

# BIRCH

## WEEKDAY BREAKFAST | served from 9am to 11am

### V FRESH FRUIT BOWL | 13

Seasonal fruits, lime and honey dressing

### V PITAYA AÇAI BERRY SMOOTHIE BOWL | 20

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

### V HUCKLEBERRY GRANOLA BOWL | 20

Huckleberry granola, vanilla infused Greek yoghurt, seasonal fruit salad, organic rainforest honey

### CHILLI SCRAMBLED EGGS ON TOAST | 18

With beef bacon, red chilli, spring onion, parmesan, togarashi sprinkle, micro greens

### V TWO EGGS ON TOAST | 14

Choice of soft scrambled, sunny side up or poached  
Choice of toasted 7-grain sourdough or crusty white, served with butter

### 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

### SV BIRCH BREAKFAST BURRITO | 25

Scrambled eggs, spicy baked beans, smashed avocado, shredded cheese, sour cream, salsa, tortilla wrap, fries

### S JAPANESE MISO PORRIDGE | 36

Cured salmon, crab meat, pumpkin, braised shimeji mushroom, togarashi, micro greens

### 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

### OMELETTES

#### V Plain | 14

Ham & Cheese | 17

## THE BAKERY

Please ask for a list of today's selection of freshly baked breads & pastries\*

### 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

### 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

### CURRY MEE | 25

Luscious prawns and fish balls, fresh vegetables and crispy garnishes in an aromatic, rich curry broth  
Choice of rice vermicelli or yellow noodles + Charcoal noodles.....RM3

### VIETNAMESE BEEF NOODLES | 29 (Thursdays only)

Oxtail, beef slices, fresh beansprouts, rice noodles in a flavourful beef broth, topped with fresh Thai basil and mint leaves

### V MALAYA KAYA TOAST | 12

With soft boiled eggs, soy sauce on the side

### SV LEMON RICOTTA HOTCAKES | 28

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

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

### 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

### BABY PANCAKES | 12

Mini pancakes, maple syrup, butter

### NUTS N' NANAS TOASTIE | 12

Toastie of pain de mie, bananas, peanut butter, honey

## 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
1758 Indian Pale	28

### DRAUGHT BEERS

Guinness	18
Tiger	16
Heineken	20

### WHITE WINES

	Gls	Btl
Cuvee Prestige Blanc	27	130
F Fournier Sauvignon Blanc	27	135
Poco Mas Chardonnay	27	135

### RED WINES

Cuvee Prestige Rouge	27	130
Oxford Landing Cabernet Sauvignon Shiraz	27	130
F Fournier Pinot Noir	27	135
Tinto Negro Malbec	27	135

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

