

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
Tinto Negro 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 6% Sales & Service Tax and 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 Josperezized 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 jalepeño 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 Jospers

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

TRIPLE 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 Jospers

A wonderful combination of grill and oven that uses 100% charcoal, lending a smoky deliciousness and natural charred crust. Please allow extra preparation time for these dishes.

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

ADD-ON:
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

Portion Size

- Small
- Medium
- Large

*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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Our menu is a special creation of Latin American inspired flavours, dishes are best enjoyed paired and shared.
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