

# DINNER

MONDAY - SUNDAY | 3:30PM ONWARDS

**HUCKLEBERRY**  
BANGSAR SHOPPING CENTRE

## SOUPS & SALADS

<b>TRUFFLE MUSHROOM SOUP</b> 🍄 Truffle toast, sautéed forest mushrooms	34.00
<b>SOUP OF THE WEEK</b> <i>Please ask us about today's special</i>	29.00
<b>SUPERFOOD SALAD</b> 🌱 Romaine, baby spinach, mango, quinoa, rocket, red cabbage, pomegranate, avocado, blueberry, organic honey lemon dressing, mix seeds and nuts	32.00
<b>CAESAR SALAD WITH POACHED EGG</b> 🍳 Romaine wedges, gorgonzola dressing, poached egg	30.00
<b>SHRIMP &amp; AVOCADO SALAD</b> Fresh avocado, pickled mango, kale, coriander mint dressing	36.00

## NEW SALADS ★ 🌱

<b>TOMATO ARUGULA SALAD WITH WALNUTS</b> Rocket leaves and sweet cherry tomatoes complemented by crunchy walnuts, tossed in a zesty lemon dressing and finished with parmesan	25.00
<b>WATERMELON FETA SALAD</b> Juicy watermelon cubes with creamy feta, black olives and fresh dill, drizzled with zesty lime dressing and topped with toasted sesame seed	25.00
<b>TUSCAN CITRUS KALE SALAD</b> Crunchy kale, juicy Valencia orange slices, crunchy almonds and protein-rich chickpeas with a lemon-orange dressing	25.00
<b>AVOCADO CUCUMBER TOMATO SALAD</b> Fresh and vibrant blend of creamy avocado, juicy cherry tomatoes and crisp Japanese cucumber with aromatic herbs and a zesty lemon garlic dressing	30.00
<b>KIMCHI CRUNCH SLAW</b> 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	22.00

### ADD-ON PROTEIN FOR SALADS

BEEF STRIPLOIN (80G)	14.00	SMOKED SALMON (50G)	14.00
GRILLED PRAWNS (80G)	14.00	SMOKED DUCK (80G)	10.50
GRILLED SALMON (80G)	14.00	FRESH AVOCADO (1/2)	8.00
GRILLED CHICKEN (100G)	8.00	BOILED EGG	4.00

## SOURDOUGH PIZZAS Comes in 2 sizes: 8 inch (personal), 12 inch (for sharing)

	8 inch	12 inch
<b>SMOKED PASTRAMI WITH HONEY DRIZZLE</b> Smoked beef pastrami cured for 6 days and smoked for 6 to 8 hours, mozzarella, smoked scamorza, kale, pomodoro, served with hot honey	46.00	62.00
<b>SMOKED MOZZA PEPPERONI</b> Beef pepperoni, fontina, mozzarella, dried oregano, fresh basil, olive oil	42.00	60.00
<b>ANDOUILLE CHICKEN SAUSAGE</b> Homemade spicy chicken sausage, mozzarella, zucchini, sun-dried tomato, oregano, onion	38.00	52.00
<b>SMOKED DUCK PIZZA</b> Smoked duck slices, pomodoro sauce, fried garlic, toasted walnuts, orange balsamic, fresh rocket	42.00	60.00
<b>CHILLI PRAWN PESTO</b> Tiger prawns, smoked mozzarella, basil pesto, capers, kale, onion, oregano	43.00	60.00
<b>SMOKED SALMON PIZZA</b> Smoked salmon slices, pomodoro sauce, sour cream, dill, fontina cheese, capers, fresh rocket	46.00	62.00
<b>MARGHERITA</b> 🌱 Burrata, oregano, homemade tomato sauce, olive oil	28.00	38.00
<b>TRUFFLE &amp; MUSHROOM</b> 🍄 Fontina, truffle tremor, thyme, caramelised onions	48.00	64.00

