

breakfast

HUCKLEBERRY

MONDAY - FRIDAY
8:00AM - 11:00AM

BOWLS

SEASONAL FRUIT SALAD chia honey syrup	10.50
HUCKLEBERRY HOUSE BAKED GRANOLA 	19.50
Honey Greek yoghurt, seasonal jam, fruit salad Cereal bowl, served with your choice of milk	13.00
Dairy	
+ Almond / Soy (hot or cold)	6.00
HUCKLEBERRY NASI LEMAK coconut basmati and wild rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber	12.00
+ Chicken Rendang (250g)	28.00
+ Sotong Sambal (100g)	22.00






OUR SIGNATURE BENEDICTS

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

Smoked Salmon	32.90
Turkey Ham	25.90
Portobello Mushroom 	28.90

TOAST & WRAPS


All our breads are freshly baked in-house

BREAD & SPREAD 	9.00
Choice of one: Crusty Multigrain - Wholemeal - Farmhouse White - Gluten Free (+RM3) Served with salted butter and one choice of homemade spread Marmalade - Kaya - Housemade Peanut Butter - Seasonal Jam	
MALAYA TOAST   kaya, two soft boiled egg, salted butter, soya sauce, Sarawak white pepper	12.00
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, dukkan, charred lime	19.90
Choice of one: Crusty Multigrain / Gluten Free (+RM3) + Poached Egg	4.50



EGGY POP  fluffy scrambled eggs, garlic aioli, gooey cheese, avo in a brioche bun	13.90
+ Smoked Duck Bacon (30g)	6.00
CHILLI SCRAMBLED EGGS   red chilli, shallots, parmesan, chives. Choice of one: Crusty Multigrain / Gluten Free (+RM3)	13.90
SALMON & SCRAMBLE omega eggs, smoked salmon	27.90
Choice of one: Crusty Multigrain / Mixed Seeds Bagel	
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	24.90


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	31.00
Halloumi & Portobello Mushroom 	32.00

ROASTED AUBERGINE SHAKSHUKA  baked omega egg, aubergine and tomato stew, crumbled feta	22.90
***please allow 15 mins to prep	

CLASSIC OMELETTE	
Plain 	9.50
Classic Cheese 	16.50
Turkey Ham and Cheese	19.90
Mushroom 	18.90

GREEN OMELETTE  egg whites, basil pesto, feta, avo	20.90
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COUPLE OF EGGS  two omega eggs (fried, scrambled, poached), accompanied with freshly baked bread of your choice	12.50
Served with salted butter and one choice of homemade spread Marmalade - Kaya - Housemade Peanut Butter - Seasonal Jam	

HUCKLEBERRY BANANA FRENCH TOAST

Dipped, grilled, baked custardy brioche, chiquita bananas, toasted walnuts,
one choice of Homemade Apple Syrup / Organic Raw Honey
25.90

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	3.50
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](#) [@organiculesuperfoods](#)
[@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 / Espresso	8.50
Piccolo Latte	9.50
Flat White / Latte	10.50
Cappuccino / Macchiato / Ristretto	10.50
Mocha	12.50

ICED

Long Black / Americano / Espresso	9.20
Piccolo / Flat White / Latte	11.50
Cappuccino	11.50
Mocha	13.50
Affogato	10.90
Cold Brew Coffee	10.90
Salted Gula Melaka Iced Coffee	12.90

**Add RM3 for vanilla or hazelnut syrup

**Add RM3 for barista series unsweetened soy or almond milk

SUPERFOOD LATTES

Matcha Latte	10.90
Matcha Latte (Iced)	11.90
Turmeric Latte	12.90
Beetroot Latte	13.50

**Add RM3 for barista series unsweetened soy or almond milk

MILK & CHOCOLATE DRINKS

HOT

Chocolate	14.50
Milk	6.20
Chocolate Milk	8.20

ICED

Chocolate	15.50
Milk	7.20
Chocolate Milk	9.20
Soy Milk	9.90

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

HERBAL (CAFFEINE-FREE) / JAPANESE

Organic Lemongrass Ginger	7.50
Organic Chamomile	10.50
Osmanthus	10.50
Genmaicha	7.50
Sencha	10.50

TRADITIONAL & INFUSION BLACK TEA

Ceylonese	7.50
Earl Grey	9.50
Peppermint	10.50
Apple Cinnamon	10.50
Iced Lemongrass Ginger Tea	10.50

FRESH JUICES

Juices are all 100% natural, slow-pressed to retain all that goodness

GOLDEN GLOW	14.90
Orange, lemon, ginger, turmeric, apple	

GREEN GODDESS	14.90
Baby spinach, kyuri cucumber, apple, pineapple, celery and lemon	

RED VELVET	14.90
Beetroot, watermelon, red apple, carrot and celery	

CARROT GINGER ZINGER	14.90
Carrot, red apple, lemon with a touch of ginger	

WATERMELON	10.50
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ORANGE	10.50
*takeaway bottles - additional RM2	

KOMBUCHA

Wild Kombucha Peach Blossoms / Chrysanthemum Goji / Blueberry Acai	14.00
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FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

Green Apple Lemon / Cucumber, Mint & Basil / Lemon Ginger Soda	10.50
Lychee Lime Soda / Pink Blush Grapefruit	10.50

SMOOTHIES

MANGO TANGO

Fresh plump juicy mangoes with Greek yoghurt and fresh mint	17.00
+ Organicule Baobab powder (digestion aid with a tangy flavour)	3.00

PINK LADY

Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)	22.00
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GREEN WARRIOR

Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water	22.00
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KEFIR KOLADA

Kefir milk, pineapple, coconut water and organic raw honey	15.50
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MILKSHAKES

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

VANILLA RAINBOW SHAKE	26.00
Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble	

BELGIUM CHOCO SHAKE	26.00
Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	

MILO CHOCO SHAKE	26.00
Milo, chocolate ice cream, topped with whipped cream, marshmallows, chocolate sprinkles and Milo dusting	

COFFEE LOVER SHAKE	26.00
French coffee ice cream, cold brew coffee, fresh milk, topped with whipped cream, chocolate sprinkles and chocolate coffee bean	

CREAMY AVO SHAKE	26.00
Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	

FLOATS & FIZZIES

Bundaberg Root Beer Float	21.50
Bundaberg Ginger Beer / Lemon & Lime / Root Beer	15.00

MINERAL WATER

Acqua Panna, 500ml	14.50
San Pellegrino, 500ml	14.50
Acqua Panna, 1ltr	19.50
San Pellegrino, 1ltr	19.50

CRAFT BEER

Desperados Tequila Beer	28.00
Kristoffel White	28.00
Lagunitas Lil Sumpin Sumpin	32.00
Lagunitas IPA	32.00

WINES & BUBBLIES

WHITE WINE

	Gls	Btl
Cuvee White	33.00	160.00
Reto Chardonnay	31.00	150.00
Sauvignon Blanc "F" De Fournier	33.00	160.00

RED WINE

Oxford Landing Cabernet Sauvignon	33.00	160.00
Pinot Noir "F" De Fournier	33.00	160.00
Sottano Malbec	32.00	160.00

BUBBLIES

Cremant D Alsace	35.00	225.00
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