kiara), topped with pangrattato
+ Red Wine Braised Beef Short Ribs RM20

BIGGER BITES SERVED FROM 12.00PM - 3.00PM DAILY

FISH & CHIPS 43.00
Battered sea bass, vinegar powder, tartar sauce, tomato ketchup, sweet potato fries

BLACK ANGUS RIB EYE 140.00
120 days grain fed, 250g
Served with potato and sautéed mushrooms

HONEY-MINTED GLAZED RACK OF LAMB 110.00
Marinated lamb rack with rainforest honey, soy sauce coriander and garlic, served with Australian baby rocket

JOSPER SPRING CHICKEN 55.00
Josper roasted spring chicken marinated with lemongrass, galangal, garlic, coriander, chilli, served with fresh salad and sriracha aioli

SIGNATURE MELTS All toasties are served with gherkins on the side

ARTICHOKE SPINACH 20.90
With parmesan, crusty multigrain

TUNA MELT TOASTIE 24.90
Grilled mozzarella, housemade tuna filling, caraway bread

GRILLED TURKEY HAM & CHEESE 31.50
Grilled turkey ham and cheese with housemade raw honey mustard dressing, served with a side of house salad

OOEY GOOEY CHEESE 23.90
Fontina, mozzarella, Dijon mustard, caramelized onions, crusty multigrain

ASIAN KITCHEN SPECIAL Available on weekdays only, excluding public holidays

SPICY KIMCHI FRIED RICE & SOFT SHELL CRAB 30.00
Brown rice, kimchi, poached egg, tempura soft shell crab, Korean hot sauce

JAPANESE MISO PORRIDGE 36.00
Cured salmon, crab meat, pumpkin, braised shimeji mushrooms, togarashi, micro greens

PRAWN MEE SIAM 28.00
Stir-fry spicy rice vermicelli with prawns, chicken, fried tofu and shredded omelette

BLACK PEPPER UDON NOODLES 35.00
Japanese udon noodles wok-fried with spicy, aromatic black pepper and mixed capsicums
Choice of Beef or Seafood +RM2

WEEKLY SPECIALS

VIETNAMESE BEEF NOODLES (Thurs & Fri only) 32.00
Oxtail, beef slices, fresh beansprouts, rice noodles in a flavourful beef broth, topped with fresh Thai basil and mint leaves

PIES

CHICKEN PIE 24.00

BEEF PIE 29.00
Golden puff pastry pie of hearty chicken stew / slow-cooked beef with mushrooms and carrots, served with a side of house salad

BURGERS & HOT DOGS

HUCKLEBERRY CHEESEBURGER 39.50
Our special beef patty, Huckleberry secret sauce, American cheese, lettuce, fresh tomato, fries

TRUFFLE BURGER 62.00
Sirloin and brisket burger patty, fresh truffle, truffle oil, Swiss cheese, garlic aioli, fries

KOREAN FRIED CHICKEN BRIOCHE 22.00
Spicy fried buttermilk chicken, young papaya slaw, Korean hot sauce mayo, fries

HIBISCUS BBQ CHICKEN BURGER 34.80
Grilled chicken thigh, housemade tangy hibiscus BBQ sauce, pickled sweet hibiscus, fresh tomatoes and lettuce in our freshly baked burger bun, fries.

HALIBUT FISH FILLET BURGER 38.00
Lathered with housemade tartar sauce, fries

CLASSIC HOT DOG 28.00
Chicken jalapeño sausage, Dijon mustard, ketchup, pico de gallo, potato hot dog bun, fries

BIRCH DIRTY DOG 32.00
Chicken jalapeño sausage, homemade kantan relish, brown onions, chicken chilli con carne, cheddar, smashed avo, garlic aioli, lettuce, smokey BBQ, potato hot dog bun, fries

SIDES

SLICE OF TOAST 4.50
Crusty farmer's bread, crusty multigrain 7.00
Gluten-free 7.00

HOUSE-MADE KAYA 2.00

SALTED BUTTER 2.00

HOUSE SIDE SALAD 4.00

EXTRA OMEGA EGG 4.50

RAW ORGANIC HONEY 4.00

SAUTEED MUSHROOMS 5.00

BAKED BEANS 4.00

1/2 AVOCADO 7.50

FRIES 10.00

BIRCH HASH 8.00

SWEET POTATO FRIES 10.00

CHICKEN MUSHROOM CHEESE SAUSAGE 9.00

TURKEY HAM 10.50

SMOKY CHICKEN BACON 10.50

SMOKY BEEF BACON 10.50

SMOKED SALMON 15.00

SWEETS

NUTELLA FRENCH TOAST 30.00
Huckleberry brioche stuffed with Nutella and coated with crispy cereal, macerated berries and Madagascar vanilla ice cream

SKILLET RICOTTA HOTCAKE 27.00
Served with cinnamon maple glaze, mixed berry compote, mixed seeds and citrus mascarpone
***Please allow 20 mins to prep*

HUCKLEBERRY CAKES Please view our cake counter
Discover our range of freshly baked, artisan cakes, including gluten-free creations

BRÛLÉE FRENCH TOAST (Sat, Sun & public holidays only) 29.00
Brioche, dulce de leche, charred pear, white coffee crumbs, Madagascar vanilla ice cream

ARTISANAL ICE CREAM 10.00/ per scoop
Madagascar Vanilla / Belgian Chocolate / Salted Caramel

SORBET 10.00/ per scoop
Mango / Strawberry