

## LUNCH SPECIALS | served until 3pm

## Starters

**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

## Mains

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

**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

**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

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

**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  
Josper roasted spring chicken marinated with lemongrass, galangal, garlic, coriander and chillies. Served with a fresh salad and sriracha aioli

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

**BLACK ANGUS RIB EYE\*** | 120  
120 days grain fed, 250g  
*\* All steaks are served with potato and sautéed mushrooms*

## Sweets

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

**BRÛLÉE FRENCH TOAST** | 26  
Brioche, dulce de leche, charred pear, white coffee crumbs, vanilla ice cream

**SKILLET RICOTTA HOTCAKE** | 27  
Served with cinnamon maple glaze, berry compote, mixed seeds and citrus mascarpone *(please allow 20 mins to prep)*

**ARTISANAL ICE CREAM** | 10  
Madagascar Vanilla, Belgium Chocolate, Salted Caramel

**SORBET** | 10  
Mixed Berries Sorbet, Strawberry Sorbet

## 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

## ASIAN FAVOURITES | served until 3pm

**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*

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

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

**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

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

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

## BURGERS &amp; PASTAS | served until 5pm

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

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

**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

**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

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

**SQUID INK SPAGHETTI AL FRUTTI DI MARE** | 68  
Fresh seasonal seafood, homemade tomato paste and prawn bisque sauce tossed with squid ink spaghetti

## 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

## BIRCH

## DINNER MENU

Available for dine-in, takeaway &amp; delivery

MONDAY TO SUNDAY &amp; PUBLIC HOLIDAY

DINNER | served from 5pm to 11pm

## Starters

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

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

## Pastas

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

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

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

## Mains

**KOREAN WAGYU HAMBURG (NEW)** | 75  
Spicy Gochujang rice, topped with braised sweet onions, cucumber and wagyu hamburger patty. Topped with homemade bulgogi sauce and a sunny side up egg

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

**BIRCH FISH & CHIPS**  
Coated in our housemade batter blend, mesclun slaw, sweet potato fries, remoulade sauce. Choice of fish:  
+ Atlantic Halibut | RM59  
+ Pacific Hake | RM69

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

**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*

*add on:*  
Foie Gras | 50  
Roquefort Cheese | 18

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

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

## 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

## Sweets

**ARTISANAL ICE CREAM** | 10  
Madagascar Vanilla, Belgium Chocolate, Salted Caramel

**SORBET** | 10  
Mixed Berries Sorbet, Strawberry Sorbet

A TASTE OF THE MEDITERRANEAN | served from 5pm to 11pm

## Starters

**TUNA NIÇOISE SALAD** | 32  
Sesame-crust seared tuna, olives, capers, potatoes, white Spanish anchovies, green beans, rocket, lettuce, housemade dressing, poached egg

**CLASSIC FOIE GRAS** | 89  
Pan-seared foie gras, balsamic glaze, Granny Smith apple vanilla purée, gooseberries, brioche toast.

## Seafood

**GREEK-STYLE SNAPPER** | 50  
Paper-baked red snapper in white wine with black and green olives, capers, heirloom tomatoes, capsicum, lemon, black peppercorn, chilli flakes

## Pastas

**V AUTUMN HARVEST RISOTTO** | 35  
Creamy arborio rice risotto with butternut squash purée, porcini and shimeji mushrooms, Grana Padano

**SQUID INK SPAGHETTI AL FRUTTI DI MARE** | 68  
Fresh seasonal seafood, homemade tomato paste and prawn bisque sauce tossed with squid ink spaghetti

**OCTOPUS A LA PLANCHA** | 98  
Josper-Grilled Spanish octopus, creamy citrus mash, tomato basil salsa

## Meats

**MUSTARD CRUSTED RACK OF LAMB** | 85  
Grass-fed Australian Lamb rack marinated in our house dry rub with a Pommery mustard seed crust, crispy lamb sweetbread, celeriac purée, porcini and bordelaise sauce *\*contains alcohol*

**DUCK À L'ORANGE** | 85  
Classic French braised duck leg, served with duck jus and orange citrus sauce  
*\*contains alcohol*

**ITALIAN BRAISED RABBIT** | 89  
Braised rabbit leg in white wine and tomato medley, served with artichoke, spinach and fettuccine *\*contains alcohol*

The beauty of food is its magic to inspire our imagination.

Our Executive Chef Yves Renou, who helms our kitchen, pays homage to timeless recipes from the Mediterranean for this specially curated menu of seasonal specials.

In these current times where we can #dreamfirstvisitlater, we invite you to escape to the azure waters of the Greek Isles, the Spanish sea side and rustic, provençal France through our selection of dishes.

## 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

**SMOOTHIES**  
Mango, coconut & yoghurt 19  
Cucumber, apple & mint 19

**KOMBUCHA**  
Wild kombucha peach blossoms / chrysanthemum goji / blueberry acai 14

**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*

**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

**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*

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

**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

**WATER** *500ml 1l*  
Acqua Panna-Toscana 15 21  
San Pellegrino 15 21

**S** House specialty **V** Vegetarian | Prices in RM and are subject to 6% Sales & Service Tax and 10% Service Charge

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