

BIRCH

WEEKDAY LUNCH | served from 11am to 3pm

Lunch Specials

SAMBAL LINGUINE | 35

Linguine, spicy shrimp sambal, shiitake, crispy anchovies, poached egg, coriander

ULAM SPAGHETTI | 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

On The Sweeter Side

V NUTELLA FRENCH TOAST | 26

Nutella-stuffed French toast, fresh and macerated strawberries

SMV LEMON RICOTTA HOTCAKES | 28

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

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 (half)	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
<i>Mixed Juices</i>	
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
Cuvee Prestige Blanc	27	135
F Fournier Sauvignon Blanc	27	140
Sottano Chardonnay	27	135

RED WINES

Cuvee Prestige Rouge	27	135
Oxford Landing Cabernet Sauvignon Shiraz	27	135
F Fournier Pinot Noir	27	140
Tinto Negro Malbec	27	135

ROSÉ

Pinot Noir Le Rose Gustave Lorentz	32	165
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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

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

Sandwiches

V S 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

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

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

V S 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

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

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 | 36
Two eggs on toast, cheese and mushroom chicken sausage, beef bacon, Birch hash, mushrooms, onions, peppers, charred half tomato, rocket, kasundi and butter on the side
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

S SHAKSHUKA | 25
Baked eggs, harissa spiced tomato and red pepper stew, Greek feta, crispy kale
Choice of toasted 7-grain sourdough or crusty white

CELEBRATE WITH US

From birthdays to anniversaries, corporate events to parties, contact us at hello@birch.com.my for bookings of 10 guests or more

