

LUNCH SPECIALS

Starters

✓ 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 | 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

✓ 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

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

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

Sweets

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

Sides

Mashed Potato | 8

Sweet Potato Fries | 10

Sautéed Mushrooms | 12

French Fries | 8

Creamy Spinach | 12

Josperized Veg of the Day | 14

ASIAN FAVOURITES

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

✓ KIMCHI FRIED RICE & SOFT SHELL CRAB | 30
Brown rice, kimchi, poached egg, tempura soft shell crab, Korean hot sauce
PRAWN MEE SIAM | 28
Stir-fry rice vermicelli with prawns, chicken, fried tofu and shredded omelette

NASI LEMAK | 12
Coconut jasmine and wild rice, anchovy sambal, hard-boiled egg, fried anchovies, peanuts, fresh cucumber
+ Chicken Rendang (250g) | RM28
+ Sotong Sambal (100g) | RM22

BIRCH CHICKEN RICE | 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
Choice of Steamed Chicken or Char Siew Chicken

CHICKEN SOTO | 26
Nasi impit in homemade chicken broth with pulled chicken, fried potato patties, fried glass noodles, crushed peanuts and sambal kicap

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

CLASSIC CKT | 26
Stir-fried kuey teow with beansprouts, fish cake, red chilli, eggs, prawn, chicken strips

MEE GORENG MAMAK | 28
Stir-fried yellow mee with prawns, chicken, eggs, fish cake, taufu pok, beancurd, bean sprouts and chilli

BLACK BEAN HOR FUN WITH STRIPLOIN | 38
Stir-fried hor fun with tender beef slices in a mildly spicy black bean sauce, capsicum, garlic, ginger, spring onions, topped with a runny egg

BURGERS & PASTAS

✓ 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

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

DIRTY BIRCH HOTDOG | 29
Smoky jalapeño chicken sausage with homemade kantan relish, brown onions, chicken chilli con carne, cheddar cheese, smashed avocado, garlic aioli, lettuce, smoky 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

HOW TO ORDER:

1. Browse our menu
2. WhatsApp to order: +60 11-3934 2070
3. If you would like to order pastries, cakes, beverages and other items, please inform us via Whatapp when placing your order.

Please place your order 1 hour in advance if possible, we will try our best to deliver within a timely manner.
Full payment required to confirm your order.



DINNER

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

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

ADD-ON PROTEIN

Grilled Chicken | 8
Grilled Salmon | 18

Mains

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

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

RED SNAPPER & SALSA | 60
Grilled red snapper, sweet corn, pickled red onion, spicy salsa, chipotle, red chilli, orange, coriander, honey, cherry tomatoes

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

Pastas

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

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

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

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

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

Burgers

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

KOREAN WAGYU HAMBURG | 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

TURKISH PIDE (PEE-DAY)

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

Beverages

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

KOMBUCHA
Wild Kombucha peach blossoms / chrysanthemum goji / blueberry acai | 14

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

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

