

day menu

MONDAY TO SUNDAY
SERVED UNTIL 3.30PM

HUCKLEBERRY
BANGSAR SHOPPING CENTRE

ALL DAY BREAKFAST

AVAILABLE FROM 9.00AM TILL 11.00AM

MALAYA TOAST	13.00
Baba Beng kaya, two soft boiled eggs, salted butter, soya sauce, Sarawak white pepper <i>Choice of Crusty Farmhouse White/ Crusty's Multigrain / Wholemeal / Gluten Free (+RM3)</i>	
EGGY POP	15.00
Fluffy scrambled eggs, garlic aioli, gooey cheese, avo in a brioche bun <i>+Smoked Duck Bacon 30g (+RM6)</i>	
H 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.	

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 and choice of toasted bread.
Choice of Crusty Farmer's Bread / Multigrain / Wholemeal / Gluten Free (+RM3)

V SMASHED AVOCADO TOAST 24.90
Cherry tomatoes, rocket, feta, basil oil, dukkah, charred lime.
Choice of Crusty Farmer's Bread / Multigrain / Wholemeal / 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.

H SIGNATURE EGGS BENEDICT
Poached omega egg, house-made hollandaise with choice of topping.
Choice of Crusty Farmer's Bread / Multigrain / Wholemeal / Gluten Free (+RM3)
Smoked Salmon 35.90
Turkey Ham 28.90
V Portobello Mushroom 32.90

CLASSIC OMELETTE
Plain 12.50
Classic Cheese 19.50
Turkey Ham and Cheese 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 / Wholemeal / Gluten Free (+RM3)
Choice of homemade spread Marmalade / Salted Kaya / Housemade Peanut Butter

S 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 / Wholemeal / 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.

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

SOUP & SALADS

RUSTIC MUSHROOM SOUP 24.90
Our special combination of porcini, shimeiji and button mushrooms, with grilled wood-toasted sourdough.

S SUPERFOOD SALAD 32.00
Romaine, baby spinach, mango, quinoa, rocket, red cabbage, pomegranate, avocado, blueberry, organic honey lemon dressing, mix seeds and nuts

CAESAR SALAD 30.00
Romaine wedges, gorgonzola dressing, poached egg.

V SWEET POTATO & PASTA SALAD 35.00
Roasted sweet potato, pasta, red onions, celery, sweet corn, red capsicums, cashews, greens, Caesar dressing.

SALAD ADD-ONS

Grilled Chicken (120g)..... 8.00	Grilled Salmon (80g)..... 14.00
Smoked Duck (80g)..... 10.50	Smoked Salmon (80g)..... 14.00
Grilled Prawns (80g)..... 14.00	Fresh Avocado..... 8.00

CRAFT SANDWICHES

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

S SOUTHERN FRIED CHICKEN FOCACCIA 32.00
Fried chicken thigh with mozzarella, pomodoro, oregano, basil pesto, romaine, focaccia.

CHICKEN & AVO SANDWICH..... 25.90
Basil pesto, slow roasted cherry tomatoes, rocket, soft multigrain bread.

HUCKLEBERRY GRILLED HAM & CHEESE..... 33.90
Our version of grilled turkey ham and cheese with house-made raw honey mustard dressing.

BEEF PASTRAMI CIABATTA..... 34.00
Beef pastrami, horseradish mayo, rocket, caramelized onions in homemade ciabatta.

★ New **V** Vegetarian **H** Signature **S** Gluten-Free

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

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HUCKLEBERRY
BANGSAR SHOPPING CENTRE

MELTS

- TUNA MELT** 24.90
Grilled mozzarella, housemade tuna filling, caraway bread.
- JALAPEÑO POPPERS MELT** 26.00
Jalapeño and beef bacon with mozzarella, cream cheese, cheddar, smoked cheese.
Choice of Multigrain Sourdough / Ciabatta
- CHEESE MELT** 24.00
A mix of mustard, mozzarella, cheddar and smoked cheese.
Choice of Multigrain Sourdough / Ciabatta
- GRILLED CHEESE WITH MISO ONION JAM** 26.00
Grilled cheddar with miso and housemade caramelised onion jam.
- ARTICHOKE & SPINACH TOASTIE** 22.90
Delicious filling of creamy artichoke, spinach and parmesan cheese - sandwiched between perfectly toasted bread.

