

# BIRCH

## WEEKDAY BREAKFAST | served from 9am to 11am

### V FRESH FRUIT BOWL | 13

Seasonal fruits, lime and honey dressing

### V PITAYA AÇAÍ BERRY SMOOTHIE BOWL | 20

Dragon fruit, açai, banana, coconut water, Huckleberry granola, seasonal fruits, coconut flakes

### V HUCKLEBERRY GRANOLA BOWL | 20

Huckleberry granola, vanilla infused Greek yoghurt, seasonal fruit salad, organic rainforest honey

### V MALAYA KAYA TOAST | 12

With soft boiled eggs, soy sauce on the side

### CHILLI SCRAMBLED EGGS ON TOAST | 18

With beef bacon, red chilli, spring onion, parmesan, togarashi sprinkle, micro greens

### V TWO EGGS ON TOAST | 10

Choice of soft scrambled, sunny side up or poached

Choice of toasted 7-grain sourdough or crusty white, served with butter

### SV AVOCADO & FETA TOAST | 22

Crushed avocado, Greek feta, roasted cherry tomatoes, red chilli, togarashi, herbs, micro greens

Choice of toasted 7-grain sourdough or crusty white

Add poached egg for RM3

### S BIRCH BENEDICT | 26

Spicy pulled chicken, barbecue sauce, poached eggs, hollandaise sauce on toasted 7-grain sourdough, with charred cherry tomato and green salad on the side

### SV BIRCH BREAKFAST BURRITO | 25

Scrambled eggs, spicy baked beans, smashed avocado, shredded cheese, sour cream, salsa, tortilla wrap, fries

### S JAPANESE MISO PORRIDGE | 36

Cured salmon, crab meat, pumpkin, braised shimeji mushroom, togarashi, micro greens

### OMELETTES

V Plain | 12

Ham & Cheese | 16

### THE BREAKFAST PLATE | 35

Two eggs on toast, cheese and mushroom chicken sausage, beef bacon, Birch hash, mushrooms, onions, peppers, charred half tomato, rocket, kasundi

Choice of soft scrambled, sunny side up or poached

Choice of toasted 7-grain sourdough or crusty white

### NASI LEMAK | 12

Coconut jasmine and wild rice, anchovy sambal, hard-boiled egg, fried anchovies, peanuts, fresh cucumber

Add chicken rendang for RM15

Add sotong sambal for RM7

### V SHAKSHUKA | 25

Baked eggs, harissa spiced tomato and red pepper stew, Greek feta, crispy kale

Choice of toasted 7-grain sourdough or crusty white

### SV LEMON RICOTTA HOTCAKES | 28

With honeycomb butter, banana, maple syrup (please allow 20 mins to prep)

## THE BAKERY

Please ask for a list of today's selection of freshly baked breads & pastries\*

## Beverages

### FIZZES

Apple & yellow bell pepper	15
Orange, carrot & rosemary	15
Jujube & arugula	15
Watermelon & basil	15

### SMOOTHIES

Mango, coconut & yoghurt	19
Cucumber, apple & mint	19

### JUICES

Orange/Pineapple/Watermelon/Carrot	12
Mixed Juices	
Cucumber, apple, yellow bell pepper	15
Pineapple, orange, beetroot	15
Carrot, orange, ginger	15

### SOFT DRINKS

Coke/Coke Light/Ginger Ale/Tonic/Sprite	8
Bundaberg root beer/ginger beer	13
Bundaberg root beer float	18

### WATER

Acqua Panna-Toscana, 1L	21
Acqua Panna-Toscana, 500ml	15
San Pellegrino, 1L	21
San Pellegrino, 500ml	15
Hot/warm water, per glass	1

### COFFEES

Long black/americano/espresso	9
Piccolo latte	10
Latte/flat white	11
Cappuccino/macchiato/ristretto	11
Mocha	13
Matcha latte	13
Iced long black/americano	9
Iced piccolo latte	10
Iced latte/flat white	11
Iced cappuccino	11
Iced mocha	13
Iced matcha latte	13
Hot chocolate	14
Iced chocolate	14
Add RM2 for special guest bean	
Add RM3 for vanilla/hazelnut latte	
Add RM4 for barista series/unsweetened soy/almond milk	

### TEAS

Elegant earl grey	10
Everyday english breakfast	9
Organic calming chamomile	11
Organic geisha genmaicha	8
Organic lemongrass & ginger	11
Organic peppermint leaves	11
Organic shooting sencha	11

### BEERS BY BOTTLE

Strongbow Gold Apple Cider	21
Kristoffel Belgian White	25
Hop Valley Proxima IPA	28

### DRAUGHT BEERS

Guinness	18
Tiger	16
Heineken	20

### WHITE WINES

	Gls	Btl
VDP Blanc Sec Cuvee Prestige 2014	26	130
Wild Rock Sauvignon Blanc 2015	27	140
VDP Chardonnay Blanc 'Les Louissettes' 2014	30	146

### RED WINES

Marius Rouge 2015	26	130
Tinto Negro Malbec Mendoza 2016	27	135
Oxford Landing Cabernet Sauvignon Shiraz 2015	25	127

