

DAIRY FREE MENU HOT & COLD STARTERS

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| Sea bass fillet carpaccio, diced avocado, horseradish, red shiso cress, ginger dressing | 21 |
| Salmon and shrimp ceviche, crushed avocado, coriander, red chili, lime, wonton skin crisps | 19 |
| Seared scallops, spiced red lentils purée, chorizo | 25 |
| Tamarind spiced chicken wings, spring onions, coriander | 18 |
| Flatbread, fennel and pork sausage, spinach, red chili, shallots (to share) | 28 |
| Impossible flatbread, tomato sauce, chili, shallots, mozzarella, rocket pesto (to share) | 24 |
| Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce | 28 |

SALADS

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| Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg | 16/28 |
| Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond | 15/27 |
| Heirloom Tomato salad, crunchy quinoa, basil dressing | 14/26 |
| Watermelon, avocado, rocket, pumpkin seeds, balsamic | 15/26 |

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

SIDES

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| Chips | 10 |
| Seasonal vegetables | 8 |
| Honey glazed spiced carrot | 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

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| Roasted silver cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce | 39 |
| BSK dry age beef burger 7oz, smoked bacon ketchup, chips (add fried egg for \$2) | 29 |
| Slow roasted Dingley Dell pork belly, whole grain mustard jus | 29 |
| Tomato risotto, basil pesto | 32 |
| Traditional fish and chips, crushed peas, tartar sauce | 29 |
| Roasted sea trout, white asparagus, prawn, saffron emulsion | 41 |
| Red wine braised beef cheek, crushed potatoes, spiced carrots, salsa verde | 42 |
| Impossible Wellington, glazed carrots, baby corn, seasonal greens | 39 |

GRILL

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| Rendang spiced baby chicken, scallion salad with wafu dressing | 36 |
| Australian Lamb chops 350g | 55 |
| Dingley Dell pork chop 280g | 45 |
| Dingley Dell pork T-bone 450g | 56 |
| New Zealand Angus sirloin steak 280g 150 days grain fed | 63 |
| Irish Angus rib-eye steak 320g 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 for a minimum of 28-35 days.
Availability is dependent on what chef have in the cabinet.*

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| British Hereford sirloin, grass fed, 300g | 69 |
| Aspen Ridge Prime USDA Angus rib-eye, 300 days grain fed, 300g | 76 |
| Japanese Wagyu sirloin, grain fed, 250g | 112 |
| Australian Angus rib-eye on the Bone, grass fed, 800g | 122 |

Serve with red wine jus

DAIRY FREE DESSERT

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| <i>Pineapple carpaccio, passion fruit, lime, mango sorbet</i> | 15 |
| <i>Seasonal fruit and berry platter</i> | 15 |

SWEET WINE (125ML)

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| <i>2016 Moscato "Woolshed" Victoria, Australia (Fresh, fruity, sweet and aromatic)</i> | 15 |
| <i>2016 Riesling, Giesen Estate, Marlborough, New Zealand (medium-sweet, tropical fruits, juicy)</i> | 16 |

TO FINISH

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| <i>Treat of Mandorla</i> | 17 |
| <i>Amaretto and Grappa dessert cocktail</i> | |
| <i>not too sweet, not too sour, just perfect after your lovely meal</i> | |
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| <i>Swiss Eau de Vie – served icy chilled (30ml)</i> | 14 |
| <i>Williamine Pear or Abricotine or Mirabelle</i> | |

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