## DAY MENU

## MONDAY TO SUNDAY | SERVED UNTIL 3.30PM



## ALL DAY BREAKFAST

#### AVAILABLE FROM UNTIL 11.00AM

## **HUCKLEBERRY GRANOLA RM22.50**

House-baked with cold pressed coconut oil and honey, served with Koukakis greek yogurt, fresh fruit and raw organic honey.

### NUTTY APPLE OVERNIGHT OATS RM20.50

Bircher muesli soaked overnight in Greek yoghurt and apple juice, shredded green apple, ground flax seeds, granola, fresh fruits, mixed nuts, organic raw honey.

## MALAYA TOAST RM13.00

Baba Beng kaya, two soft boiled eggs, unsalted butter, soya sauce, Sarawak white

Choice of Crusty Farmhouse White/ Crusty's Multigrain / Wholemeal / Gluten Free (+RM3)

#### EGGY POP RM15.00

Fluffy scrambled eggs, garlic aioli, gooey cheese, avo in a brioche bun. +Smoked Duck Bacon 30g (+RM6)

## CROQUE MADAME RM19.00

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.

## TURKISH EGGS WITH DUKKAH & CHILI OIL RM19.00

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 / Wholemeal / Gluten Free (+RM3)

## FIRST SQUARE OF THE DAY RM35.00

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)

## ■ SMASHED AVOCADO TOAST RM35.00

Cherry tomatoes, rocket, feta, basil oil, dukkah, charred lime. Choice of Crusty Farmer's Bread / Multigrain / Wholemeal / Gluten Free (+RM3)

## ROASTED AUBERGINE SHAKSHUKA RM25.90

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.

## 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 RM35.90

Chicken Slice RM28.90 Portobello Mushroom RM32.90

## ● CHILLI CHEESE SCRAMBLED EGGS RM24.00

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)

## CLASSIC OMELETTE

Classic Cheese RM19.50 Chicken Slice and Cheese RM24.90 Green Omelette RM19.50

## COUPLE OF EGGS RM13.00

2 omega eggs (fried, scrambled, poached), unsalted 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

## BAGELS

## CHICKEN PESTO BAGEL RM23.00

Grilled chicken breast in homemade rustic pesto, garlic cream cheese and romaine on a bagel from our bakery.

## SMOKED SALMON BAGEL RM30.00

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

## ■ TRUFFLE MUSHROOM BAGEL RM26.00

Sautéed mushrooms, truffle cream cheese and fresh rocket on a bagel from our bakery.

## SOUP & SALADS \*\*

#### RUSTIC MUSHROOM SOUP RM24.90

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

#### SUPERFOOD SALAD RM32.00

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

#### CAESAR SALAD RM30.00

Romaine wedges, gorgonzola dressing, poached egg.

## NEW SALADS \*\*

#### TOMATO ARUGULA SALAD WITH WALNUTS RM25.00

Rocket leaves and sweet cherry tomatoes complemented by crunchy walnuts, tossed in a zesty lemon dressing and finished with parmesan.

#### WATERMELON FETA SALAD RM25.00

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

#### TUSCAN CITRUS KALE SALAD RM25.00

Crunchy kale, juicy Valencia orange slices, crunchy almonds and protein-rich chickpeas with a lemon-orange dressing.

## AVOCADO CUCUMBER TOMATO SALAD RM30.00

Fresh and vibrant blend of creamy avocado, juicy cherry tomatoes and crisp Japanese cucumber with aromatic herbs and a zesty lemon garlic dressing.

## KIMCHI CRUNCH SLAW RM22.00

A vibrant and crunchy slaw that brings together a medley of shredded cabbage, carrot and Japanese cucumber, enhanced by the bold flavors of traditional Korean kimchi.

## SALAD ADD-ONS

Beef Striploin (80g)	RM14.00	Grilled Prawns (80g)	RM14.00
Grilled Salmon (80g)	RM14.00	Smoked Duck (80g)	RM10.50
Smoked Salmon (80g)	RM14.00	Grilled Chicken (120g)	RM8.00
Fresh Avocado	RM14.00	Boiled Egg	RM4.00

## **MELTS**

## TUNA MELT RM24.90

Grilled mozzarella, housemade tuna filling, caraway bread.

## JALAPEÑO POPPERS MELT RM26.00

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

## ■ THREE CHEESE MELT RM24.00

A delicious blend of tangy mustard, gooey mozzarella, sharp cheddar and rich smoked cheese, melted together between perfectly toasted bread.

Choice of Multigrain Sourdough / Ciabatta

## ◆ ARTICHOKE & SPINACH TOASTIE RM22.90

Delicious filling of creamy artichoke, spinach and parmesan cheese, sandwiched between perfectly toasted bread.

## DAY MENU

## MONDAY TO SUNDAY I SERVED UNTIL 3.30PM

## CRAFT SANDWICHES

#### • HUCKLEBERRY BREAKFAST BURRITO RM27.90

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

#### SOUTHERN FRIED CHICKEN FOCACCIA RM32.00

Fried chicken thigh with mozzarella, pomodoro, oregano, basil pesto, romaine, focaccia.