## PASTAS

<b>SHORT RIBS MAC &amp; CHEESE</b> Rigatoni, beef short ribs braised in beef jus, our awesome 4-cheese blend (raclette, smoked gouda, reblochon, tomme de kiara)	58.00
<b>ASPARAGUS &amp; LEMON RISOTTO WITH BARRAMUNDI</b> Grilled barramundi, risotto cooked with vegetable broth, German butter, asparagus, lemon zest, parmesan, parsley	60.00
<b>PRAWN &amp; LEEK LINGUINE</b> Tiger prawns, fresh leek and tomato sautéed in black garlic butter	62.00
<b>GRILLED PRAWN PUTTANESCA</b> Spaghetti with freshwater prawn, Kalamata olive, capers, dried oregano, black pepper and chilli flakes	66.00
<b>BLACK TRUFFLE FETTUCCINE</b> 🍄 Fettuccine, black truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage	58.00

## SMALL PLATES

<b>PARMESAN CHICKEN TENDERS WITH SPICY CHIPOTLE AIOLI</b> ★ Crispy, golden chicken tenders battered in breadcrumbs and cheese, served with house-made spicy chipotle aioli	29.00
<b>LAMB MEATBALLS WITH RACLETTE</b> ★ Juicy lamb meatballs filled with gooey raclette in a plum tomato sauce, served with toasted sourdough	36.00
<b>SKILLET PRAWNS</b> Pesto, melon, wood-toasted sourdough	42.00
<b>OLIVE &amp; POLENTA BAGUETTE</b> ★ 🌱 Polenta flour, green and black olives, cheddar and mixed herbs	22.00
<b>GUACAMOLE</b> 🌱 With jalapeño fruit salad and crispy lavosh bread	32.00
<b>SPINACH &amp; ARTICHOKE DIP</b> 🌱 Our OG bestseller, served with toasted sourdough	32.00
<b>TRUFFLE FRIES</b> 🍄 Crispy fries tossed with truffle oil, topped with truffle and parmesan cheese	28.00

## BIGGER PLATES

<b>ROASTED SPRING CHICKEN</b> Marinated for 24 hours with green cardamom and turmeric, salad of the day, mint and cumin aioli	55.00
<b>BRAISED BEEF CHEEK &amp; MASHED POTATO</b> Sweet potato straws, pickled baby onion, lemon pangrattato	72.00
<b>HONEY MINT GLAZED LAMB RACK</b> Marinated lamb rack with rainforest honey, mint, coriander, soy sauce and garlic, served Australian baby rocket leaves	110.00
<b>SALMON WITH MANGO AND AVO</b> Crispy skin Atlantic salmon, pickled mango and smashed avo	47.00
<b>FISH OF THE DAY</b> <i>Please ask us about today's special</i>	68.00

## STEAKS All steaks are served with a side salad and your choice of butter or sauce: bone marrow butter / black garlic butter / chimichurri sides: beef fat chips / mashed potato

<b>GRASS FED AUSSIE RIB EYE (250GM)</b> Known for its distinct marbling and superior deep, juicy flavour	130.00
<b>ANGUS STRIPLOIN (250GM)</b> 100% Argentinian natural cut grass fed beef	95.00

## BURGERS & TACOS All burgers are served with your choice of hand-cut fries, sweet potato chips or salad. All tacos use white corn tortillas.

<b>HALIBUT FISH FILLET BURGER</b> Lathered with our own house-made tartar sauce	40.00
<b>CRISPY FRIED BUFFALO CHICKEN BURGER</b> Smoky spicy buffalo sauce, crispy buttermilk chicken, celery slaw, gorgonzola cheese dressing	40.00
<b>HUCKLEBERRY BURGER</b> Our special beef patty, Huckleberry secret sauce, lettuce, fresh tomato, crispy onion strings, gherkins	36.00
<b>WITH CHEESE</b>	40.00
<b>PO BOY TACO</b> Breaded prawns, chipotle lime ranch sauce, pickled shallots, salsa avocado, purple cabbage	34.00
<b>SOUTHERN FRIED CHICKEN TACO</b> Breaded chicken tenders, chipotle hot sauce, salsa, avocado, jalapeños, coriander	32.00
<b>PASTRAMI BEEF TACO</b> Beef pastrami, jalapeño lime ranch sauce, salsa, jalapeños, coriander	36.00

