

BIRCH

WEEKDAY LUNCH MENU

Available for dine-in, takeaway & delivery

LUNCH SPECIALS | served from 10am to 3pm

FARMERS MARKET SOUP | 18
Soup of the day, toasted 7-grain sourdough on the side

BIRCH GARDEN SALAD | 18
Fresh lettuce, rocket, cucumber, roasted pumpkin, baby carrots, cherry tomato, avocado, pickled onion, seaweed cracker, citrus mustard dressing

ASAM LAKSA KERABU SALAD (NEW) | 24
Fresh lettuce, cucumber, pineapple, mint leaves, bunga kantan, lemongrass and ulam, spicy laksa kerabu dressing, crushed peanuts, chilli and wolf herring fish flakes

BIRCH CAESAR | 24
Romaine lettuce wedges, gorgonzola dressing, hard boiled egg

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

BIRCH BENEDICT | 28
Spicy pulled chicken, barbecue sauce, poached eggs, hollandaise sauce on toasted 7-grain sourdough, with charred cherry tomato and green salad on the side

SHAKSHUKA | 25
Baked eggs, harissa spiced tomato and red pepper stew, Greek feta, crispy kale
Choice of toasted 7-grain sourdough or crusty white

HAWAIIAN POKÉ BOWL | 24
Spicy raw salmon, edamame, cherry tomatoes, carrots, cucumber, avocado, pickled ginger, seasoned sushi rice, toasted sesame seeds

JAPANESE MISO PORRIDGE | 36
Cured salmon, crab meat, pumpkin, braised shimeji mushrooms, togarashi, micro greens

NASI LEMAK | 12
Coconut jasmine and wild rice, anchovy sambal, hard-boiled egg, fried anchovies, peanuts, fresh cucumber
+ chicken rendang (250g) | RM28
+ beef rendang (180g) | RM28
+ ayam berempah | RM26
+ sotong sambal (100g) | RM22

BIRCH SPRING CHICKEN | 55
Josper roasted spring chicken marinated with lemongrass, galangal, garlic, coriander and chillies. Served with a fresh salad and sriracha aioli

NUTELLA FRENCH TOAST | 26
Nutella-stuffed French toast, fresh and macerated strawberries

SANDWICHES, BURGERS & PASTAS | served from 10am to 5pm

BIRCH BURGER | 36
Sirloin and brisket burger patty, Swiss cheese, jalapeño, chipotle adobo aioli, fries

BIRCH BREAKFAST BURRITO | 25
Scrambled eggs, spicy baked beans, smashed avocado, shredded cheese, sour cream, salsa, tortilla wrap, fries
+ fried beef bacon | RM8

DIRTY BIRCH HOTDOG (NEW) | 29
Smokey jalapeño chicken sausage with homemade kantan relish, brown onions, chicken chilli con carne, cheddar cheese, smashed avocado, garlic aioli, lettuce, smokey BBQ sauce, fries

KOREAN FRIED CHICKEN BRIOCHE | 22
Spicy fried buttermilk chicken, young papaya slaw, Korean hot sauce, fries

GOOEY LASAGNA | 29
Pasta baked with beef ragù, turkey ham, mushrooms, béchamel sauce

BIRCH CACIO E PEPE | 28
Ají amarillo paste, cream, green peppercorns, freshly grated parmesan, beef bacon

SAMBAL LINGUINE | 35
Linguine, spicy shrimp sambal, shiitake, crispy anchovies, poached egg, coriander

ASIAN FAVOURITES | served from 10am to 3pm

INDIAN PLATTER (NEW)
Fragrant lemon rice accompanied with vegetables of the day, raita, rasam, sambar and papadom
+ Chicken Varuval | RM29
+ Mutton Varuval | RM32

MALAY PLATTER (NEW) | 29
Butterfly pea flower basmati rice, tropical kerabu, roasted ayam percik, sambal belacan

PRAWN MEE SIAM (NEW) | 28
Stir-fry rice vermicelli with prawns, chicken, fried tofu and shredded omelette

BIRCH CHICKEN RICE (NEW) | 29
Steamed free-range chicken lightly seasoned with soy sauce and sesame oil, served with fragrant chicken oil rice a side of ginger scallion sauce and garlic chili sauce

KIMCHI FRIED RICE & SOFT SHELL CRAB | 30
Brown rice, kimchi, poached egg, tempura soft shell crab, Korean hot sauce

LAKSA JOHOR | 28
Spaghetti noodles, fragrant and umami gravy made with ikan parang, garnished with crunchy veggies, sambal and calamansi

DAN DAN NOODLES | 20
Soy minced chicken, shiitake, dried shrimp sambal, pak choy, poached egg, served on top of spaghetti

Weekday Specials

VIETNAMESE BEEF NOODLES | 32
(Tuesdays and Thursdays only)
Oxtail, beef slices, fresh beansprouts, rice noodles in a flavourful beef broth, topped with fresh Thai basil and mint leaves

TURKISH PIDE (PEE-DAY) | served from 3pm to 11pm (takes 20 minutes to cook)

ROASTED VEGETABLE PIDE | 25
Roasted vegetable medley, olives, mozzarella, parmesan, feta, creamy spinach, fresh fattoush salad

TURKEY HAM AND ARTICHOKE SPINACH PIDE | 30
Turkey ham, artichoke, creamy spinach, mozzarella

SPICED BEEF PIDE | 28
Turkish spiced beef, capsicum, mozzarella, sesame seeds

FOUR CHEESE PIDE | 30
Feta, smoked mozzarella, ricotta, halloumi, baked with an egg

