

DAY MENU

AVAILABLE FROM MONDAY TO SUNDAY | SERVED UNTIL 3PM



ALL DAY BREAKFAST

- 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.
Choice of Crusty Farmer's Bread / Multigrain / Wholemeal / Gluten Free (+RM3)
- 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.
- SIGNATURE EGGS BENEDICT**
Poached omega eggs, house-made hollandaise with choice of topping.
Choice of Crusty Farmer's Bread / Multigrain / Wholemeal / Gluten Free (+RM3)
 - Smoked Salmon 35.90
 - Chicken Slice 28.90
 - Portobello Mushroom 32.90
- CLASSIC OMELETTE**
 - Plain 12.50
 - Classic Cheese 19.50
 - Chicken Slice and Cheese 24.90
 - Mushroom 22.00
 - 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
- 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)
- 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

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

BREAKFAST SPECIALS AVAILABLE FROM 7:30AM - 10:00AM

- EGGY POP** 15.00
Fluffy scrambled eggs, garlic aioli, gooey cheese, avo, smoky tomato ketchup in a brioche bun.
Smoked Duck Bacon 6.00
- MUSHROOM EGGY TOAST** 24.90
Our in-house creation of 5 mushroom varieties, cooked in cream, served on multigrain bread and topped with a 4-minute jammy egg
- 2 SLICES OF TOAST WITH FRENCH BUTTER & JAM** 9.50
2 slices of lightly toasted choice of bread with salted butter and jam.
Choice of Crusty Farmer's Bread / Multigrain / Wholemeal / Gluten Free (+RM3)
- MALAYA TOAST** 13.00
Baba Beng kaya, two soft boiled eggs, salted butter, soya sauce, Sarawak white pepper.
Choice of Crusty Farmer's Bread / Multigrain / Wholemeal / Gluten Free (+RM3)
(please allow 10 mins to prep)
- CROQUE MADAME** 19.00
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** 19.00
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)

SALADS

- SUPERFOOD SALAD** 35.00
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.

NEW SALADS ★

- TOMATO ARUGULA SALAD WITH WALNUTS** 25.00
Rocket leaves and sweet cherry tomatoes complemented by crunchy walnuts, tossed in a zesty lemon dressing and finished with parmesan.
- WATERMELON FETA SALAD** 25.00
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** 25.00
Crunchy kale, juicy Valencia orange slices, crunchy almonds and protein-rich chickpeas with a lemon-orange dressing.
- AVOCADO CUCUMBER TOMATO SALAD** 30.00
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** 22.00
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)	14.00	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	Boiled Egg	4.00

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

★ New 🌿 Vegetarian 🍷 Signature 🌾 Gluten-Free

DAY MENU

AVAILABLE FROM MONDAY TO SUNDAY | SERVED UNTIL 3PM



CRAFT SANDWICHES

- HUCKLEBERRY BREAKFAST BURRITO** 27.90
Scrambled eggs, potato hash, avocado, shredded cheese, jalapeno sour cream, salsa, pinto and black beans in a tortilla wrap.
- ★ **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 CHICKEN & CHEESE** 33.90
Our version of grilled chicken slice and cheese with house-made raw honey mustard dressing.
- BEEF PASTRAMI CIABATTA** 34.00
Beef pastrami, horseradish mayo, rocket, caramelized onions in homemade ciabatta, with gherkins on the side.

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
- 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.

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 batterblend, coleslaw, fries, tartar sauce.

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 kiara), 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.

DESSERT

- HUCKLEBERRY BANANA FRENCH TOAST** 27.00
Dipped, grilled, baked custardy brioche, chiquita bananas, toasted walnuts.
Choice of Homemade 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
- PARMESAN CHEESE 20G** 4.00

★ New 🌿 Vegetarian 🍷 Signature 🌾 Gluten-Free

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

BEVERAGE MENU



COFFEE

	Hot	Iced
Long Black / Americano 8oz	10.00	11.00
Espresso	10.00	-
Piccolo 4oz	11.00	13.00
Flat White / Cappuccino 6oz	12.20	13.00
Latte 8oz	12.20	13.00
Macchiato	12.00	-
Mocha 8oz	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	16.00	18.00
Tumeric Latte	12.90	13.90
Beetroot Latte <i>Made with Organicule Beetroot Powder</i>	13.80	14.80
Ube Matcha Latte	-	-
<i>Ube powder, Yunomi Matcha, butterfly blue pea syrup</i>		
**Add RM3 for barista series soy / almond / oat milk	1 btl	7 btls
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

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

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 & PREBIOTICS

Huckleberry Kombucha Calming Jasmine / Vitality Green Tea	15.90
Wild Kombucha Peach Blossom / Lychee Rose / Blueberry Acai / Sencha Pear	16.00
Supergulp Sparkling Prebiotics Lemon Lime / Lychee Lemon	15.90
Watermelon Pineapple	

FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

Green Apple Lemon / 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 (330ml)	12.00

SMOOTHIES

Mango Tango Fresh plump juicy mangoes, orange juice, Greek yoghurt and fresh mint **Add RM3 for a scoop of Organicule Baobab Powder (digestion aid)	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 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	16.00
Sparkling Coconut Coconut Water, Pandan, Soda Water	16.00
Drop The Beet Pineapple Juice, Lemon Juice, Beetroot, Honey, Yogurt	16.00
Passion Lemonada Passion Fruit, Lime Juice, Mint Leaves	16.00
Iced Tea Ceylon Brew, Lemon Juice, Sugar, and choice of below flavours Tropical / Mixed Berries	16.00

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
----------	-------

DRAUGHT BEER

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

WINE

White Wine	Happy Hour	Glass	Bottle
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 & Sparkling Wine			
Torresella	-	35.00	285.00
Garden Spritz	-	30.00	275.00

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