








day menu

MONDAY TO SUNDAY
AVAILABLE FROM 9AM UNTIL 3:30PM

HUCKLEBERRY
BANGSAR SHOPPING CENTRE

BREAKFAST CLASSICS













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 tomatoes	
Beef Pastrami & Chicken Mushroom Cheese Sausage	35.00
Halloumi & Portobello Mushroom 	35.00
ROASTED AUBERGINE SHAKSHUKA  omega baked egg, aubergine and tomato stew, crumbled feta. ***please allow 15 mins to prep	25.90
CHILLI SCRAMBLED EGGS  red chilli, shallots, parmesan, chives	18.00
OUR SIGNATURE BENEDICTS poached omega eggs with housemade hollandaise, with one choice of Crusty Multigrain Sourdough / Housemade Bagel	
Smoked Salmon	35.90
Turkey Ham	28.90
Portobello Mushroom 	32.90
CLASSIC OMELETTE	
Plain 	12.50
Classic Cheese 	19.50
Turkey Ham and Cheese	24.90
COUPLE OF EGGS  two omega eggs (fried, scrambled, poached), accompanied with freshly baked bread of your choice. Served with salted butter and with one choice of homemade spread Marmalade - Kaya - Housemade Peanut Butter	13.00
HUCKLEBERRY NASI LEMAK coconut basmati and wild rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber	
+ Chicken Rendang (250g)	28.00
+ Sotong Sambal (100g)	23.90

ON THE LIGHTER SIDE

RUSTIC MUSHROOM SOUP  our special combination of porcini, shimeiji and button mushrooms, with grilled wood-toasted sourdough	24.90
 SMASHED AVO TOAST  cherry tomatoes, rocket, feta, basil oil, dukkah, charred lime, with one choice of Crusty Multigrain / Gluten Free (+RM3) + Poached Egg	24.90 4.50

SANDWICHES & MELTS

 TUNA MELT grilled mozzarella, housemade tuna filling, caraway bread	24.90
JALAPEÑO POPPERS MELT jalapeño and beef bacon with mozzarella, cream cheese, cheddar, smoked cheese, with one choice of Multigrain Sourdough / Ciabatta	26.00
SLOPPY JOE MELT minced beef in herby tomato sauce with mozzarella, cheddar, smoked cheese, with one choice of Multigrain Sourdough / Ciabatta	29.50
CHEESE MELT  a mix of mustard, mozzarella, cheddar and smoked cheese, with one choice of Multigrain Sourdough / Ciabatta	24.00
 CHICKEN & AVO SANDWICH Basil pesto, slow roasted cherry tomatoes, rocket, soft multigrain bread	25.90
BEEF PASTRAMI CIABATTA smoked beef pastrami, horseradish mayo, rocket, caramelized onions in homemade ciabatta	39.50
 PRIME RIB CIABATTA beef striploin, horseradish mayo, rocket, caramelized onions in homemade ciabatta	34.00
MEATBALL SUB homemade beef meatballs, 3-cheese mix of cheddar, mozzarella & smoked cheese, marinara, garlic butter in our soft baguette	34.00
 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
TURKEY HAM & CHEESE with house-made raw honey mustard dressing	33.90
 ARTICHOKE & SPINACH TOASTIE  with parmesan, rustic sourdough	22.90
 OOEY GOOEY CHEESE TOASTIE  fontina, mozzarella, Dijon mustard, caramelised onions, rustic sourdough	23.90
TRUFFLE CHEESE & ONION JAM TOASTIE  gouda, smoked cheddar, truffle paste, truffle oil and homemade onion jam	34.90
BREAKFAST BAGEL folded eggs made-to-order, beef bacon, aioli, mozzarella, romaine	18.90
CHICKEN PESTO BAGEL grilled chicken breast in homemade rustic pesto, garlic cream cheese, romaine	23.00
TRUFFLE MUSHROOM BAGEL  sautéed mushrooms, truffle cream cheese, fresh rocket	26.00

