

## Beverages

### FRESH JUICES

Orange	12
Pineapple	12
Watermelon	12

### SOFT DRINKS

Coke	8
Coke light	8
Sprite	8
Ginger ale	8
Soda	8
Tonic	8

### 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

### 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

### MOCKTAILS

Drop The Beet	15
<i>Pineapple, Salted Honey Beetroot, Yogurt Powder, Soda</i>	
Tickle My Bell	15
<i>Yellow Bell Pepper, Orange, Sweet Corn, Lemon</i>	
Twisting My Melon	15
<i>Watermelon, Burdock, Lemon, Aloe Vera Soda</i>	

### BEERS

<i>(Draught, 330ml)</i>	
Guinness	18
Tiger	16
Heineken	20
<i>(Bottled)</i>	
Hop Valley Proxima IPA	28
Kristoffel Belgian White	25
Strongbow Cider	21

### WHITE WINES

	Gls	Btl
Cuvee Prestige Blanc	27	135
F Fournier Sauvignon Blanc	27	140
Sottano Chardonnay	27	135

Please ask for our full Cellar List

### RED WINES

	Gls	Btl
Cuvee Prestige Rouge	27	135
Oxford Landing Cabernet	27	135
Sauvignon Shiraz		
F Fournier Pinot Noir	27	140
Sottano Malbec	27	135

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### ROSÉ

	Gls	Btl
Pinot Noir Le Rose Gustave Lorentz	32	165

### 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

## NIGHT MENU

Please ask for our full Cocktail Menu

Please inform your server should you have any dietary restrictions and/or allergies

Prices in RM and are subject to 10% service charge

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## Dips

**B V MANGO GUACAMOLE** | 35  
Smashed avocado with sweet Thai mango, tomatoes, served with house-made root vegetable chips and lavosh crackers

**B V SPICY GUACAMOLE** | 35  
Smashed avocado with habanero chilli, jalapeño and tongarashi powder served with house-made root vegetable chips and lavosh crackers

**B V BIRCH HUMMUS DUO** | 20  
Hummus made with roasted carrots and roasted capsicums served with rosemary and sea salt sourdough

## B Josperized Skewers

All our skewers are marinated in a tangy anticucho sauce that we make in-house. Price is for 1 skewer.

Mussels | 11  
Beef Strip Loin | 10  
Lamb Leg | 10  
Beef Heart | 7  
Chicken | 7

## Small Plates

**B BEEF MARMALADE** | 22  
Beef marmalade with house baked 7-grain sourdough and pickles

**V BROWN BUTTER LEEKS** | 22  
Leeks with brown butter and mixed nuts

**B WHISKY-CURED SALMON TACOS** | 32  
Crispy tacos filled with whisky-cured salmon, fine romaine lettuce, Mexican tomato salsa, shaved smoky lime jalapeño sour cream

**B ORIENTAL DUCK RILLETTES TACOS** | 26  
Soft tacos filled with shredded spice-marinated duck, fine romaine lettuce, Mexican tomato salsa, julienned cucumbers, Oriental thick sauce

**V BEETROOT SALAD** | 25  
Roast beetroot, deep-fried chickpeas, feta cheese, candied walnuts, mint, orange, rocket salad, rainforest honey, saffron dressing

## Small Plates

**B SMOKED QUAIL EGGS** | 22  
Smoked quail eggs with tobiko

**V MANGO QUINOA SALAD** | 25  
Red and white quinoa, lemon dressing, Thai mango, fresh avocado, avocado mayo, frisee salad

**B TEMPURA SQUID** | 20  
Tempura squid, Japanese vinegar salt, served with an Asian spicy sauce

**B CHICKEN WINGS** | 24  
Chicken wings marinated with smoked jalapeño powder, ancho chilli, paprika, cooked in the Josper

**B V STUFFED JALAPEÑO POPPERS** | 30  
Mexican jalapeño stuffed with cream cheese, saffron and served with smoky habanero mayo

**B FRESH OYSTERS** | 60  
Fresh Irish premium oysters with spicy citrus dressing

**V MISO EGGPLANT** | 18  
Miso marinated eggplant with mirin, Kirin, rainforest honey, miso reduction, green oil

**BRAISED BEEF CHEEK** | 35  
Slow braised beef cheek coated with quinoa, charred pineapple, natural jus

## Cast Iron

**B V CORN BREAD** | 16  
Corn bread baked with fresh jalapeños and chilli, served with truffle honey butter (please allow 20 minutes prep time)

**PIT BEAN STEW** | 28  
Slow-cooked stew with pinto beans, haricot beans, beef pastrami, chilli, tomato puree

**TRIBE CHILLI CON CARNE** | 32  
6 hours cooked stew with minced beef, cumin, beef tripe, chilli, cocoa powder, served with daylilies and smoked sour cream

**VERMICELLI PAELLA** | 105  
Prawns, chicken wings, clams, mussels, squid, and vermicelli pasta cooked with seafood saffron broth

## From the Josper

A wonderful combination of grill and oven that uses 100% charcoal, lending a smoky deliciousness and natural charred crust. These dishes are for sharing.

**SEABREAM** | 65  
Grilled seabream with harissa, fennel, seaweed salad and green oil

**SPATCHCOCK** | 55  
Spring chicken marinated with ancho chilli, orange juice, chipotle powder, jalapeño powder, smoked paprika, served with baby potatoes and cherry tomatoes

**BLACK ANGUS RIB EYE** | 120  
120 days grain fed, 250g

**BLACK ANGUS TENDERLOIN** | 155  
120 days grain fed, 250g

**WAGYU BLACK ANGUS RIB EYE** | 210  
Marble 7, 250g

**WAGYU BLACK ANGUS TENDERLOIN** | 240  
Marble 7, 250g

ALL BEEF DISHES COME WITH A CHOICE OF TARRAGON BERNAISE OR CHIMMICHURRI SAUCE

**BONE MARROW WITH BURNT ONION PURÉE** | 6

**SLIPPER LOBSTER WITH BONE MARROW SALSA** | 68  
Char-grilled lobster served with smoked bone marrow salsa, micro greens

**CRAYFISH WITH BEURRE BLANC** | 70  
Char-grilled crayfish with beurre blanc, tobiko, salted kelp

**V CAULIFLOWER STEAK** | 27  
Cauliflower marinated with lime zest, lime juice, rainforest honey, coriander, paprika, charred lime, micro greens

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

**V GRILLED CORN WITH TRUFFLE** | 25  
Grilled organic corn served with shaved truffle pecorino cheese and smoked jalapeño powder

**SPANISH OCTOPUS** | 98  
Grilled Spanish octopus served with mojo verde, rocket

## Sweets

**V VALRHONA CHOCOLATE MUD CAKE** | 24  
Moist gold leaf chocolate cake served with cookie crumble, vanilla ice-cream, chocolate sauce

**V HUCKLEBERRY BURNT CHEESECAKE** | 18  
French cream cheese, organic eggs with a burnt sugar crust

PLEASE ASK ABOUT TODAY'S SELECTION OF FRESHLY BAKED CAKES

## Add-Ons

**V TRUFFLE HONEY BUTTER** | 7

**V ROSEMARY AND SEA SALT SOURDOUGH** | 8

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

**B** Ideal Bar Snacks **V** Vegetarian

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