

DAIRY FREE MENU HOT & COLD STARTERS

Cured salmon, horseradish, pickled shallots, caper purée	19
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, pork and fennel sausage, harissa hummus, red chili, shallots (to share)	28
Impossible flatbread, harissa hummus, red chili, shallots (to share)	24
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28

SALADS

Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, cucumber, rocket leaves, pumpkin seeds, balsamic	15/26

For any salad add on grilled king prawns 18, grilled chicken 10, avocado 6 or smoked salmon 16

SIDES

Chips	10
Seasonal vegetables	8
Honey glazed spiced carrots	8

*All prices displayed are subject to Prevailing Goods and Services Tax 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.*

DAIRY FREE MENU MAINS

Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK beef burger 7oz, chipotle aioli, fries	30
Slow roasted Dingley Dell pork belly, whole grain mustard jus	29
Mushroom risotto, truffle pesto, pine nuts	32
Traditional fish and chips, crushed peas, tartar sauce	29
Impossible Wellington, glazed carrots, seasonal greens	45
Seared Sea Bream, coconut curry sauce, mussels, curry leaves	39

GRILL

Baby Chicken, chimichurri sauce, burnt lemon	36
Australian Lamb chops 350g	55
Dingley Dell pork chop 280g	45
USDA sirloin steak 280g 365 days grain fed	63
Irish Angus rib-eye steak 300g 28 days aged grass fed	70
Butcher's board to share for 2-3 (ask your server for the selection)	132

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

British Hereford sirloin, grass fed, 300g	69
Pinnacle Australian Great Southern Ribeye, grass fed, 300g	76
Japanese Wagyu sirloin, grain fed, 250g	112
Australian Angus rib-eye on the Bone, grass fed, 800g	122
John Stone Irish Tomahawk, grass fed, 1kg (choice of 2 sides included)	198

Serve with red wine jus or chimichurri sauce

DAIRY FREE DESSERT

Pineapple "panna cotta", passion fruit, kiwi, lime, coconut sorbet	15
Seasonal fruit and berry platter	15

SWEET WINE

2018 Moscato d'Asti, Sori dei Fiori, Piedmont, Italy - 125 ml	15
2014 Sauternes, Chateau Simon, Bordeaux, France - 125 ml	22

APERITIFS COCKTAILS

BSK Spritz - Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon	18
Endless Summer - Campari, strawberry & thyme syrup, grapefruit juices, rose, Prosecco, soda.	18
Traditional Pimm's No1 combined with our homemade lemonade, mint, cucumber & berries	17

FLAVOURED ICE TEA

Ginger Lemongrass | Lemon | Raspberry & Mint | Mango and Tangerine

Single serving in glass	11
Jug - fits nicely to 4 glasses	32

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