BURGERS

HIBISCUS BBQ CHICKEN BURGER grilled chicken thigh, housemade tangy hibiscus BBQ sauce, pickled sweet hibiscus, fresh tomatoes and lettuce in our freshly baked burger bun, fries	34.80
 HUCKLEBERRY CHEESEBURGER juicy 180g beef patty, cheddar fondue, onion straws, housemade smoked ketchup, fresh tomatoes, lettuce, fries	39.50
TRUFFLE BURGER sirloin and brisket burger patty, fresh truffle, truffle oil, Swiss cheese, aioli, fries	62.00
HALIBUT FISH FILLET BURGER lathered with our own house-made tartar sauce, served with a side of house salad or fries	39.00
 CLASSIC HOT DOG chicken jalapeño sausage, Dijon mustard, pico de gallo, tomato ketchup in our potato hot dog bun, served with fries	28.00
TRUFFLE DOG our classic dog topped with truffle celery relish, truffle mayo & American cheese	38.00

PASTAS

 SALMON CARBONARA fettuccine pasta tossed with light, creamy sauce with sautéed salmon trout, shallots and chilli flakes	34.90
BEEF BACON CARBONARA fettuccine pasta tossed with light, creamy sauce with sautéed beef bacon, shallots and chilli flakes	34.90
CACIO E PEPE  spaghetti, cream, black peppercorn, Grana Padano, pecorino, lemon zest	28.00
 CREAMY HARISSA & CRISPY CHICKEN PASTA spicy rigatoni in a creamy harissa-arrabbiata sauce, topped with crispy, breaded chicken	43.00
 DUCK BACON & EGG SPAGHETTI aglio olio, poached egg on top, chilli flakes, sliced garlic	28.90
SQUID INK FRUTTI DE MARE fresh seasonal seafood and homemade arrabbiata sauce tossed with squid ink spaghetti	68.00
BEEF LASAGNA 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 20 mins to prep	34.00
 TRUFFLE FETTUCCINE  fettuccine, truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage	58.00
CAST IRON MAC & CHEESE  rigatoni pasta, our awesome 4-cheese (raclette, smoked gouda, reblochon, tomme de kiara), topped with pangrattato + Beef Short Ribs (contains alcohol)	38.00 24.00

LUNCH SPECIALS AVAILABLE FROM 12:00 PM

FISH & CHIPS sea bass coated in our housemade batterblend, coleslaw, fries, tartar sauce	43.00
HONEY-MINT GLAZED RACK OF LAMB marinated lamb rack with rainforest honey, mint, soy sauce coriander and garlic, served Australian baby rocket leaves	110.00
MULWARRA BLACK ANGUS TENDERLOIN (200g) Coated in a spicy, smoky dry rub and grilled to perfection.	120.00

DESSERT

 HUCKLEBERRY BANANA FRENCH TOAST dipped, grilled, baked custardy brioche, chiquita bananas, toasted walnuts, with one choice of Homemade Maple Syrup / Organic Raw Honey	27.00
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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
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
MIXED LEAF & HERBS SALADS	8.00

Our movement focuses on **servicing you joy and splendour**, because it's scientifically proven that **what you eat affects how you feel.**

RISE & SHINE

 	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
 	HUCKLEBERRY GRANOLA House-baked granola with cold-pressed coconut oil and honey, served with Farmer's Union greek yoghurt, fresh fruits and raw organic honey	22.50
	GREEN OMELETTE Egg whites, basil pesto, feta and avo, with one choice of Crusty Multigrain / Gluten Free (+RM3) *Paleo & Keto option - omit the bread	24.00

