BREAKFAST



AVAILABLE FROM MONDAY TO SUNDAY | SERVED UNTIL 11AM

EGGS

SIGNATURE EGGS BENEDICT (1)

Poached omega eggs, house-made hollandaise with choice of topping. Choice of Farmer's Bread / Multigrain Sourdough / Gluten Free (+RM3) 35.90 Chicken Slice 29.50

FIRST SQUARE OF THE DAY

Portobello Mushroom

36.00

32.90

2 omega eggs as you like them (fried, poached or soft scrambled) with sauteed potatoes, beef pastrami, chicken mushroom cheese sausage, baked beans, rocket, grilled tomatoes.

Choice of Farmer's Bread / Multigrain Sourdough / Gluten Free (+RM3)

SPICED SHAKSHUKA WITH LABNEH & MAPLE NUTS

29.00

Baked eggs on spiced tomato and eggplant, with creamy labneh, maple-roasted nuts, aromatic dukkah, a dusting of sumac, and toasted multigrain sourdough.

TURKISH EGGS WITH LABNEH & DUKKAH @

22.00

Soft poached eggs served on a bed of creamy labneh, drizzled with chilli-infused oil, and sprinkled with nutty, aromatic dukkah.

Choice of Farmer's Bread / Multigrain Sourdough / Gluten Free (+RM3)

CLASSIC OMELETTE

Plain 🕖	13.00
Classic Cheese	19.50
Chicken Slice and Cheese	24.90
Mushroom	24.90
Green Omelette 🕖	24.90

AVO PESTO OMELETTE

26.00

Fluffy eggs blended with fresh basil pesto, creamy avocado, and feta. Choice of Farmer's Bread / Multigrain Sourdough / Gluten Free (+RM3)

CHILLI CHEESE SCRAMBLED EGGS

24.90

Soft, creamy scrambled eggs with Grana Padano, red chilli, and Szechuan black pepper, topped with chipotle-infused shrimp, shallots, and a drizzle of chilli oil.

Choice of Farmer's Bread / Multigrain Sourdough / Gluten Free (+RM3)

COUPLE OF EGGS

13.00

2 omega eggs (fried, scrambled, poached), salted butter accompanied with freshly baked bread of your choice.

Choice of Farmer's Bread / Multigrain Sourdough / Gluten Free (+RM3) Choice of Marmalade / Salted Kaya / House-made Peanut Butter

EGGY POP

15.00

Fluffy scrambled eggs, garlic aioli, gooey cheese, avo, smoky tomato ketchup in a brioche bun.

+ Smoked Duck Bacon 6.00

SPREADS

Salted Kaya	2.00
House-made Peanut Butter	2.00
Marmalade	3.00
Strawberry Rose Chia Jam	3.80
Cream Cheese (Truffle / Herb / Garlic)	3.00
French Butter with Sea Salt	2.00
French Unsalted Butter	2.00
Parmesan Cheese (20g)	4.00

POWER BOWLS

HUCKLEBERRY GRANOLA

22.50

House-baked with cold pressed coconut oil and honey, served with Koukakis greek yogurt, fresh fruit and raw organic honey.

NUTTY APPLE OVERNIGHT OATS

20.50

Bircher muesli soaked overnight in Greek yogurt and apple juice, layered with shredded green apple, chia seeds, granola, mixed nuts, fresh seasonal fruits, and finished with a drizzle of organic raw honey.

LOCAL FAVOURITES

Homemade kaya, two soft boiled eggs, salted butter, soya sauce, Sarawak white pepper.

Choice of Farmhouse White / 7-Seeds Loaf / Gluten Free (+RM3)

HUCKLEBERRY NASI LEMAK (1)

Coconut basmati rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber.

Sambal Sotong	28.00
Chicken Rendang	30.00
Beef Rendang (120g)	30.00

VEGETARIAN

MUSHROOM EGGY TOAST

26.00

Our in-house creation of 5 mushroom varieties cooked in cream, served on multigrain bread and topped with a 4-minute jammy egg.