## CHICKEN & AVO SANDWICH RM25.90

Basil pesto, slow roasted cherry tomatoes, rocket, soft multigrain bread

#### HUCKLEBERRY GRILLED CHICKEN & CHEESE RM33.90

Our version of grilled chicken slice and cheese with house-made raw honey mustard dressing

## BEEF PASTRAMI CIABATTA RM34.00

Beef pastrami, horseradish mayo, rocket, caramelized onions in homemade ciabatta.

## BURGERS SERVED FROM 10AM ONWARDS

#### HUCKLEBERRY BURGER RM36.00

Our special beef patty, secret sauce, lettuce, fresh tomato, crispy onion strings, gherkins. With Cheese RM40.00

#### HALIBUT FISH FILLET BURGER RM39.00

Lathered with our own house-made tartar sauce, served with a side of house salad or fries.

## CLASSIC HOT DOG RM28.00

Chicken jalapeño sausage, Dijon mustard, pico de gallo, tomato ketchup in our potato hot dog bun, served with fries.

## BIG PLATES SERVED FROM 10AM ONWARDS

## CHICKEN POT PIE RM32.00

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

## FISH & CHIPS RM43.00

Sea bass coated in our housemade batter blend, coleslaw, fries, tartar sauce.

## HONEY-MINT GLAZED LAMB RACK RM110.00

Marinated lamb rack with rainforest honey, mint, coriander, soy sauce and garlic, served Australian baby rocket leaves.

## ANGUS STRIPLOIN RM95.00

100% Argentinian natural cut grass-fed beef, renowned for its quality, flavor, rich,

## ASIAN DELIGHTS

## • HUCKLEBERRY NASI LEMAK

Coconut basmati rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber.

Chicken Rendang RM28.00

Beef Rendang (120g) RM30.00

## SPICY THAI BASIL CHICKEN RM32.00

Thai style basil chicken, sambal with bamboo starfruit, ulam salad, sunny side up egg, pickled carrot and cucumber, fragrant coconut rice.



## PASTAS SERVED FROM 10AM ONWARDS

#### • DUCK BACON & EGG SPAGHETTI RM28.90

A simple, aglio olio dish of spaghetti, house-made duck bacon, poached egg, chilli flakes, shallots, sliced garlic.

#### SALMON CARBONARA RM34.90

Fettuccine pasta tossed with light, creamy sauce with sautéed salmon trout, shallots and

### BEEF BACON CARBONARA RM34.90

Fettuccine pasta tossed with light, creamy sauce with sautéed beef bacon, shallots and chilli flakes.

### BEEF LASAGNA RM34.00

Pasta layers generously filled with a blend of minced beef and chicken slice 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 RM43.00

Spicy rigatoni in a creamy harissa-arrabbiata sauce, topped with crispy, breaded chicken.

## ■ CAST IRON MAC & CHEESE RM38.00

Rigatoni pasta, our awesome 4-cheese (raclette, smoked gouda, reblochon, tomme de kiara), topped with pangrattato. With Beef Short Ribs (+RM24)

## ■ BASIL PESTO PASTA RM34.00

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.

#### **SAMBAL LINGUINE** RM35.00 ■

Linguine tossed with spicy shrimp sambal, earthy shiitake mushrooms, and anchovies, topped with a poached egg and fresh coriander.

## **DESSERT**

## • HUCKLEBERRY BANANA FRENCH TOAST RM27.00

Dipped, grilled, baked custardy brioche, chiquita bananas and toasted walnuts Choice of house-made Maple Syrup / Organic Raw Honey

## BLUEBERRY RICOTTA PANCAKES RM28.00

Fluffy pancakes with blueberries from Poland, ricotta, honeycomb butter and maple syrup.

