

# 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*  
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 32 165  
Lorentz



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## All-Day Dishes

### V PITAYA AÇAI BERRY SMOOTHIE BOWL | 20

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

### 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 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*

### ULAM SPAGHETTI | 35

Spaghetti, minced chicken, fresh ulam salad, galangal, lemongrass, ginger flower, coriander, fish sauce

### SAMBAL LINGUINE | 35

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

### 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

### V STUFFED PUMPKIN | 45

Mini pumpkin stuffed with mushroom, quinoa, leek, fresh herbs

## 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

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

## 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

