

STEAK PLATTER

AVAILABLE DAILY FROM 12PM ONWARDS

BIRCH
BY HUCKLEBERRY

STEAK

OUR STEAKS ARE MARINATED IN A HOMEMADE SMOKEY 7-SPICE BLEND AND COOKED IN A JOSPER CHARCOAL OVEN – A WONDERFUL COMBINATION OF GRILL AND OVEN THAT USES 100% PURE ACACIA WOOD AND CHARCOAL, LENDING A SMOKY, CHARRED AND JUICY DELICIOUSNESS

2-3 PERSONS | RM189**

STRIPLOIN (500g)

Grain fed, Australian beef

SIDES (one of each side)

French Fries / Mash Potato
Choice of one

Creamed Spinach

Chimichurri / Black Pepper Sauce
Choice of one

Baguette Slice & Butter

SET COMES WITH

Mocktail Of Your Choice (2 glasses)

Dessert For Sharing (choice of one)

Fudge Brownie Sundae or

Southern Peach Banana Crumble

4-5 PERSONS | RM359**

STRIPLOIN (1kg)

Grain fed, Australian beef

SIDES (one of each side)

French Fries / Mash Potato

Creamed Spinach

Chimichurri & Black Pepper Sauce

Baguette Slice & Butter

SET COMES WITH

Mocktail Of Your Choice (4 glasses)

Dessert For Sharing (one of each)

Fudge Brownie Sundae

Southern Peach Banana Crumble



MOCKTAILS

ULTIMATE SLUSHIE Pineapple juice, lychee puree, vanilla

SPARKLING COCONUT Coconut water, pandan, soda water

PASSION LEMONADA Passion fruit, lime juice, mint leaves

DROP THE BEET Pineapple juice, lemon juice, beetroot, honey, yoghurt

ICED TEA Ceylon brew, lemon juice, sugar, and choice of below flavours

Tropical / Mixed Berries

SHARING FEASTS

AVAILABLE DAILY FROM 6PM ONWARDS

BIRCH
BY HUCKLEBERRY

Perfect for small and big groups, our sharing feast menu lets you enjoy your favourite Birch dinner dishes with your family and friends.

FOR 2 TO 3 PERSONS | RM178**

STARTERS (one of each)

TRUFFLE MUSHROOM SOUP (V)

Served with truffled bread

BIRCH CAESAR (V)

Romaine lettuce wedges, parmesan crisp, gorgonzola dressing, poached egg

BIRCH HUMMUS DUO (V)

Hummus made with roasted carrots and roasted capsicums served with rosemary and sea salt sourdough

GARLIC FRENCH TOAST (V)

Savoury French toast with garlic, grated truffle pecorino, chives

MAINS (one of each)

GRILLED ANCHO CHILLI & LIME SPRING CHICKEN

Half spring chicken, spicy pineapple sauce, pickled jalapeño, grilled romaine

TRUFFLE MUSHROOM FETTUCCINE (V)

Rich truffle butter cream, fresh Italian truffles, truffle oil, Grana Padano and chives tossed with fettuccine

CHIPOTLE CAULIFLOWER STEAK (V)

Coriander jalapeño pesto, charred lime, assorted nuts

DESSERT

COCONUT PANNA COTTA

With chargrilled pineapple and lime tuile

SELECTION OF HUCKLEBERRY CAKES (choice of one cake slice)

Please ask our server for the cake menu or head over to our cake counter

+RM5** PER PERSON FOR COFFEE/TEA

+RM20** PER PERSON FOR A GLASS OF WINE/PROSECCO

FOR 4 TO 5 PERSONS | RM348**

STARTERS (one of each)

TRUFFLE MUSHROOM SOUP (V)

Served with truffled bread

BIRCH CAESAR (V)

Romaine lettuce wedges, parmesan crisp, gorgonzola dressing, poached egg

BIRCH HUMMUS DUO (V)

Hummus made with roasted carrots and roasted capsicums served with rosemary and sea salt sourdough

GARLIC FRENCH TOAST (V)

