

# BIRCH

WEEKDAY LUNCH | served from 11am to 3pm

## Lunch Specials

### **S** SAMBAL LINGUINE | 35

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

### **S** ULAM SPAGHETTI | 35

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

### **R**IBEYE & FRIES | 110

Charcoal grilled rib eye, green tomatillo salsa, fries

### **R**ED SNAPPER & SALSA | 60

Grilled red snapper, sweet corn, pickled red onion, spicy salsa, chipotle, red chilli, orange, coriander, honey, cherry tomatoes

### **J**OSPER SPRING CHICKEN | 55

Marinated spring chicken, paprika, lemongrass, galangal, coriander, lemon, chilli padi, cucumber, cherry tomatoes, rocket and cucumber salad

### **G**OCHUJANG 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

### **S** LEMON RICOTTA HOTCAKES | 28

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

### **O**OEY GOOEY QUESADILLA | 16

Cheese, tomatoes, toasted tortilla

### **P**LAIN JANE PASTA | 12

Tomato sauce, grated parmesan or butter, grated parmesan

### **M**INI-ME FISH AND CHIPS | 22

Battered sea bass, French fries, tomato ketchup

### **N**UTS N' NANAS TOASTIE | 12

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

### **B**ABY PANCAKES | 12

Mini pancakes, maple syrup, butter

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

## 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
<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
<i>Add RM2 for special guest bean</i>	
<i>Add RM3 for vanilla/hazelnut latte</i>	
<i>Add RM4 for barista series/unsweetened soy/almond milk</i>	

### 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

	<i>Gls</i>	<i>Btl</i>
Cuvee Prestige Blanc	27	135
F Fournier Sauvignon Blanc	27	140
Poco Mas 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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**S** House specialty

Vegetarian |

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

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#birchkl



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## Soup & Salads

**FARMERS MARKET SOUP** | 15  
Soup of the day, toasted 7-grain sourdough on the side

**V BIRCH GARDEN SALAD** | 24  
Fresh lettuce, rocket, cucumber, roasted pumpkin, baby carrots, cherry tomato, avocado, pickled onion, seaweed cracker, honey mustard dressing

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

## Sandwiches

**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*

**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*

## 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

**CHICKEN, MUSHROOM AND LEEK PIE** | 26  
With roasted vegetables and chicken jus

**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

**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*

**GRILLED CHICKEN CHIMICHURRI** | 38  
Grilled chicken breast, cauliflower salad

**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

**FISH & CHIPS** | 39  
Battered sea bass, sweet potato fries, vinegar powder, tartar sauce, tomato ketchup

**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

## CELEBRATE WITH US

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