BURGERS *Served from 10am onwards*

- HUCKLEBERRY BURGER** 36.00
Our special beef patty, secret sauce, lettuce, fresh tomato, crispy onion strings, gherkins.
With Cheese 40.00
- 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.
- TRUFFLE HOT DOG** 38.00
Our classic dog topped with truffle celery relish, truffle mayo and American cheese.

PASTAS *Served from 10am onwards*

- 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 with light, creamy sauce with sautéed salmon trout, shallots and chilli flakes.
- BEEF BACON CARBONARA** 34.90
Fettuccine pasta tossed with light, creamy sauce with sautéed beef bacon, shallots and chilli flakes.
- BEEF LASAGNA** 34.00
Pasta layers generously filled with a blend of minced beef and turkey ham in our chef's secret sauce, generously smothered with parmesan, bechamel and a side of house salad. *Please allow for 20 minutes cooking time*
- 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 kiera), topped with pangrattato. *With Beef Short Ribs (+RM24)*
- BASIL PESTO PASTA** 34.00
Spaghetti tossed with housemade pesto of sweet basil leaves, Grana Padano, pine nuts, almonds and olive oil, served with snow peas, asparagus and lemon zest.

ASIAN DELIGHTS

- 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
- SPICY THAI BASIL CHICKEN** 32.00
Thai style basil chicken, sambal with bamboo starfruit, ulam salad, sunny side up egg, pickled carrot and cucumber, fragrant coconut rice.

- ITIK SALAI MASAK LEMAK PASTA** 32.00
Bucatini tossed with thick spicy coconut gravy and smoked duck breast.

BIG PLATES *Served from 10am onwards*

- CHICKEN POT PIE** 32.00
Golden puff pastry pie of hearty chicken stew with carrots, potatoes, onion, thyme and celery.
- FISH & CHIPS** 43.00
Sea bass coated in our housemade batter blend, coleslaw, fries, tartar sauce.
- HONEY-MINT GLAZED LAMB RACK** 110.00
Marinated lamb rack with rainforest honey, mint, coriander, soy sauce and garlic, served Australian baby rocket leaves.
- AUGUSTUS GRAIN FED BLACK ANGUS TENDERLOIN** 156.00
Grain-fed cattle from a farm in Northwest Queensland, the steak is marinated in our smokey 7-spice blend.

DESSERT

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

SPREADS

- SALTED KAYA** 3.00
- HOUSEMADE PEANUT BUTTER** 2.00
- MARMALADE** 3.00
- STRAWBERRY ROSE CHIA JAM** 3.00
- CREAM CHEESE (TRUFFLE / HERB / GARLIC)** 3.00
- FRENCH BUTTER WITH SEA SALT** 2.00
- FRENCH UNSALTED BUTTER** 2.00

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beverage menu



COFFEE

	Hot	Iced
Long Black / Americano / Espresso	10.00	11.00
Piccolo Latte	11.00	13.00
Flat White / Latte / Cappuccino	12.20	13.00
Macchiato	12.00	-
Ristretto	10.00	-
Mocha	17.00	18.00
Affogato	-	22.00
Cold Brew Coffee	-	11.50
Salted Gula Melaka Coffee	-	18.00

**Add RM3 for vanilla or hazelnut syrup

**Add RM3 for barista series soy / almond / oat milk

SUPERFOOD SIPS

	Hot	Iced
Matcha Latte <i>Made with Niko Neko ceremonial Kiku Matcha</i>	17.00	18.00
Tumeric Latte	12.90	13.90
Beetroot Latte <i>Made with Organicule Beetroot Powder</i>	13.80	14.80
Ube Matcha Latte	-	19.50
<i>Ube powder, Niko Neko matcha, butterfly blue pea syrup</i>		
**Add RM3 for barista series soy / almond / oat milk	1 btl	7 btl
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 Milk	11.90	12.90
Oat Milk	11.90	12.90

