

BIRCH

WEEKDAY LUNCH | served from 11am to 3pm

Lunch Specials

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

On The Sweeter Side

V NUTELLA FRENCH TOAST | 26

Nutella-stuffed French toast, fresh and macerated strawberries

SV LEMON RICOTTA HOTCAKES | 24

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

THE BAKERY

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

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	Fresh avocado with sea salt (half)	15	Chicken sausage	10
Toast, crusty white	2	House baked beans	8	Grated parmesan	7
French fries	8	Roasted vegetables	8	Kaya/Jam	3
Sweet potato fries	8	Coleslaw	8	Marmalade	3
Birch hash	12	Sautéed mushrooms	12	Maple syrup	6

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

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 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
Teh Tarik (hot/cold)	11

BEERS BY BOTTLE

Strongbow Gold Apple Cider	21
Kristoffel Belgian White	25
1758 Indian Pale	28

DRAUGHT BEERS

Guinness	18
Tiger	15
Heineken	17

WHITE WINES

	gls	btl
Cuvee Prestige Blanc	33	160
Sauvignon Blanc "F" de Fournier	32	155
Poco Mas Chardonnay	31	150

RED WINES

Cuvee Prestige Rouge	33	160
Oxford Landing Cabernet	33	160
Sauvignon Shiraz		
Pinot Noir "F" Fournier	33	160
Sottoano Malbec	32	155

ROSÉ

Gerard Bertrand Cote des Roses Rose	34	180
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S House specialty V Vegetarian | Prices in RM and are subject to 6% Sales & Service Tax and 10% Service Charge

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Soup & Salad

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 & Burgers

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

Asian Influence

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

S LAKSA JOHOR | 32

Spaghetti noodles, fragrant and umami gravy made with ikan parang, garnished with crunchy veggies, sambal and calamansi

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

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

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

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 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

CELEBRATE WITH US

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

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