Savoury French toast with garlic, grated truffle pecorino, chives

PARMESAN CHICKEN TENDERS

Crispy, golden chicken tenders battered in breadcrumbs and cheese, served with spicy chipotle aioli

MAINS (one of each)

GRILLED ANCHO CHILLI & LIME SPRING CHICKEN

Half spring chicken, spicy pineapple sauce, pickled jalapeño, grilled romaine

ASPARAGUS RISOTTO WITH BROILED NORWEGIAN SALMON

**contains alcohol*

Risotto with white wine, asparagus, salmon, ikura, Grana Padano, ogonori, chives

TRUFFLE MUSHROOM FETTUCCINE (V)

Rich truffle butter cream, fresh Italian truffles, truffle oil, Grana Padano and chives tossed with fettuccine

CHIPOTLE CAULIFLOWER STEAK (V)

Coriander jalapeño pesto, charred lime, assorted nuts

DESSERT

COCONUT PANNA COTTA

With chargrilled pineapple and lime tuile

SELECTION OF HUCKLEBERRY CAKES (choice of two cake slices)

Please ask our server for the cake menu or head over to our cake counter

+RM5** PER PERSON FOR COFFEE/TEA

+RM20** PER PERSON FOR A GLASS OF WINE/PROSECCO

PRIX FIXE MEAL

AVAILABLE DAILY FROM 6PM ONWARDS

BIRCH
BY HUCKLEBERRY

ADULTS

2 COURSE | RM75**

3 COURSE | RM82**

STARTERS (choice of one)

TRUFFLE MUSHROOM SOUP (V)

Served with truffled bread

CHARRED CORN SALAD WITH CREAMY CHIPOTLE (V)

White and yellow sweet corn, cherry tomato, feta, coriander, lime

BIRCH HUMMUS DUO (V)

Hummus made with roasted carrots and roasted capsicums served with rosemary and sea salt sourdough

MAINS (choice of one)

TRUFFLE BEEF BURGER

Sirloin and brisket burger patty, fresh truffles, truffle oil, Swiss cheese aioli, caramelized onions, fries

GRILLED ANCHO CHILLI & LIME SPRING CHICKEN

Half spring chicken, spicy pineapple sauce, pickled jalapeño, grilled romaine

FISH OF THE DAY

Please ask our server for today's fresh fish

TRUFFLE MUSHROOM FETTUCCINE (V)

Rich truffle butter cream, fresh Italian truffles, truffle oil, Grana Padano and chives tossed with fettuccine

CHIPOTLE CAULIFLOWER STEAK (V)

Coriander jalapeño pesto, charred lime, assorted nuts

DESSERT (choice of one)

CREPES SUZETTE FLAMBE **contains alcohol*

Light and airy crepes in a sweet Valencia orange sauce, Grand Marnier flambé, Madagascar vanilla ice cream

COCONUT PANNA COTTA

With chargrilled pineapple and lime tuile

SELECTION OF HUCKLEBERRY CAKES

Please ask our server for the cake menu or head over to our cake counter

KIDS

1 COURSE | RM15** (MAIN ONLY)

2 COURSE | RM21**

MAINS (choice of one)

PLAIN JANE PASTA (V)

Tomato sauce, grated parmesan and butter

OOEY GOOEY QUESADILLA (V)

Cheese, tomatoes, toasted tortilla

MINI-ME FISH & CHIPS

Battered sea bass, french fries, tomato ketchup

DESSERT (choice of one)

KIDDIE CUPCAKE

Classic butter cupcake with buttercream and topped with fun sprinkles

VANILLA / CHOCOLATE ICE CREAM

**serves 1 scoop*

BEVERAGES

BOTTOMLESS DRINKS | RM15**

Choice of:

Coke / Sprite / Iced Lemon Tea

FREE FLOW WINE/COCKTAILS | RM160**

Please ask our server for the selection of house pour wines and cocktail menu

FREE FLOW PROSECCO | RM240**

Choice of:

Torresella / Garden Spritz

**price quoted per person*

served for 60 minutes | cannot be shared with other guests