

BREAKFAST MENU


MONDAY TO SUNDAY | AVAILABLE UNTIL 11.00AM



BOWLS

FRESH FRUIT SALAD..... 14.50
Bowl of seasonal fruit with chia honey syrup.

H HUCKLEBERRY GRANOLA..... 22.50
House-baked with cold pressed coconut oil and honey, served with Farmer's Union greek yoghurt, 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.


EGG-CELLENT CHOICE


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, rockets, grilled tomatoes and choice of toasted bread. **

COUPLE OF EGGS..... 13.00
2 omega eggs (*fried, poached, omelette or soft scrambled*), accompanied with freshly baked choice of bread. **

HUCKLEBERRY HAM & CHEESE OMELETTE..... 24.90
Light and soft omelette with cheese and turkey ham, served with your choice of bread. **

 **SHROOM OMELETTE**..... 22.00
Deliciously light yet soft omelette with thinly sliced fresh button mushrooms, served with your choice of bread. **

 **GREEN OMELETTE**..... 24.00
Egg whites, basil pesto, feta, avocado. **
**Paleo & Keto option - omit the bread*


 ****choice of sourdough: crusty farmer's bread, crusty multigrain, pain de mie white or Huckleberry's gluten free bread +RM3 per slice**

EGGY POP..... 15.00
Fluffy scrambled eggs, garlic aioli, gooey cheese, avo, smoky tomato ketchup in a brioche bun.
Smoked Duck Bacon 6.00

CHILLI CHEESE SCRAMBLED EGG..... 18.00
A great way to start the morning with a slightly spicy, light and soft scrambled eggs on toast.

H EGGS BENEDICT
Poached omega eggs with choice of either turkey ham or smoked salmon, house-made hollandaise on choice of bread. ** *choice of sourdough: crusty Farmers bread, crusty multigrain or brioche bun.*

H Smoked Salmon 35.90
Turkey Ham 28.90
Portobello Mushroom 32.90

 **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. ** *please allow for 20 minutes cooking time*



LOCAL DELIGHT


H HUCKLEBERRY NASI LEMAK
Coconut basmati, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber.
Sambal Sotong 23.90
Chicken Rendang 28.00


MALAYA TOAST..... 13.00
Baba Beng kaya, two soft boiled eggs, salted butter, soya sauce, Sarawak white pepper. ** *choice of: crusty multigrain, wholemeal, farmhouse white, Huckleberry's gluten free bread +RM3 per slice (please allow 5 to 10 mins to prep)*

TOASTS & WRAPS

PLAIN BAGEL 5.50
SESAME BAGEL 6.00
**Add on Cream Cheese +RM4.50*
Choice of Herbed Cream Cheese / Garlic Cream Cheese / Truffle Cream Cheese

  **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 sourdough: crusty farmer's bread, crusty multigrain or pain de mie white or Huckleberry's gluten free bread +RM3 per slice*

 **AVOCADO TOAST**..... 24.90
Mashed fresh avocado on sourdough toast, cherry tomatoes, rocket, feta cheese, basil oil drizzle, a dash of nutty spiced dukkah and burnt lime.

H HUCKLEBERRY BREAKFAST BURRITO..... 27.90
Scrambled eggs, potato hash, avocado, shredded cheese, jalapeno sour cream, salsa, pinto and black beans in a tortilla wrap.

SOMETHING SWEET

BANANA FRENCH TOAST..... 27.00
Thick slice of brioche dipped in a rich custard, cooked in butter. Topped with bananas, toasted walnuts, choice of house-made maple syrup or raw honey.

SIDES

SLICE OF TOAST
Crusty farmer's bread, crusty multigrain,
pain de mie white sandwich 4.50
Huckleberry's gluten free bread 7.00
HOUSE-MADE KAYA 2.00
SALTED BUTTER 2.00
HOUSE SIDE SALAD 4.00
EXTRA OMEGA EGG 4.50
RAW ORGANIC HONEY 4.00
SAUTEED MUSHROOMS 5.00
BAKED BEANS 4.00
1/2 AVOCADO 7.50
FRIES 10.00
CHICKEN MUSHROOM CHEESE SAUSAGE 9.00
BEEF PASTRAMI 10.50
TURKEY HAM 10.50
SMOKED DUCK BACON 10.50
SMOKED SALMON 15.00



GLUTEN FREE



KETO FRIENDLY



PALEO FRIENDLY



IMMUNITY



SUPERFOOD



SIGNATURE



VEGETARIAN

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

COFFEE

HOT

Long Black / Americano / Espresso	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 / 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 LATTES

	HOT / ICED
Matcha Latte	17.00 / 18.00
<i>Made with Niko Neko ceremonial KIKU matcha</i>	
Ube Matcha Latte	19.50
<i>Ube powder, Niko Neko matcha, butterfly blue pea syrup</i>	
Turmeric Latte	12.90 / 13.90
Beetroot Latte	13.80 / 14.80

Made with Organicule Beetroot Powder

****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 SENCHA	HOT / ICED
Organic Lemongrass Ginger / 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
Iced Lemongrass Ginger Tea	13.00

KOMBUCHA

HUCKLEBERRY KOMBUCHA

Calming Jasmine Tea / Vitality Green Tea	15.90
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WILD KOMBUCHA

Peach Blossoms / Sencha Pear / Lychee Rose	16.00
Chrysanthemum Goji / Blueberry Acai / Pineapple Crush	

LEIA'S BREW KOMBUCHA

Passion Fruit / Pomegranate / Ginger	16.00
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FRESH JUICES

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
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ORANGE	12.50
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PINEAPPLE & COCONUT	12.50
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FRESH FRUIT SODA INFUSIONS

Hand-crafted and slow-pressed fresh daily

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

SMOOTHIES

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

BERRY BLAST	24.00
Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder	

GREEN WARRIOR	24.00
Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (<i>digestion aid</i>) and coconut water	

WATERMELON COLLAGEN	24.00
A scoop of Vital Proteins collagen, watermelon, banana, blueberries, Greek yoghurt, fresh mint	

DRAGON FRUIT MANGO	22.00
Dragon fruit, mango, homemade roselle jam, yoghurt, fresh milk, chia seeds	

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

****Vital Proteins collagen - Add RM6 for a scoop to any smoothie or fresh juice (10g)**

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

MILK CHOCO FRAPPÉ	27.50
Milo, chocolate ice cream, topped with whipped cream, chocolate sprinkles and Milo dusting	

COFFEE LOVER FRAPPÉ	29.00
French coffee ice cream, cold brew coffee, fresh milk, topped with whipped cream, chocolate sprinkles and chocolate coffee bean	

CREAMY AVO FRAPPÉ	29.00
Creamy avocado, vanilla ice cream, fresh milk, and a nice dash of gula melaka syrup	

FLOATS & FIZZIES

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

MINERAL WATER

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

WINES

WHITE	GLS / BTL
Sottano Chardonnay	33.00 / 160.00
Tyrrell's Old Winery Sauvignon Blanc	33.00 / 160.00

RED	GLS / BTL
Doña Paula Pinot Noir Pinot Noir	33.00 / 160.00
Sottano Malbec	33.00 / 160.00
Tyrrell's Old Winery Cabernet Sauvignon	33.00 / 160.00

PROSECCO	GLS / BTL
Torresella	35.00 / 285.00