HOMEMADE HAPPINESS

 	COBB SALAD Grilled fresh greens, avo, corn, kyuri, cherry tomato, hard boiled egg, sprinkle of gorgonzola cheese tossed in our cobb salad dressing	29.00
	SWEET POTATO & PASTA SALAD Roasted sweet potato, pasta, red onions, celery, sweet corn, red capsicums, cashews, greens, Caesar dressing	20.00
 	CHOPPED KALE SALAD local organic kale from @pluckedveg with avocado cream and walnuts	31.50
 	CHICKPEA & AVO SANDWICH Chickpea, mayo salad filling, avo, kyuri, tomatoes, red radish, purple cabbage, romaine on soft multigrain	22.90

Add-On Protein
+ Grilled Chicken (120g) 8.00
+ Grilled Salmon (120g) 18.00

Look out for these icons to help guide you through our 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
Bolt Brew Smoothie		17.90
Salted Gula Melaka Iced Coffee		18.00

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

SUPERFOOD SIPS

	Hot	Iced
Matcha Latte	17.00	18.00
Made with Niko Neko ceremonial KIKU matcha		
Ube Matcha Latte		19.50
Ube powder, Niko Neko matcha, butterfly blue pea syrup		
Turmeric Latte	12.90	13.90
Beetroot Latte	13.80	14.80
**Add RM3 for barista series unsweetened soy / almond / oat milk		
Jamu Shot	12.00/btl	70.00/7 btl

MILK & CHOCOLATE DRINKS

	Hot	Iced
Chocolate	16.00	17.00
Milk	7.00	8.00
Chocolate Milk	8.50	9.50
Soy / Almond / Oat Milk	11.90	12.90

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

HERBAL (CAFFEINE-FREE) / JAPANESE SENCHA	Hot	Iced
Organic Lemongrass Ginger	10.00	13.00
Genmaicha	10.00	
Organic Chamomile	11.00	13.00
Osmanthus / Sencha	13.00	

TRADITIONAL & INFUSION BLACK TEA


Ceylonese / Earl Grey	10.00
Peppermint / Apple Cinnamon	13.00

KOMBUCHA

 	HUCKLEBERRY KOMBUCHA Calming Jasmine Tea/ Vitality Green Tea	15.90
	WILD KOMBUCHA Peach Blossoms / Sencha Pear / Blueberry Acai / Lychee Rose / Chrysanthemum Goji / Pineapple Crush	16.00
	LEIA'S BREW KOMBUCHA Passion Fruit / Pomegranate / Ginger	16.00





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 and 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

*takeaway bottles - additional RM2

SMOOTHIES

	MANGO TANGO Fresh plump juicy mangoes with Organicule Baobab Powder (digestion aid), 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
	WATERMELON COLLAGEN A scoop of Vital Proteins collagen, watermelon, banana, lime, Greek yoghurt, fresh mint *Vital Proteins collagen - Add RM6 for a scoop to any smoothie or fresh juice (10g)	24.00

DRAGON FRUIT MANGO Dragon fruit, mango, homemade roselle jam, yoghurt, fresh milk, chia seeds	22.00
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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 Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble	27.50
BELGIUM CHOCO FRAPPÉ Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	27.50
CREAMY AVO FRAPPÉ Creamy avocado, vanilla ice cream, fresh milk, and a nice dash of gula melaka syrup	29.00

FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

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

FLOATS & FIZZIES

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

MOCKTAILS

Available from 3pm onwards

ULTIMATE SLUSHIE Pineapple Juice, Lychee Puree, Spice Syrup	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 with one choice of below flavours Tropical / Mix Berries	15.00

MINERAL WATER

Acqua Panna	15.50 (500ml) / 20.50 (1 ltr)
San Pellegrino	15.50 (500ml) / 20.50 (1 ltr)
Perrier	19.50 (750ml)

CRAFT BEER

Apple Fox Cider	21.00
Desperados Tequila Beer	28.00
Lagunitas Lil Sumpin Sumpin	32.00
Lagunitas IPA	32.00

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

WHITE WINE	Happy Hour	Gls	Btl
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
PROSECCO			
Torresella	35.00		285.00