

breakfast

HUCKLEBERRY


MONDAY TO FRIDAY
AVAILABLE FROM 9AM UNTIL 11AM

BOWLS

SEASONAL FRUIT SALAD chia honey syrup	14.50
HUCKLEBERRY HOUSE BAKED GRANOLA 	22.50
Farmer's Union greek yoghurt, fresh fruits and raw organic honey	13.00
Cereal bowl, served with your choice of milk	6.00
+ Almond / Soy (hot or cold)	
HUCKLEBERRY NASI LEMAK coconut basmati and wild rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber	28.00
+ Chicken Rendang (250g)	23.90
+ Sotong Sambal (100g)	
NUTTY APPLE OVERNIGHT OATS bircher muesli soaked overnight in Greek yoghurt and apple juice, shredded green apple, ground flax seeds, granola, fresh fruits, mixed nuts, organic raw honey	20.50

OUR SIGNATURE BENEDICTS

Poached omega eggs with housemade hollandaise, one choice of Crusty Multigrain Sourdough / Housemade Bagel

Smoked Salmon	35.90
Turkey Ham	28.90
Portobello Mushroom 	32.90

TOAST & WRAPS

All our breads are freshly baked in-house

PLAIN BAGEL	5.50	EGGY POP  fluffy scrambled eggs, garlic aioli, gooey cheese, avo in a brioche bun	15.00
SESAME BAGEL	6.00	+ Smoked Duck Bacon (30g)	6.00
*Add on Cream Cheese(+RM4.50):		CHILLI SCRAMBLED EGGS  red chilli, shallots, parmesan, chives. Choice of one: Crusty Multigrain / Gluten Free (+RM3)	18.00
Choice of Herbed Cream Cheese/ Garlic Cream Cheese/ Truffle Cream Cheese		SALMON & SCRAMBLE omega eggs, smoked salmon	29.50
BREAD & SPREAD 	9.80	Choice of one: Crusty Multigrain / Mixed Seeds Bagel	
Choice of one: Crusty Multigrain - Wholemeal - Farmhouse White - Gluten Free (+RM3)		HUCKLEBERRY BREAKFAST BURRITO  scrambled eggs, potato hash, jalapeños, avo, gooey cheese, garlic aioli, salsa, pinto and black beans in a tortilla wrap, served with jalapeño sour cream	27.90
Served with salted butter and one choice of homemade spread:			
Marmalade - Kaya - Housemade Peanut Butter - Seasonal Jam			
MALAYA TOAST   Baba Beng kaya, two soft boiled eggs, salted butter, soya sauce, Sarawak white pepper	13.00		
Choice of one: Crusty Multigrain - Wholemeal - Farmhouse White - Gluten Free (+RM3)			
***please allow 5 to 10 mins prep			
SMASHED AVO TOAST   cherry tomatoes, rocket, feta, basil oil, dukkah, charred lime. Choice of one: Crusty Multigrain / Gluten Free (+RM3)	24.90		
+ Poached Egg	4.50		








HUCKLEBERRY BANANA FRENCH TOAST

Dipped, grilled, baked custardy brioche, chiquita bananas, toasted walnuts, one choice of Homemade Maple Syrup / Organic Raw Honey

27.00

EGG-CELLENT CHOICE

Every egg dish is served with one choice of: Crusty Multigrain - Wholemeal - Farmhouse White Gluten Free (+RM3)

FIRST SQUARE OF THE DAY two omega eggs, sautéed potatoes, baked beans, grilled vine cherry tomatoes, rocket	
Beef Pastrami & Chicken Mushroom Cheese Sausage	35.00
Halloumi & Portobello Mushroom 	35.00
ROASTED AUBERGINE SHAKSHUKA  baked omega egg, aubergine and tomato stew, crumbled feta	25.90
***please allow 15 mins to prep	
CLASSIC OMELETTE	
Plain 	12.50
Classic Cheese 	19.50
Turkey Ham and Cheese	24.90
Mushroom 	22.00
GREEN OMELETTE  egg whites, basil pesto, feta, avo	24.00
COUPLE OF EGGS  two omega eggs (fried, scrambled, poached), accompanied with freshly baked bread of your choice	13.00
Served with salted butter and one choice of homemade spread	
Marmalade - Kaya - Housemade Peanut Butter - Seasonal Jam	

SIDES

TOAST Crusty Multigrain - Wholemeal - Farmhouse White (1 slice)	4.50
Gluten Free (1 slice)	7.00
SPREADS	
Seasonal Jam / Marmalade	3.00
Kaya / Housemade Peanut Butter	2.00
Organic Raw Honey	4.00
French Butter with Sea Salt	2.00
½ AVOCADO	7.50
HALLOUMI (50g)	15.00
FETA (50g)	8.00
BAKED BEANS	4.00
PROTEIN	
Beef Pastrami - Turkey Ham - Smoked Duck Bacon - Beef Bacon (50g per protein)	10.50
Chicken Mushroom Cheese Sausage (1 piece)	9.00
Smoked Salmon (50g)	15.00
Extra Egg	4.50

