

# DESSERT

Soft serve ice cream with one topping of your choice (ask for flavour of the day)	7
Chocolate fondant with salted caramel and mint chocolate chip ice cream	20
Monkey Shoulder Cranachan cheesecake, blueberry ripple ice cream	18
Apple-blackberry crumble pie, vanilla custard	17
BSK snickers, popcorn ice cream	18
Banana sticky toffee pudding, muscovado caramel, clotted cream	18
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
Select your British cheese board - served with oat cakes and apple chutney (Cashel Blue, Wigmore, Stinking Bishop, Ragstone, Keen's - Cheddar)	20 (3pcs)/30 (5pcs)

# SMOOTHIE

Banana, avocado, cacao powder, cinnamon	11
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# FRESH JUICES

<b>Detox</b>	9
Apple, spinach, kale, ginger, cucumber, green bell pepper, lemon	
<b>Red Vitamin</b>	9
12	
Beetroot, tomato, carrot, lemon	
<b>Tropical Mix</b>	9
Orange, pineapple, mango, strawberry, blood orange, kiwi, pear, honey	

# MILKSHAKE

<b>Vanilla milkshake</b>	12
With a touch of hazelnut and soft serve ice cream	
<b>Stracciatella milkshake</b>	
With chocolate chips and pistachio	
<b>Colada milkshake</b>	16
Dark rum, coconut and soft serve ice cream	

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## BRUNCH

The English breakfast - Two eggs of your choice, bacon, sausage, mushrooms, tomato, baked beans	24
Eggs Benedict - With honey roasted ham, spinach or smoked salmon	19
BSK open-faced omelette with mushrooms, gruyère cheese and rocket	18
King prawn roll, Thousand Island dressing, lettuce, tomato and waffle crisps	28
Buttermilk fluffy pancakes served with honeycomb butter, banana and maple syrup	18
Grilled gammon steak, two fried eggs, tomato, mushroom, chips	29
Avocado wedges on pumpernickel toast, poached egg, mustard mayo	15
Scotch egg - Deep fried breaded egg with pork, celériac remoulade, rosemary potatoes	18
Vanilla yogurt, home-made treacle granola and mixed berries	12

## STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, ginger	21
Seared salmon, soy dressing, nori crisps, mango, coriander	19
Pork and pistachio pie, apple chutney, pickled quail's egg	17
Spicy tuna tartare, chili, garlic, sesame oil, wonton crisps	19
Chicken liver and foie gras parfait, Earl Grey tea jelly, toasted brioche	23
Seared scallops, carrot purée, treacle cured bacon, apple, celery cress	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, butternut squash, Taleggio cheese, San Daniele ham, rocket pesto (to share)	28
Cider-onion soup, cheddar cheese toastie	17

## SALADS

Chicken caesar salad, pancetta, anchovies, soft boiled egg, parmesan	16/28
Quinoa salad, sweet corn, pomegranate, baby kalia, walnuts	14/26
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	14/26

## SIDES

Chips	10
Mashed potato	10
Onion rings	12
Macaroni cheese with garlic roasted crumbs	16
Seasonal greens	8

## MAINS

Traditional Sunday roast with Yorkshire pudding, roasted potatoes, spiced honey carrots, seasonal greens, gravy	45
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Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK short rib beef burger 7oz, Monterey Jack cheese, smoked bacon ketchup, chips	29
Saffron risotto, semi-dried tomatoes, aged parmesan (add king prawns 18)	32
Slow-roasted Dingley Dell pork belly, spiced apple purée	29
Braised lamb shank, mashed potato, spiced carrots and lemon gremolata	45
Traditional fish & chips, crushed peas, tartar sauce	29
Roasted sea trout, spicy couscous, confit cherry tomatoes, samphire	37

## GRILL

Baby chicken, bang bang sauce, burnt lemon	34
Lamb chops	53
Dingley Dell pork chop 280g	44
Angus Sirloin steak 280g 150 days grain fed	62
Irish Angus Rib-eye steak 350g 28 days aged grass fed	68
Mixed grill platter to share for 2-3 (ask your server for the selection)	130

## RARE BREED

*Daily selection of dry aged, native and rare breed prime beef cuts, sourced from our artisan suppliers,*

*matured in our own dry age fridge for a minimum of 28-35 days.*

*Availability is dependent on what chef has in the cabinet.*

*"Minimum of 250g per order"*

Please ask your server for today's selection

Ribeye	26per100g
Sirloin	23per100g
Tenderloin	25per100g
Japanese Wagyu Sirloin	45per100g
Côte de boeuf	22per100g

*Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce*

*Make your own Surf and Turf with any grill, half lobster or king prawns 25*

Prices stated are subject to 7% GST and 10% service charge

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal