

DAY MENU

MONDAY TO SUNDAY | SERVED UNTIL 3PM

BREAKFAST

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 S 22.50

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

SIGNATURE BENEDICTS

Poached eggs, hollandaise sauce with charred cherry tomato and green salad on the side

Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)

SMOKED SALMON 35.90 **BIRCH BENEDICT** 32.00

Spicy pulled chicken, barbecue sauce

AVOCADO TOAST WITH DUKKAH V 28.00

Mashed fresh avocado on sourdough toast, cherry tomatoes, rocket, feta cheese, basil oil drizzle, nutty spiced dukkah and a lemon wedge

Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)

28.00 **RED PEPPER SHAKSHUKA**

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)

CHILLI CHEESE SCRAMBLED EGGS 24.00

Soft scrambled eggs with Grana Padano, red chilli and dried shrimp chili oil

Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)

CLASSIC OMELETTE

12.50 19.50 Classic Cheese Turkey Ham & Cheese 24.90

GREEN OMELETTE 24.00

Egg whites, basil pesto, feta and avo

Choice of: Crusty Multigrain / Crusty White / Gluten Free (+RM3)

COUPLE OF EGGS 14.00

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

SALADS & SOUPS •

RUSTIC MUSHROOM SOUP 24.90

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

SUPERFOOD SALAD 32.00

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

BIRCH CAESAR 28.00

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

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 +Smoked Duck RM10.50

+Avocado RM7.50

+Smoked Salmon RM15.00

CRAFT SANDWICHES

BIRCH BREAKFAST BURRITO 26.00

Scrambled eggs, spicy baked beans, smashed avo, shredded cheese, sour cream, salsa, tortilla wrap, fries +Crispy Beef Bacon RM8.00

30.00 **SMOKED SALMON BAGEL** Smoked salmon, housemade herbed cream cheese, pickled

cucumber and onion, capers, chives, on a Huckleberry bagel

25.90 **CHICKEN & AVO SANDWICH**

Shredded chipotle chicken, basil pesto, slow roasted cherry tomatoes, rocket

+Shredded Chipotle Chicken RM7.50

TURKEY HAM & CHEESE 31.50

Turkey ham and cheese with housemade raw honey mustard dressing, served with a side of house salad

PRIME RIB CIABATTA 34.00

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

SIGNATURE MELTS

All toasties are served with gherkins on the side

24.90 TUNA MELT S

Grilled mozzarella, housemade tuna filling

GRILLED CHEESE WITH MISO ONION JAM 26.00

Grilled cheddar with miso, housemade caramelised onion jam with miso

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



DAY MENU

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PASTAS & RICE ®

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

CREAMY HARISSA & CRISPY CHICKEN RIGATONI S Spicy, creamy harissa arrabbiata topped with crispy, breaded chicken	43.00
DUCK BACON & EGG SPAGHETTI Aglio olio, poached omega egg, chilli flakes, sliced garlic	28.90
SALMON CARBONARA FETTUCCINE Sautéed salmon, shallots, chilli flakes, light, creamy sauce	34.90
BEEF BACON CARBONARA FETTUCCINE Sautéed beef bacon, shallots, chilli flakes, light, creamy sauce	34.90
BEEF LASAGNA 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	34.00
HAWAIIAN POKE BOWL	32.00

Spicy raw salmon, edamame, cherry tomatoes, carrots, cucumber, avocado,

pickled ginger, seasoned sushi rice, toasted sesame seeds, spicy mayo

BIGGER BITES

HUCKLEBERRY BURGER	36.00
Our special beef patty, Huckleberry secret sauce, lettuce, fresh tomato,	
crispy onion strings, gherkins	
WITH CHEESE	40.00
TRUFFLE BURGER	62.00
Sirloin and brisket burger patty, fresh truffle, truffle oil, Swiss cheese,	
garlic aioli, fries	
KOREAN FRIED CHICKEN BRIOCHE	32.00
Spicy fried buttermilk chicken, young papaya slaw, Korean hot sauce	
mayo, fries	
HALIBUT FISH FILLET BURGER	38.00

Lathered with housemade tartar sauce, fries

smokey BBQ, potato hot dog bun, fries

BIRCH DIRTY DOG

Chicken jalapeño sausage, homemade kantan relish, brown onions, chicken chilli con carne, cheddar, smashed avo, garlic aioli, lettuce,

CHICKEN POT PIE NEW 32.00

Golden puff pastry pie of hearty chicken stew with carrots, potatoes, onion, thyme and celery

FISH & CHIPS

Battered sea bass, vinegar powder, tartar sauce, tomato ketchup, sweet potato fries

ASIAN SPECIALS

SPICY KIMCHI FRIED RICE & SOFT SHELL CRAB Brown rice, kimchi, poached egg, tempura soft shell crab, Korean hot sauce	30.00
JAPANESE MISO PORRIDGE Cured salmon, crab meat, pumpkin, braised shimeji mushrooms, togarashi, micro greens	36.00
HUCKLEBERRY NASI LEMAK Coconut basmati and wild rice, anchovy sambal, hard boiled egg,	
fried anchovies, peanuts, fresh cucumber Beef Rendang (120g) Chicken Rendang (250g) Sotong Sambal (100g)	30.00 28.00 23.90
SPICY THAI BASIL CHICKEN Thai style basil chicken, sambal with bamboo starfruit, ulam salad, sunny side up egg, pickled carrot and cucumber, fragrant coconut rice	32.00
PRAWN MEE SIAM Stir-fry spicy rice vermicelli with prawns, chicken, fried tofu and shredded omelette	28.00
VIETNAMESE BEEF NOODLES Oxtail, beef slices, fresh beansprouts, rice noodles in a flavourful	32.00

SIDES

SLICE OF TOAST	
Crusty farmer's bread, crusty multigrain	4.50
Gluten-free 7	7.00
SEA SALT KAYA 3	3.00
SALTED BUTTER 2	2.00
HOUSE SIDE SALAD 4	1.00
EXTRA OMEGA EGG 4	4.50
RAW ORGANIC HONEY 4	1.00
SAUTEED MUSHROOMS 5	5.00
BAKED BEANS 4	1.00
HAND-CUT FRIES 10	0.00
BIRCH HASH 8	3.00
SWEET POTATO FRIES 10	0.00

beef broth, topped with fresh Thai basil and mint leaves

SWEETS

HUCKLEBERRY CAKES

Discover our range of freshly baked, artisan cakes, including gluten-free creations at our cake counter

32.00

43.00

BLUEBERRY RICOTTA PANCAKES Fluffy pancakes with blueberries from Poland, ricotta, honeycomb butter and maple syrup	28.00
NUTELLA FRENCH TOAST Huckleberry brioche stuffed with Nutella and coated with crispy cereal, macerated berries and Madagascar vanilla ice cream	30.00
BRÛLÉE FRENCH TOAST Brioche, dulce de leche, charred pear, white coffee crumbs, Madagascar vanilla ice cream	29.00
ARTISANAL ICE CREAM Madagascar Vanilla / Belgian Chocolate / Salted Caramel	10.00 /per scoop
SORBET Mango / Strawberry	10.00 /per scoop





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