\*All breads, pastries and cakes are baked fresh daily and made with love by our sister brand, Huckleberry Food & Fare



# BIRCH

WEEKDAY LUNCH | served from 11am to 3pm

## Soup & Salads

**FARMERS MARKET SOUP** | 15  
Soup of the day, toasted 7-grain  
sourdough on the side

**V ANCIENT GRAIN SALAD** | 23  
With roasted root vegetables, spelt,  
barley, freekeh, farro, onion purée,  
orange cumin dressing

**V BIRCH GARDEN SALAD** | 24  
Fresh lettuce, rocket, cucumber, roasted  
pumpkin, baby carrots, cherry tomato,  
avocado, pickled onion, seaweed cracker,  
honey mustard dressing

## Sandwiches

**SV BIRCH BREAKFAST BURRITO** | 25  
Scrambled eggs, spicy baked beans,  
smashed avocado, shredded cheese, sour  
cream, salsa, tortilla wrap, fries  
*Add fried beef bacon for RM8*

**S KOREAN FRIED CHICKEN  
BRIOCHE** | 22  
Spicy fried buttermilk chicken, young  
papaya slaw, Korean hot sauce, fries

**BIRCH BURGER** | 34  
Sirloin and brisket burger patty, Swiss  
cheese, jalapeño, chipotle adobo aioli,  
fries

**SV FALAFEL SANDWICH WRAP** | 18  
Kale and ulam falafels, pickled chilli,  
chopped salad, red sauce, yoghurt,  
Turkish flat bread, fries

**SV AVOCADO & FETA TOAST** | 22  
Crushed avocado, Greek feta, roasted  
cherry tomatoes, red chilli, togarashi,  
herbs, micro greens  
*Choice of toasted 7-grain sourdough or  
crusty white. Add poached egg for RM3*

### THE BAKERY

Please ask for a list of today's selection of  
freshly baked breads & pastries\*

## Plates & Bowls

**S BIRCH BENEDICT** | 26  
Spicy pulled chicken, barbecue sauce,  
poached eggs, hollandaise sauce on  
toasted 7-grain sourdough, with charred  
cherry tomato and green salad on the  
side

**THE BREAKFAST PLATE** | 35  
Two eggs on toast, cheese and  
mushroom chicken sausage, beef bacon,  
Birch hash, mushrooms, onions, peppers,  
charred half tomato, rocket, kasundi  
*Choice of soft scrambled, sunny side up or  
poached*  
*Choice of toasted 7-grain sourdough or  
crusty white*

**S HAWAIIAN POKÉ BOWL** | 24  
Spicy raw salmon, edamame, cherry  
tomatoes, carrots, cucumber, avocado,  
pickled ginger, seasoned sushi rice,  
toasted sesame seeds

**S JAPANESE MISO PORRIDGE** | 36  
Cured salmon, crab meat, pumpkin,  
braised shimeji mushroom, togarashi,  
micro greens

**S KIMCHI FRIED RICE & SOFT  
SHELL CRAB** | 29  
Brown rice, kimchi, poached egg,  
tempura soft shell crab, Korean hot sauce

**NASI LEMAK** | 12  
Coconut jasmine and wild rice, anchovy  
sambal, hard-boiled egg, fried anchovies,  
peanuts, fresh cucumber  
*Add chicken rendang for RM15*  
*Add sotong sambal for RM7*

**GRILLED CHICKEN CHIMICHURRI** | 38  
Grilled chicken breast, cauliflower salad

**FISH & CHIPS** | 39  
Battered sea bass, sweet potato fries,  
vinegar powder, tartar sauce, tomato  
ketchup

**GOOEY LASAGNA** | 24  
Pasta baked with beef ragù, turkey ham,  
mushrooms, béchamel sauce

**BIRCH CACIO E PEPE** | 26  
Cream, green peppercorns, freshly grated  
parmesan, ají amarillo paste, beef bacon

**CHICKEN, MUSHROOM AND LEEK  
PIE** | 26  
With roasted vegetables and chicken jus

\*All breads, pastries and cakes are baked  
fresh daily and made with love by our  
sister brand, Huckleberry Food & Fare

## On The Sweeter Side

**V NUTELLA FRENCH TOAST** | 26  
Nutella-stuffed French toast, fresh and  
macarated strawberries

**SV LEMON RICOTTA HOTCAKES** | 28  
With honeycomb butter, banana, maple  
syrup *(please allow 20 mins to prep)*

## Sides & Extras

Toast, 7-grain sourdough	2	House baked beans	8	Kaya/Jam	3
Toast, crusty white	2	Roasted vegetables	8	Marmalade	3
French fries	8	Coleslaw	8	Butter with sea salt	5
Sweet potato fries	8	Sautéed mushrooms	12	Earl grey honey	6
Birch hash	12	Chicken sausage	10	Maple syrup	6
Fresh avocado with sea salt (half)	15	Grated parmesan	7		

Please ask for a list of today's selection of scrumptious cakes, tarts and more. Available till 5pm.

**S** House specialty **V** Vegetarian | Prices in RM and are subject to 6% GST and  
10% service charge

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