SMASHED AVOCADO TOAST

28.50

Creamy avocado on toasted bread, topped with feta, crunchy dukkah, fire-roasted cherry tomatoes, fresh rocket, a drizzle of basil oil, and charred lime.

+ Poached Eggs (2 pieces)

6.00 Choice of Farmer's Bread / Multigrain Sourdough / Gluten Free (+RM3)

DAIRY FREE & VEGAN

TOFU BREAKFAST WRAP & •

28.00

Tofu cooked in turmeric, shallots, garlic and almond milk wrapped with pickled onions, fresh avocado, romaine lettuce, black pinto beans and barbecue sauce in a tortilla wrap.

VEGAN LEMON HERB HUMMUS TARTINE 🛞 🦫

28.00

A hearty multigrain bread topped with creamy lemon hummus, marinated cherry tomatoes in balsamic vinegar, yellow onion, fresh basil and parsley. Finished with a drizzle of olive oil and a sprinkle of pomegranate.

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CRAFT SANDWICHES

29.00

Scrambled eggs, potato hash, avocado, shredded cheese, jalapeño sour cream, salsa, pinto and black beans in a tortilla wrap.

CHICKEN & AVO SANDWICH (1)

32.00

Chicken breast layered with creamy avocado, house-made basil pesto, slow-roasted cherry tomatoes and fresh rocket between slices of our 7 seeds bread.

MELTS

TUNA MELT **(1)**

28.00

Hearty 7-seed bread generously filled with our creamy house-made tuna and melted mozzarella.

ARTICHOKE & SPINACH TOASTIE @ @

28.00

Delicious filling of creamy artichoke, spinach and parmesan cheese sandwiched between perfectly toasted bread.

CHEESE MELT

26.00

Choice of bread layered with creamy cheese sauce, shredded mozzarella, and a hint of whole grain mustard, then toasted with butter for a gooey, indulgent melt.

Choice of Multigrain Sourdough / Ciabatta

BAGELS

BEEF PASTRAMI BAGEL

30.00

Tender beef pastrami, cheddar, pickled cucumber and zesty remoulade.

CHICKEN PESTO BAGEL

26.00

Grilled chicken breast in homemade rustic pesto, garlic cream cheese and romaine.

SMOKED SALMON BAGEL

28.00

Smoked salmon, house-made herbed cream cheese, pickled cucumber and onion, capers and chives.

TRUFFLE MUSHROOM BAGEL

26.00

Sautéed mushrooms, truffle cream cheese and fresh rocket on a bagel from our bakery.

SOUP & SALADS

RUSTIC MUSHROOM SOUP

27.00

Our special combination of porcini, shimeji and button mushrooms, with grilled wood-toasted sourdough.

ROASTED TOMATO SOUP

26.00

Smoky roasted tomato soup topped with creamy labneh and a drizzle of fragrant basil oil, finished with fresh Thai basil.

SUPERFOOD SALAD

34.00

Romaine, baby spinach, mango, quinoa, rocket, red cabbage, pomegranate, avocado, blueberry, organic honey lemon dressing, mix seeds and nuts.

SALAD ADD-ONS

Beef Striploin (80g) 14.00 Grilled Chicken (100g) 8.00 Smoked Duck (80g) 10.50 Grilled Salmon (80g) 14.00 Smoked Salmon (80g) 14.00 Grilled Prawns (80g) 14.00 **Boiled Egg** 4.00 Fresh Avocado 8.00 (Half) 14.00 (Full)

PASTA | SERVED FROM 10AM

DUCK BACON & EGG SPAGHETTI •

29.00

A simple, aglio olio dish of spaghetti, house-made duck bacon, poached egg, chilli flakes, shallots and garlic.

+RM6 / PORTION FOR GLUTEN FREE PASTA
PLEASE ALLOW 10 MINUTES FOR OUR GLUTEN FREE PASTA

SWEET TREAT

HUCKLEBERRY BANANA FRENCH TOAST (1)

28.00

Thick slices of rich, custard-soaked brioche baked to a golden perfection, topped with sweet Chiquita bananas and crunchy toasted walnuts.

Choice of Homemade Maple Syrup / Organic Raw Honey