

BSK EXPRESS LUNCH

2 course - 46 / 3 course - 52

STARTERS

Seabass carpaccio, leche de tigre, salsa verde
Cauliflower 65, yogurt dressing
Caesar salad, soft boiled egg, pancetta, anchovies

MAIN COURSES

Superfood salad, orange dressing, mixed nuts
Steelhead trout, soused prawns, wild mushrooms
Baby chicken, secret sauce, nashi pear
Wagyu flank steak, Koffman's fries (add 18)

DESSERT

Raspberry sorbet, fresh fruits
Chocolate ganache, ginger beer sorbet

Add a glass of wine
carefully selected by our Sommelier or
a mocktail crafted by our Mixologist for 8

STARTERS

Hamachi Crudo 26
Leche de tigre, salsa verde

Burrata 28
Marinated heirloom tomatoes, basil gel

Spicy Tuna Tartare 26
Wonton crisps, avocado, furikake

Tamarind Spiced Chicken Wings 24
Spring onions, coriander

Salt & Pepper Squid 21
Lime & coriander mayo

SALADS

Chicken Bang Bang Salad 18/25
Lamb lettuce, mouli, chilli, radish,
ginger, sesame seeds

Tabbouleh Salad 18/25
Romesco dressing, halloumi, cashew nuts

ADD TO YOUR SALAD

Halloumi 10

Chicken Breast 10

Smoked Salmon 16

MAINS

Keralan Cauliflower Curry 34
Coconut, pomegranate, cashew nuts

Truffle Cannelloni 38
Parmesan, spinach, bechamel, truffle

Iberico Pork Chop 48
Hispi cabbage, spicy tikka masala, onion gravy

Baby Chicken 36
Secret sauce, yuzu nashi pear

Smoked Duck Breast 42
Aubergine chilli crunch, orange honey sauce

Fish & Chips 48
Black cod, mushy peas, tartare sauce

Thai Red Prawn Curry 38
Prawn cracker, basmati rice

Bread Street Kitchen Burger 36
Dry-aged beef burger, Monterey Jack
cheese, sriracha mayo, Koffman's fries

BEEF WELLINGTON

SINGLE SLICE 68

WHOLE TO SHARE 188
Please allow 45 minutes
Served with mashed potatoes & red wine jus

DESSERTS

Chocolate Ganache 19
Ginger beer sorbet

Vanilla Cheesecake 19
Fig jam, granny smith apple, yogurt sorbet

Strawberry & Lychee Knickerbocker 21
Aloe vera, pistachio crumble

Pineapple & Kiwi Carpaccio 19
Passion fruit, lime, coconut sorbet

Sticky Toffee Pudding 21
Clotted cream ice cream

SIDES

Koffman's Fries 12

Macaroni Cheese, Roasted Garlic Crumbs 16

Fine Green Beans, Chilli & Almonds 10

Creamed Spinach 8

Mash Potatoes 14

Honey Roast Carrots 12

As part of our sustainable mission, we are only serving purified & filtered water at \$3/person in the restaurant.
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
All prices displayed are subject to Prevailing Goods & Services Tax, & 10% Service Charge.