

HOT & COLD STARTERS

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| Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing | 21 |
| Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce | 28 |
| Salmon and shrimp ceviche, crushed avocado, coriander, red chili, lime, wonton skin crisps | 19 |
| Chicken liver and foie gras parfait, Madeira jelly, toasted brioche | 23 |
| Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing | 26 |
| Seared scallops, spiced red lentils purée, chorizo | 25 |
| Tamarind spiced chicken wings, spring onions, coriander | 18 |
| Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share) | 28 |
| Impossible flatbread, tomato sauce, chili, shallots, mozzarella, rocket pesto (to share) | 24 |
| Smoked tomato soup, crème fraîche, basil oil, croutons | 17 |
| Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion | 26 |

SALADS

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| Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan | 16/28 |
| Heirloom Tomato salad, burrata cheese, crunchy quinoa, basil dressing | 14/26 |
| Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond | 15/27 |
| Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing | 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 |
| Mashed potato | 10 |
| Macaroni cheese with garlic roasted crumbs | 16 |
| 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.*

MAINS

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| Beef filet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus | 80 |
| Roasted silver cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce | 39 |
| BSK dry age beef burger 7oz, Monterey Jack cheese, smoked bacon ketchup, chips (add fried egg for\$2) | 29 |
| Tomato risotto, basil pesto, grated pecorino cheese | 32 |
| Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus | 29 |
| Roasted sea trout, white asparagus, prawn, saffron emulsion | 41 |
| Traditional fish and chips, crushed peas, tartar sauce | 29 |
| Red wine braised beef cheek, mashed potatoes, spiced carrots, salsa verde | 42 |
| Roasted duck breast, baked blue cheese polenta, swiss chard, red wine jus | 38 |
| Impossible Wellington, glazed carrots, baby corn, seasonal greens | 39 |

GRILL

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| Rendang spiced baby chicken, scallion salad with wafu dressing, red pepper dip | 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. Availability is dependent on what chef have in the cabinet.

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| British Hereford sirloin, grass fed, 300g, minimum 28 days dry aged | 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 |

*Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce
Add truffle butter 6*

DESSERT

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| Soft serve ice cream with one topping of your choice (ask for flavour of the day) | 7 |
| Berry sundae, strawberry ice cream, yogurt soft serve, chocolate dome, marshmallows | 18 |
| Sticky toffee sundae, banana ice cream, whipped cream, caramel sauce | 18 |
| Chocolate fondant with salted caramel, mint chocolate chip ice cream | 20 |
| Diplomatico Reserva rum cheesecake, mango sorbet | 18 |
| BSK snickers, popcorn ice cream | 18 |
| Pineapple carpaccio, passion fruit, coconut sorbet, lime | 15 |
| BSK dessert platter to share (pick any three except sundaes) | 45 |

SWEET WINE (125ML)

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| 2016 Moscato "Woolshed" Victoria, Australia (Fresh, fruity, sweet and aromatic) | 15 |
| 2017 Riesling, Giesen Estate, Marlborough, New Zealand (medium-sweet, tropical fruits, juicy) | 16 |

DIGESTIVES COCKTAILS

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| Treat of Mandorla - Amaretto and grappa dessert cocktail | 17 |
| Digestizzy - Fernet Branca combined with sweet vermouth | 17 |
| Lemon Bay - Limoncello with touch of Chartreuse and grappa | 17 |

SHAKES

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| Vanilla milkshake with a touch of hazelnut and soft serve ice cream | 12 |
| Stracciatella milkshake with chocolate chips and pistachio syrup | 12 |
| Baileys milkshake with butterscotch liquor, and soft serve coffee ice cream | 19 |

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Password: Bsk@1234



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