## DESSERTS

<b>SOUTHERN PEACH BANANA CRUMBLE</b> Caramelised peach and banana slices, 70% Belgian dark chocolate, oat cinnamon crumble, hot custard	32.00
<b>FUDGE BROWNIE SUNDAE</b> Chunks of house-made chocolate brownie, Belgian chocolate ice cream, our Nutella fudge sauce, whipped cream, an old-school cherry	32.00
<b>BURNT CHEESECAKE</b> Served with homemade sauce of the week <i>Please ask us about today's special and view our Cake Counter for more delicious options</i>	30.00

## SIDES

<b>PARMESAN CHEESE</b>	4.00
<b>WOOD TOASTED SOURDOUGH</b> 4 pieces	8.00
<b>HAND-CUT FRIES / SWEET POTATO CHIPS</b>	14.00

\* All prices are in RM, subject to service charge and prevailing taxes

★ NEW

🌱 VEGAN

🌿 VEGETARIAN

# BEVERAGES

**HUCKLEBERRY**  
BANGSAR SHOPPING CENTRE

## 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
Bolt Brew Smoothie	-	17.90
Salted Gula Melaka Coffee	-	18.00

\*\*Add RM3 for vanilla or hazelnut syrup

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

## SUPERFOOD SIPS

	Hot	Iced
Matcha Latte	17.00	18.00
Ube Matcha Latte		19.50
Tumeric Latte	12.90	13.90
Beetroot Latte <i>Made with Organicule Beetroot Powder</i>	13.80	14.80

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

## MILK & CHOCOLATE DRINKS

	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

Herbal (Caffeine-free) / Japanese	Hot	Iced
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

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

## KOMBUCHA & PREBIOTICS

<b>Huckleberry Kombucha</b> Calming Jasmine / Vitality Green Tea	15.90
<b>Wild Kombucha</b> Peach Blossoms / Sencha Pear / Blueberry Acai / Lychee Rose	16.00
<b>Supergulp Sparkling Prebiotics</b> Lemon Lime / Lychee Lemon / WatermelonPineapple	15.90

## FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

Green Apple Lemon / Cucumber, Mint & Basil / Pink Blush Grapefruit	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 (750ml)	19.50

## SMOOTHIES

<b>Mango Tango</b> Fresh plump juicy mangoes, Greek yoghurt and fresh mint <b>**Add RM3 for a scoop of Organicule Baobab powder (digestion aid)</b>	19.00
<b>Berry Blast</b> Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)	24.00
<b>Green Warrior</b> Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water	24.00
<b>Dragon Fruit Mango</b> Dragon fruit, mango, homemade roselle jam, yoghurt, fresh milk, chia seeds	22.00
<b>Watermelon Collagen</b> <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

<b>Vanilla Rainbow Frappé</b> Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble	27.50
<b>Belgium Choco Frappé</b> Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	27.50
<b>Creamy Avo Frappé</b> Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	29.00

## FLOATS & FIZZIES

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

## MOCKTAILS

<b>Ultimate Slushie</b> Pineapple juice, lychee puree, vanilla	16.00
<b>Sparkling Coconut</b> Coconut water, pandan, soda water	16.00
<b>Drop The Beet</b> Pineapple juice, lemon juice, beetroot, honey, yoghurt	16.00
<b>Passion Lemonada</b> Passion fruit, lime juice, mint leaves	16.00
<b>Iced Tea</b> Ceylon brew, lemon juice, sugar, and choice of below flavours Tropical / Mixed Berries	16.00

## DRAUGHT BEER

	Happy Hour	
Heineken 1/2 Pint	21.00	23.00
Heineken 1 Pint	32.00	34.00
Guinness 1/2 Pint	21.00	23.00
Guinness 1 Pint	32.00	34.00

## BOTTLED BEER

Heineken	23.00
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## WINES

	Happy Hour	Glass	Bottle
<b>White Wine</b>			
Sottano Chardonnay	28.00	33.00	160.00
Tyrell's Old Winery Sauvignon Blanc	28.00	33.00	160.00
<b>Red Wine</b>			
Doña Paula Pinot Noir	28.00	33.00	160.00
Sottano Malbec	28.00	33.00	160.00
Tyrell's Old Winery Cabernet Sauvignon	28.00	33.00	160.00
<b>Rosé</b>			
F de Fournier Rosé	28	34.00	170.00
<b>Prosecco</b>			
Torresella	-	35.00	285.00
Chandon Garden Spritz	-	30.00	275.00