

LUNCH MENU

AVAILABLE FROM MONDAY TO SUNDAY | 11AM TO 3PM



ALL DAY BREAKFAST

H EGGS BENEDICT

Poached omega eggs, house-made hollandaise with choice of topping and choice of bread. **** choice of sourdough: crusty farmer's bread or crusty multigrain.**

Smoked Salmon 35.90

Turkey Ham 28.90

Portobello 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**

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. **** choice of sourdough: crusty farmer's bread or crusty multigrain.**

H HUCKLEBERRY NASI LEMAK

Coconut basmati, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber.

Sambal Sotong 23.90

Chicken Rendang 28.00

SALADS

CAESAR SALAD 28.00

Romaine lettuce wedges, gorgonzola dressing, hard boiled egg.

GADO-GADO SALAD 24.00

Huckleberry's interpretation of this popular Indonesian salad. Romaine lettuce, bean sprouts, red and white cabbage, potato, green beans, cucumber, tempe, crispy fried tofu and spicy peanut sauce.

ADD-ON PROTEIN

Grilled Chicken (120g) 8.00 Grilled Salmon (120g) 18.00

1/2 Avocado 7.50 Smoked Salmon (80g) 15.00

SOUPS

RUSTIC MUSHROOM SOUP 24.90

SPECIALITY SANDWICHES

Please allow 20 minutes for our grilled sandwiches.

H BREAKFAST BAGEL 18.90

Folded eggs made-to-order, beef bacon, aioli, mozzarella, romaine

CHICKEN PESTO BAGEL 23.00

Grilled chicken breast in homemade rustic pesto, garlic cream cheese, romaine

TRUFFLE MUSHROOM BAGEL 26.00

Sautéed mushrooms, truffle cream cheese, fresh rocket

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.

CHICKEN & AVO SANDWICH 25.90

Basil pesto, slow roasted cherry tomatoes, rocket, soft multigrain bread

H TUNA MELT TOASTIE 24.90

Grilled mozzarella cheese sandwich with a house-made tuna salad filling.

HUCKLEBERRY GRILLED HAM & CHEESE 33.90

Our version of grilled turkey ham and cheese with house-made raw honey mustard dressing.

BEEF PASTRAMI CIABATTA 39.50

Smoked beef pastrami, horseradish mayo, rocket, caramelized onions in homemade ciabatta.

PRIME RIB CIABATTA 34.00

Beef striploin, horseradish mayo, rocket, caramelized onions in homemade ciabatta.

MEATBALL SUB 34.00

Homemade beef meatballs, 3-cheese mix of cheddar, mozzarella & smoked cheese, marinara, garlic butter in our soft baguette.

ARTICHOKE SPINACH 22.90

Delicious filling of creamy artichoke, spinach and parmesan cheese - sandwiched between perfectly toasted bread.

BIG BITES

H HUCKLEBERRY BURGER 39.50

Our special beef patty, Huckleberry secret sauce, American cheese, lettuce, fresh tomato, fries.

TRUFFLE BURGER 62.00

Sirloin and brisket burger patty, fresh truffle, truffle oil, Swiss cheese, aioli, fries.

HIBISCUS BBQ CHICKEN BURGER 34.80

Grilled chicken thigh, housemade tangy hibiscus BBQ sauce, pickled sweet hibiscus, fresh tomatoes and lettuce in our freshly baked burger bun, fries.

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.


TEXAN CHILLI DOG 29.50

Chicken jalapeño sausage topped with chicken chilli con carne, American cheese, sour cream in a brioche bun.

H FISH & CHIPS 43.00

Sea bass coated in our housemade batter blend, coleslaw, fries, tartar sauce.

PASTAS

 Opt for gluten free pasta +RM6 per portion
Please allow 10 minutes for our gluten free pasta

DUCK BACON & EGG PASTA 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**

CACIO E PEPE 28.00

Spaghetti, cream, black peppercorn, Grana Padano, pecorino, lemon zest.

CREAMY HARISSA & CRISPY CHICKEN PASTA 43.00

Spicy rigatoni in a creamy harissa-arrabiata sauce, topped with crispy, breaded chicken.

SQUID INK AL FRUTTI DE MARE 68.00

Fresh seasonal seafood, homemade arrabiata sauce tossed with squid ink spaghetti.

