

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 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

V HUCKLEBERRY GRANOLA BOWL | 20
Huckleberry granola, vanilla infused Greek yoghurt, seasonal fruit salad, organic rainforest honey

SV BIRCH BREAKFAST BURRITO | 25
Scrambled eggs, spicy baked beans, smashed avocado, shredded cheese, sour cream, salsa, tortilla wrap, fries

CHILLI SCRAMBLED EGGS ON TOAST | 18
With beef bacon, red chilli, spring onion, parmesan, togarashi sprinkle, micro greens

On The Sweeter Side

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)*

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

BABY PANCAKES | 12
Mini pancakes, maple syrup, butter

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

Please ask for a list of today's selection of scrumptious cakes, tarts and more. Available till 5pm.

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		COFFEES		BEERS BY BOTTLE	
Apple & yellow bell pepper	15	Long black/americano/espresso	9	Strongbow Gold Apple Cider	21
Orange, carrot & rosemary	15	Piccolo latte	10	Kristoffel Belgian White	25
Jujube & arugula	15	Latte/flat white	11	1758 Indian Pale	28
Watermelon & basil	15	Cappuccino/macchiato/ristretto	11		
		Mocha	13	DRAUGHT BEERS	
SMOOTHIES		Matcha latte	13	Guinness	18
Mango, coconut & yoghurt	19	Iced long black/americano	9	Tiger	16
Cucumber, apple & mint	19	Iced piccolo latte	10	Heineken	20
		Iced latte/flat white	11		
JUICES		Iced cappuccino	11	WHITE WINES	<i>Gls Btl</i>
Orange/Pineapple/Watermelon/Carrot	12	Iced mocha	13	Cuvee Prestige Blanc	27 135
<i>Mixed Juices</i>		Iced matcha latte	13	F Fournier Sauvignon Blanc	27 140
Cucumber, apple, yellow bell pepper	15	Hot chocolate	14	Poco Mas Chardonnay	27 135
Pineapple, orange, beetroot	15	Iced chocolate	14		
Carrot, orange, ginger	15	<i>Add RM2 for special guest bean</i>		RED WINES	
		<i>Add RM3 for vanilla/hazelnut latte</i>		Cuvee Prestige Rouge	27 135
SOFT DRINKS		<i>Add RM4 for barista series/unsweetened soy/almond milk</i>		Oxford Landing Cabernet	27 135
Coke/Coke Light/Ginger Ale/Tonic/Sprite	8	TEAS		Sauvignon Shiraz	
Bundaberg root beer/ginger beer	13	Elegant earl grey	10	F Fournier Pinot Noir	27 140
Bundaberg root beer float	18	Everyday english breakfast	9	Tinto Negro Malbec	27 135
		Organic calming chamomile	11		
WATER		Organic geisha genmaicha	8	ROSÉ	
Acqua Panna-Toscana, 1L	21	Organic lemongrass & ginger	11	Pinot Noir Le Rose Gustave	32 165
Acqua Panna-Toscana, 500ml	15	Organic peppermint leaves	11	Lorentz	
San Pellegrino, 1L	21	Organic shooting sencha	11		
San Pellegrino, 500ml	15				
Hot/warm water, per glass	1				

S House specialty **V** Vegetarian | Prices in RM and are subject to 6% Sales & Service Tax and 10% Service Charge | [facebook.com/birchkl](https://www.facebook.com/birchkl) [@birch_kl](https://www.instagram.com/birch_kl) #birchkl



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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

Lunch Specials (served from 11am onwards)

S ULAM SPAGHETTI | 35

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

S 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

GOCHUJANG LAMB CUTLET | 75

Korean gochujang marinade, served with rocket salad

Salads

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

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

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