OUR PARTNERS:

We have sourced from the following local purveyors
@milkywheycheese @organiclesuperfoods
@wildkombucha @bangkakitacceramicstudio

If you have any homegrown brands to tell us about, please DM us on IG:
@myhuckleberrykl

beverages

HUCKLEBERRY

COFFEE

HOT

Long Black / Americano	10.00
Piccolo Latte	11.00
Flat White / Latte / Cappuccino	12.20
Macchiato	12.00
Ristretto	10.00
Mocha	17.00

ICED

Long Black / Americano	11.00
Piccolo Latte	13.00
Flat White / Latte / Cappuccino	13.00
Mocha	18.00
Affogato	22.00
Cold Brew Coffee	11.50
Salted Gula Melaka Iced Coffee	18.00

**Add RM3 for vanilla or hazelnut syrup

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

SUPERFOOD SIPS

Matcha Latte	17.00
Matcha Latte (Iced)	18.00
Made with Niko Neko ceremonial KIKU matcha	
Ube Matcha Latte (Iced)	19.50
Ube powder, Niko Neko matcha, butterfly blue pea syrup	
Turmeric Latte (Iced)	13.90
Beetroot Latte	13.80
Beetroot Latte (Iced)	14.80
Made with Organicule Beetroot Powder	
**Add RM3 for barista series unsweetened soy / almond / oat milk	
Jamu Shot	12.00 (btl) / 70.00 (7 btl)

MILK & CHOCOLATE DRINKS

HOT

Chocolate	16.00
Milk	7.00
Chocolate Milk	8.50
Soy / Almond / Oat Milk	11.90

ICED

Chocolate	17.00
Milk	8.00
Chocolate Milk	9.50
Soy / Almond / Oat Milk	12.90

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

HERBAL (CAFFEINE-FREE) / JAPANESE SENCHA

Organic Lemongrass Ginger	10.00
Organic Lemongrass Ginger (Iced)	13.00
Organic Chamomile	11.00
Organic Chamomile (Iced)	13.00
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	16.00
Orange, lemon, ginger, turmeric, apple	
GREEN GODDESS	16.00
Baby spinach, kyuri cucumber, apple, pineapple, celery and lemon	
RED VELVET	16.00
Beetroot, watermelon, red apple, carrot and celery	
CARROT GINGER ZINGER	16.00
Carrot, red apple, lemon with a touch of ginger	
WATERMELON	12.50
ORANGE	12.50
*takeaway bottles - additional RM2	

KOMBUCHA

HUCKLEBERRY KOMBUCHA	15.90
Calming Jasmine Tea/ Vitality Green Tea	

WILD KOMBUCHA

Peach Blossoms / Sencha Pear / Blueberry Acai / Lychee Rose / Chrysanthemum Goji / Pineapple Crush	16.00
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LEIA'S BREW KOMBUCHA

Passion Fruit / Pomegranate / Ginger	16.00
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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

SMOOTHIES

MANGO TANGO	19.00
Fresh plump juicy mangoes with Organicule Baobab Powder (digestion aid), Greek yoghurt and fresh mint	

BERRY BLAST

Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)	24.00
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GREEN WARRIOR

Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water	24.00
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DRAGON FRUIT MANGO

Dragon fruit, mango, homemade roselle jam, yoghurt, fresh milk, chia seeds	22.00
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BOLT BREW SMOOTHIE

	17.90
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FRAPPÉ

Epic frill'd up milkshakes, each contains 4 scoops of artisanal ice cream (excluding the Creamy Avo Shake)

VANILLA RAINBOW FRAPPÉ	27.50
Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble	

BELGIUM CHOCO FRAPPÉ

Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	27.50
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CREAMY AVO FRAPPÉ

Creamy avocado, vanilla ice cream, fresh milk, and a nice dash of gula melaka syrup	29.00
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FLOATS & FIZZIES

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

MINERAL WATER

Acqua Panna, 500ml	15.50
San Pellegrino, 500ml	15.50
Acqua Panna, 1ltr	20.50
San Pellegrino, 1ltr	20.50
Perrier, 750ml	19.50

CRAFT BEER

Apple Fox Cider	28.00
Desperados Tequila Beer	28.00
Lagunitas Lil Sumpin Sumpin	32.00
Lagunitas IPA	32.00

WINES

WHITE WINE	Gls	Bot
Sottano Chardonnay	33.00	160.00
Tyrrell's Old Winery Sauvignon Blanc	33.00	160.00
RED WINE		
Doña Paula Pinot Noir	33.00	160.00
Sottano Malbec	33.00	160.00
Tyrrell's Old Winery Cabernet Sauvignon	33.00	160.00
PROSECCO		
Torresella	35.00	285.00