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

	Hot	Iced
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		
Ceylonese	10.00	
Earl Grey	10.00	
Peppermint	13.00	
Apple Cinnamon	13.00	

FRESH JUICES

Juices are all 100% natural, slow-pressed to retain all that goodness

Golden Glow Orange, lemon, ginger, turmeric, apple	16.00
Green Goddess Baby spinach, kyuri cucumber, apple, pineapple, celery, lemon	16.00
Red Velvet Beetroot, watermelon, red apple, carrot and celery	16.00
Carrot Ginger Zinger Carrot, red apple, lemon with a touch of ginger	16.00
Watermelon	12.50
Orange	12.50

KOMBUCHA

Huckleberry Kombucha Calming Jasmine / Vitality Green Tea	15.90
Wild Kombucha Peach Blossom / Lychee Rose / Blueberry Acai / Sencha Pear	16.00

FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

Green Apple Lemon / Pink Blush Grapefruit / Cucumber, Mint & Basil	12.50
Lychee Lime Soda / Lemon Ginger Soda	13.50

MINERAL WATER

Acqua Panna (500ml / 1litre)	15.50 / 20.50
San Pellegrino (500ml / 1litre)	15.50 / 20.50
Perrier (330ml)	12.00

SMOOTHIES

Mango Tango Fresh plump juicy mangoes with Organicule Baobab Powder (digestion aid), orange juice, Greek yoghurt and fresh mint	19.00
Berry Blast Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)	24.00
Green Warrior Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water	24.00
Dragon Fruit Mango Dragon fruit, mango, homemade roselle jam, yoghurt, fresh milk, chia seeds	22.00
Watermelon Collagen <small>VITAL PROTEINS</small> A scoop of Vital Proteins collagen, watermelon, banana, blueberries, Greek yoghurt, fresh mint	24.00

FRAPPÉ

Epic frill'd up milkshakes, each contains 4 scoops of artisanal ice cream

Vanilla Rainbow Frappé Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow sprinkles	27.50
Belgium Choco Frappé Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and sprinkles	27.50
Creamy Avo Frappé Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	29.00

MOCKTAILS

Ultimate Slushie Pineapple Juice, Lychee Puree, Vanilla	15.00
Sparkling Coconut Coconut Water, Pandan, Soda Water	15.00
Drop The Beet Pineapple Juice, Lemon Juice, Beetroot, Honey, Yogurt	15.00
Passion Lemonada Passion Fruit, Lime Juice, Mint Leaves	15.00
Iced Tea Ceylon Brew, Lemon Juice, Sugar, and choice of below flavours Tropical / Mixed Berries	15.00

FLOATS & FIZZIES

Bundaberg Root Beer Float	21.50
Bundaberg Ginger Beer	16.00
Lemon & Lime	16.00
Root Beer	16.00

BOTTLED BEER

Heineken	23.00
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DRAUGHT BEER

	Happy Hour	
Heineken 1/2 Pint	17.00	20.00
Heineken 1 Pint	25.00	29.00
Guinness 1/2 Pint	19.00	23.00
Guinness 1 Pint	28.00	31.00

WINES

	Happy Hour	Glass	Bottle
White Wine			
Sottano Chardonnay	28.00	33.00	160.00
Tyrrell's Old Winery Sauvignon Blanc	28.00	33.00	160.00
Red Wine			
Doña Paula Pinot Noir	28.00	33.00	160.00
Sottano Malbec	28.00	33.00	160.00
Tyrrell's Old Winery Cabernet Sauvignon	28.00	33.00	160.00
Rosé			
F de Fournier Rosé	28.00	33.00	160.00
Prosecco & Sparkling Wine			
Torresella	-	35.00	285.00
Chandon Garden Spritz	-	30.00	275.00