

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>	
1758 Indian Pale	28
Kristoffel Belgian White	25
Strongbow Cider	21

WHITE WINES

	Gls	Btl
Cuvee Prestige Blanc	27	135
F Fournier Sauvignon Blanc	27	140
Poco Mas 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

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Welcome to our new Dinner menu, sprinkled with mouth-watering additions to gratify your tastebuds. Dishes are meant to be shared and the ideas to order a little from each section for a well-rounded dining experience. Enjoy!

Salads & Soups

V BURRATA WITH LEMON JAM DRIZZLE | 44

Burrata, housemade citrus jam, frisée, basil oil, grated lemon zest

V BEETROOT SALAD | 25

Roast beetroot, deep-fried chickpeas, feta cheese, candied walnuts, mint, orange, rocket salad, rainforest honey, saffron dressing

V BIRCH CAESAR | 28

Romaine lettuce wedges, gorgonzola dressing, hard boiled egg

V MANGO QUINOA SALAD | 25

Red and white quinoa, lemon dressing, Thai mango, fresh avocado, avocado mayo, frisee salad

SEAFOOD SOUP | 49

Rich seafood broth, prawn, soft-shell crab, burrata, fava beans, cream

Dips & Snacks

B V MANGO GUACAMOLE | 35
Smashed avocado with sweet Thai mango, tomatoes, 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

MALABAR CEVICHE | 39

Malabar fish marinated in tiger's milk* with fresh mango, chilli, coriander and mango puree

** A Peruvian term for a citrus-based marinade, not actually milk from a tiger*

B CHICKEN WINGS | 24

Chicken wings marinated with smoked jalapeño powder, ancho chilli, paprika, cooked in the Jospir

B V ARTICHOKE & SPINACH DIP | 32
Artichoke, cream, mayo, parmesan cheese, spinach

Dips & Snacks

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

B V STUFFED JALAPEÑO POPPERS | 30

Mexican jalapeño stuffed with cream cheese, saffron and served with smoky habanero mayo

Other Small Plates

B FRESH OYSTERS | 60

Fresh Irish premium oysters with spicy citrus dressing

V EGGPLANT PARMAGIANA | 29

Eggplant layered in pomodoro sauce, baked with mozzarella

BRAISED BEEF CHEEK | 35

Slow braised beef cheek coated with quinoa, charred pineapple, natural jus

B SMOKED QUAIL EGGS | 22

Smoked quail eggs with tobiko

B TEMPURA SQUID | 20

Tempura squid, Japanese vinegar salt, served with an Asian spicy sauce

V MISO EGGPLANT | 18

Miso marinated eggplant with mirin, Kirin, rainforest honey, miso reduction, green oil

Cast Iron

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

** Great when paired with our homemade Corn Bread*

V CORN BREAD & TRUFFLE HONEY

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

VERMICELLI PAELLA | 105

Prawns, chicken wings, clams, mussels, squid, and vermicelli pasta cooked with seafood saffron broth

Pastas & Pizzas

SHORT RIBS & CRISPY KALE

GNOCCHI | 49
Shredded short ribs, potato gnocchi, crispy kale

V TOMATO HARISSA FETTUCCINI | 49

Harissa, burrata, pomodoro sauce, basil

SPICY MUSSELS SPAGHETTI | 49

Mussels, garlic, paprika, white wine, chilli flakes

B BRESAOLA PIZZA | 25

Bresaola, porchini, cream cheese, rocket

B V BLACK TRUFFLE PIZZA | 69

Truffle, pecorino, cream cheese, rocket

B V SPICY TOMATO PIZZA | 39

Tomato, buffalo mozzarella, chilli, basil

Meats

TRUFFLE BURGER | 59

Sirloin and brisket burger patty, fresh truffles, truffle oil, Swiss cheese, aioli fries

SIRLOIN WAGYU BURGER | 135

200g wagyu patty, anticucho sauce, cheese, sunny side up egg, brioche bun, salad, fries

GOCHUJANG LAMB CUTLET | 75

Korean gochujang marinade, served with rocket salad

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

BLACK ANGUS TOMAHAWK*

RM45 per 100g

Please ask our friendly servers on what size is available

** All steaks are served with potato with sautéed mushrooms*

Other Grilled Dishes

SPATCHCOCK CHICKEN | 55

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

SLIPPER LOBSTER WITH BONE

MARROW SALSA | 68

Char-grilled lobster served with smoked bone marrow salsa, micro greens

SPANISH OCTOPUS | 98

Grilled Spanish octopus served with mojo verde, rocket

V CAULIFLOWER STEAK | 27

Cauliflower marinated with lime zest, lime juice, rainforest honey, coriander, paprika, charred lime, micro greens

GRILLED MALABAR | 69

Fresh malabar, tomato-citrus salsa

CATCH OF THE WEEK

Please ask our friendly servers about this week's special

Sides

TRUFFLE POTATO PUFFS | 28

FRENCH FRIES | 8

SWEET POTATO FRIES | 8

MASHED POTATO | 8

POTATO WITH SAUTÉED MUSHROOMS | 12

ROSEMARY SEA SALT

SOURDOUGH | 8

TRUFFLE HONEY BUTTER | 7

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

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

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

Prices in RM and are subject to 6% Sales & Service Tax and 10% Service Charge

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B Ideal Bar Snacks **V** Vegetarian

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

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