## **SPREADS**

SALTED KAYA RM3.00

HOUSEMADE PEANUT BUTTER RM2.00

MARMALADE RM3.00

STRAWBERRY ROSE CHIA JAM RM3.00

CREAM CHEESE (TRUFFLE / HERB / GARLIC) RM3.00

FRENCH BUTTER WITH SEA SALT RM3.00

PARMESAN CHEESE 20G RM4.00

# BEVERAGES



COFFEE	Hot	Iced	SMOOTHIES			
Long Black / Americano 8oz Espresso	10.00 10.00	11.00	Mango Tango Fresh plump juicy mangoes, orange juice, Greek yoghurt and fresh mint			19.00
Piccolo 4oz	11.00	13.00	**Add RM3 for a scoop of Organicule Baobab Powder (digestion aid)			
Flat White / Cappuccino 6oz Latte 8oz	12.20 12.20	13.00 13.00	Berry Blast		24.00	
Macchiato	12.00	-	Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)		cule	
Mocha 8oz Affogato	17.00 -	18.00 22.00	Green Warrior		24.00	
Cold Brew Coffee	-	11.50	Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water			
Salted Gula Melaka Coffee  **Add RM3 for vanilla or hazelnut syrup	-	18.00	Dragon Fruit Mango			22.00
**Add RM3 for barista series soy / almond / oat milk			Dragon fruit, mango, homemade roselle jam, yoghurt, fresh milk, chia seeds			
SUPERFOOD SIPS	Hot	Iced	Watermelon Collagen politics A scoop of Vital Proteins collagen, watermelon, banana, blueberries,			24.00
Matcha Latte	17.00	18.00	Greek yoghurt, fresh mint	,, 2 a a a, 2 . a . 2 .	,	
Tumeric Latte Beetroot Latte Made with Organicule Beetroot Powder	12.90 13.80	13.90 14.80	ED A DDÉ			
Ube Matcha Latte	-	19.50	FRAPPE Epic frill'd up milkshakes, each contains 4 scoops of artisanal ice cream			
Ube powder, Yunomi matcha, butterfly blue pea syrup **Add RM3 for barista series soy / almond / oat milk	1 btl	7 btls	Vanilla Rainbow Frappé			27.50
Jamu Shot	12.00	70.00	Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow sprinkles			27.50
MILK & CHOCOLATE	Hot	Iced	<b>Belgium Choco Frappé</b> Dark Belgium chocolate, fresh milk topped with whipped cream,			27.50
Chocolate	16.00	17.00	chocolate sauce and sprinkles			
Milk Chocolate Milk	7.00 8.50	8.00 9.50	Creamy Avo Frappé Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and			29.00
Soy / Almond Milk	11.90	12.90	a nice dash of gula melaka syrup			
Oat Milk	11.90	12.90	MOCKTAILS			
TEAS & INFUSIONS All our teas are aromatic loose leaf and organic whenever possible						16.00
Herbal (Caffeine-free) / Japanese	Hot	Iced	Sparkling Coconut Coconut Water, Pandan, Soda Water			16.00
Organic Lemongrass Ginger	10.00	13.00	Drop The Beet Pineapple Juice, Lemon Juice, Beetroot, Honey, Yogurt Passion Lemonada Passion Fruit, Lime Juice, Mint Leaves			16.00 16.00
Organic Chamomile	11.00	-	Iced Tea Ceylon Brew, Lemon Juice, Sugar, and		flavours	16.00
Genmaicha Osmanthus	10.00 13.00	-	Tropical / Mixed Berries			
Sencha	13.00	-	FLOATS & FIZZIES			
Traditional & Infusion Black Tea						0.1.50
Ceylonese	10.00		Bundaberg Root Beer Float Bundaberg Ginger Beer			21.50 16.00
Earl Grey Peppermint	10.00 13.00		Lemon & Lime			16.00
Apple Cinnamon	13.00		Root Beer			16.00
FRESH JUICES Juices are all 100% natural, slow-pressed to retain all that goodness  BOTTLED BEER						
Golden Glow Orange, lemon, ginger, turmeric, apple		16.00	Heineken			23.00
Green Goddess Baby spinach, kyuri cucumber, apple, pineapple, c	elery, lemo	n 16.00				
Red Velvet Beetroot, watermelon, red apple, carrot and celery  Carrot Ginger Zinger Carrot, red apple, lemon with a touch of ging	er	16.00 16.00	DRAUGHT BEER		py Hour	00.00
Watermelon	Ci	12.50	Heineken 1/2 Pint Heineken 1 Pint	3	21.00 32.00	23.00 34.00
Orange		12.50	Guinness 1/2 Pint Guinness 1 Pint		21.00 32.00	23.00 34.00
KOMBUCHA & PREBIOTICS						
Huckleberry Kombucha Calming Jasmine / Vitality Green Tea		15.90	WINES White Wine	Happy Hour	Glass	Bottle
Wild Kombucha Peach Blossom / Lychee Rose / Blueberry Acai /	Sencha Pe		Sottano Chardonnay	28.00	33.00	160.00
Supergulp Sparkling Prebiotics Lemon Lime / Lychee Lemon Watermelon Pineapple		15.90	Tyrrell's Old Winery Sauvignon Blanc	28.00	33.00	160.00
FRESH FRUIT SODA INFUSIONS			<b>Red Wine</b> Doña Paula Pinot Noir	28.00	33.00	160.00
Handcrafted and slow-pressed fresh daily	• •	40.50	Sottano Malbec	28.00	33.00	160.00
Green Apple Lemon / Pink Blush Grapefruit / Cucumber, Mint & B Lychee Lime Soda / Lemon Ginger Soda	asil	12.50 13.50	Tyrrell's Old Winery Cabernet Sauvignon	28.00	33.00	160.00
_, 2004 , Lomon omger ooud		. 5. 5 5	<b>Rosé</b> F de Fournier Rosé	28.00	33.00	160.00
MINERAL WATER			Prosecco & Sparkling Wine	20.00	55.00	. 55.50
Acqua Panna (500ml / 1litre)	15.50	/ 20.50	Torresella	-	35.00	285.00
San Pellegrino (500ml / 1litre)	15.50	/ 20.50	Chandon Garden Spritz	-	30.00	275.00