TRUFFLE FETTUCINI 58.00

Fettuccine, truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage

PIES

CHICKEN PIE 24.00

BEEF PIE 29.00

Golden puff pastry pie of hearty chicken stew / slow-cooked beef with mushrooms and carrots, served with a side of house salad.

SWEETS

BANANA FRENCH TOAST 27.00

Brioche French toast, topped with banana, walnuts with 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

* Prices in RM and are subject to 6% Sales & Service Tax and 10% Service Charge
16/8



GOOD MOOD FOODS



Brighten your meals
Energize your palate

#goodmoodfoods #hforhealthy

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 ~ RM20.50
-  Bircher muesli soaked overnight in Greek yoghurt and apple juice, shredded green apple, ground flax seeds, granola, fresh fruits, mixed nuts, organic raw honey

-  Huckleberry Granola ~ RM22.50
-  House-baked granola with cold-pressed coconut oil and honey, served with Farmer's Union greek yoghurt, fresh fruits and raw organic honey

Green Omelette ~ RM24.00
Egg whites, basil pesto, feta and avo with choice of bread: Crusty Multigrain or Gluten Free (+RM3)


 *Paleo & Keto option - omit the bread

FEEL GOOD BOWLS

-  Cobb Salad ~ RM29.00
-  Grilled fresh greens, avo, corn, kyuri, cherry tomato, hard boiled egg, sprinkle of gorgonzola cheese tossed in our cobb salad dressing
-  Superfood Salad ~ RM27.90
Nutrient dense salad of romaine, baby spinach, rocket, broccoli, petit pois, beetroot, quinoa, mango, pomegranate and avocado topped with our omega nut and seed mix, tossed with raw organic honey mustard dressing
-  *Paleo & Keto option - omit the quinoa
-  Roasted Butternut Squash Salad ~ RM20.00
-  Japanese butternut squash, crisp romaine lettuce, cherry tomatoes, olive oil, cobb salad dressing

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

HOMEMADE HAPPINESS

-  Chickpea & Avo Sandwich ~ RM25.90
Chickpea "tuna mayo" filling, avo, kyuri, tomatoes, purple cabbage, romaine on soft multigrain
- Add Chicken Breast ~ RM7.50

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
Mocha	17.00	14.50
Macchiato	12.00	
Ristretto	10.00	
Affogato		22.00
Cold Brew Coffee		11.50
Salted Gula Melaka Iced Coffee		18.00
Bolt Brew Smoothie		17.90

**Add RM3 for vanilla or hazelnut syrup

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

SUPERFOOD SIPS

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

	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

Organic Lemongrass Ginger / Genmaicha	10.00
Organic Chamomile	11.00
Osmanthus / Sencha	13.00

TRADITIONAL & INFUSION BLACK TEA

Ceylonese / Earl Grey	10.00
Peppermint / Apple Cinnamon	13.00
Iced Lemongrass Ginger Tea	13.00

FRESH JUICES

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
PINEAPPLE & COCONUT	12.50

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	24.00
GREEN WARRIOR Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab Powder and coconut water	24.00
WATERMELON COLLAGEN A scoop of Vital Proteins collagen, watermelon, banana, blueberries, Greek yoghurt, fresh mint	24.00
DRAGON FRUIT MANGO Dragon fruit, mango, homemade roselle jam, yoghurt, fresh milk, chia seeds	22.00

**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 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
MILK CHOCO FRAPPÉ Milo, chocolate ice cream, topped with whipped cream, chocolate sprinkles and Milo dusting	27.50
COFFEE LOVER FRAPPÉ French coffee ice cream, cold brew coffee, fresh milk, topped with whipped cream, chocolate sprinkles and chocolate coffee bean	29.00
CREAMY AVO FRAPPÉ Creamy avocado, vanilla ice cream, fresh milk, and a nice dash of gula melaka syrup	29.00

KOMBUCHA

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

FRESH FRUIT SODA INFUSIONS

Hand-crafted and slow-pressed fresh daily

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

FIZZIES

Bundaberg Root Beer / Ginger Beer / Lemon Lime	16.00
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MINERAL WATER

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

BOTTLED BEERS

Guinness	22.00
Apple Fox Cider	21.00

WINES

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