Pide (Pee-Day) is a Turkish flat bread baked with toppings, cooked in our pizza oven

Sides

Mashed Potato | 8
Sweet Potato Fries | 10
Sautéed Mushrooms | 12
French Fries | 8
Creamy Spinach | 12
Josperized Veg of the Day | 14



DINNER | served from 5pm to 11pm

Soup & Salads

FARMERS MARKET SOUP | 18
Soup of the day, toasted 7-grain sourdough on the side

BIRCH GARDEN SALAD | 18
Fresh lettuce, rocket, cucumber, roasted pumpkin, baby carrots, cherry tomato, avocado, pickled onion, seaweed cracker, citrus mustard dressing

BIRCH CAESAR | 24
Romaine lettuce wedges, gorgonzola dressing, hard boiled egg

Pastas

GOOEY LASAGNA | 29
Pasta baked with beef ragù, turkey ham, mushrooms, béchamel sauce

BIRCH CACIO E PEPE | 28
Aji amarillo paste, cream, green peppercorns, freshly grated parmesan, beef bacon

TRUFFLE FETTUCCINE (NEW) | 52
Rich truffle butter sauce of truffle paste, truffle oil, parmesan and pecorino tossed with fettuccine

SHORT RIBS & CRISPY KALE GNOCCHI | 55
Shredded beef short ribs braised in red wine, potato gnocchi, crispy kale

PLEASE ASK ABOUT
TODAY'S SELECTION OF
FRESHLY BAKED CAKES

Mains

KOREAN WAGYU HAMBURG (NEW) | 75
Wagyu hamburger patty, spicy gochujang rice, braised sweet onions, cucumber, homemade bulgogi sauce and a sunny side up egg

TRUFFLE BURGER | 59
Sirloin and brisket burger patty, fresh truffles, truffle oil, Swiss cheese aioli, fries

GOCHUJANG LAMB CUTLET | 75
Korean gochujang marinade, served with rocket salad

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

HALIBUT WITH ORANGE MISO SAUCE (NEW) | 58
Grilled halibut fillet, buttered kale, sweet potato fritter and orange miso sauce

BIRCH SPRING CHICKEN | 55
Josper roasted spring chicken marinated with lemongrass, galangal, garlic, coriander and chilis. Served with a fresh salad and sriracha aioli

BLACK ANGUS RIB EYE* | 120
120 days grain fed, 250g

BLACK ANGUS TENDERLOIN* | 155
120 days grain fed, 250g

* All steaks are served with potato and sautéed mushrooms

Sides

Mashed Potato | 8
Truffle Fries | 23
Sweet Potato Fries | 10
Sautéed Mushrooms | 12
French Fries | 8
Creamy Spinach | 12
Josperized Veg of the Day | 14

Beverages

FIZZES

Apple & yellow bell pepper 15
Orange, carrot & rosemary 15
Jujube & arugula 15
Watermelon & basil 15

JUICES (from 9am to 6pm)

Orange/pineapple/watermelon/carrot 15
Mixed Juices
Cucumber, apple, yellow bell pepper 15
Pineapple, orange, beetroot 15
Carrot, orange, ginger 15

MOCKTAILS

Drop The Beet 15
Pineapple, Salted Honey Beetroot, Yogurt Powder, Soda
Twisting My Melon 15
Watermelon, Burdock, Lemon, Aloe Vera Soda
Avo Gula Melaka Smoothie 18
Avocado, Gula Melaka, Milk
Green Boi 18
Green Apple Juice, Celery Juice, Assam Boi, Lime Juice, Mint Leaves
Tropical Cooler 18
Watermelon, Lychee, Calamansi, Mint Leaves

SMOOTHIES

Mango, coconut & yoghurt 19
Cucumber, apple & mint 19
COFFEES
Long black/americano/espresso 9
Piccolo latte 10
Cappuccino/flat white/latte/Macchiato/ristretto 11
Mocha 13
Matcha latte 11
Hot chocolate 15

Iced long black/americano 10
Iced piccolo latte 12
Iced cappuccino/flat white/latte 12
Iced mocha 14
Iced matcha latte 12
Iced chocolate 16
+ RM3 for vanilla/hazelnut latte
+ RM3 for barista series/unsweetened soy/almond milk

TEAS

Elegant earl grey 10
Everyday english breakfast 9
Organic geisha genmaicha 8
Organic calming chamomile 11
Organic lemongrass & ginger 11
Organic peppermint leaves 11
Organic shooting sencha 11
Teh tarik (hot/cold) 11

KOMBUCHA

Wild kombucha peach blossoms / chrysanthemum goji / blueberry acai 14

WATER

Acqua Panna-Toscana 15 21
San Pellegrino 15 21

BEERS BY BOTTLE

Strongbow Gold Apple Cider 21
1758 Indian Pale 28
Heineken 20

DRAUGHT BEERS

Guinness 22
Tiger 18

WHITE WINES

	gls	btl
Cuvee Prestige Blanc	33	160
Sauvignon Blanc "F" de Fournier	33	160
Reto Chardonnay	31	150

RED WINES

Cuvee Prestige Rouge	33	160
Pinot Noir "F" Fournier	33	160
Sottoano Malbec	32	160

ROSÉ

Borsao Rosado	34	180
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SOFT DRINKS

Coke/coke light/ginger ale/tonic/sprite	12
Bundaberg root beer/ginger beer	15
Bundaberg root beer float	22

