

BIRCH

WEEKEND BRUNCH | served from 9am to 3pm

Morning Specials

served till 11am only

V FRESH FRUIT BOWL | 13
Seasonal fruits, lime and honey dressing

V MORNING GLORY BIRCHER MUESLI | 15
Overnight oats, grated apple, pineapple, carrots, chopped roasted nuts, roasted coconut, earl grey poached pear, cardamom pecans

V HUCKLEBERRY GRANOLA BOWL | 20
Huckleberry granola, vanilla infused Greek yoghurt, seasonal fruit salad, organic rainforest honey

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

CHILLI SCRAMBLED EGGS ON TOAST | 18
With beef bacon, red chilli, spring onion, parmesan, togarashi sprinkle, micro greens

SV BIRCH BREAKFAST BURRITO | 25
Scrambled eggs, spicy baked beans, smashed avocado, shredded cheese, sour cream, salsa, tortilla wrap, fries

On The Sweeter Side

Little Birch *(for little foodies, 6 years old and under)*

SV BRÛLÉE FRENCH TOAST | 26
Brioche, dulce de leche, charred pear, white coffee crumbs, vanilla ice cream

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

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

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

EGG IN A HOLE | 10
Fried egg, toasted pain de mie

OOEY GOOEY QUESADILLA | 16
Cheese, tomatoes, toasted tortilla

PLAIN JANE PASTA | 12
Tomato sauce, grated parmesan or butter, grated parmesan

MINI-ME FISH AND CHIPS | 22
Battered sea bass, French fries, tomato ketchup

NUTS N' NANAS TOASTIE | 12
Toastie of pain de mie, bananas, peanut butter, honey

BABY PANCAKES | 12
Mini pancakes, maple syrup, butter

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 <i>(half)</i>	15	Grated parmesan	7		

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



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All-Day Dishes

V PITAYA AÇAÍ BERRY SMOOTHIE BOWL | 20
Dragon fruit, açai, banana, coconut water, Huckleberry granola, seasonal fruits, coconut flakes

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 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 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

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

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

V SWEET CORN FRITTERS | 25
With avocado and corn salsa, kasundi, sour cream

Lunch Specials

served from 11am onwards

V STUFFED PUMPKIN | 45
Mini pumpkin stuffed with mushroom, quinoa, leek, fresh herbs

ULAM PASTA | 35
Spaghetti, minced chicken, fresh ulam salad, galangal, lemongrass, ginger flower, coriander, fish sauce

RIBEYE & FRIES | 110
Charcoal grilled rib eye, green tomatillo salsa, fries

RED SNAPPER & SALSA | 60
Grilled red snapper, sweet corn, pickled red onion, spicy salsa, chipotle, red chilli, orange, coriander, honey, cherry tomatoes

JOSPER SPRING CHICKEN | 55
Marinated spring chicken, paprika, lemongrass, galangal, coriander, lemon, chilli padi, cucumber, cherry tomatoes, rocket and cucumber salad

LAMB CUTLET | 75
Korean gochujang marinade, served with rocket salad

Salads

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

KALE ROMAINE CAESAR SALAD | 22
Kale, romaine lettuce, garlic croutons, creamy parmesan anchovy dressing

V BIRCH GARDEN SALAD | 24
Fresh lettuce, rocket, cucumber, roasted pumpkin, cherry tomatoes, honey mustard dressing

Sandwiches & Burgers

served from 11am onwards

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

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

S TRUFFLE BURGER | 59
Sirloin and brisket burger patty, fresh truffles, truffle oil, Swiss cheese, aioli, fries

From The Josper **S**

A 100% charcoal grill and oven, the Josper gives a smoky, charred deliciousness.

STEAK BENEDICT | 38
Grilled minute steak, poached egg with hollandaise French fries

RIBEYE | 110
Grilled ribeye, black cardamom, spicy citrus dip

SPATCHCOCK | 55
Mexican spiced spatchcock, charred baby potatoes

Plates & Bowls

served from 11am onwards

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

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

BEEF BOURGUIGNON PIE | 38
With roasted vegetables and beef jus

PASTA WITH TOMATO ANCHOVY SAUCE | 21
Angel hair pasta, tomato anchovy sauce, garlic, lemon, parsley and chilli pangrattato

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

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

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