

## DESSERT

Soft serve ice cream with one topping of your choice (ask for flavour of the day)	7
Chocolate fondant with salted caramel, 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
BSK dessert platter to share	45
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)

## SWEET WINE (125ML)

2015 Scanavino, Moscato d'Asti, Piedmont, Italy	15
Fresh, fruity, sweet and aromatic	

## TO FINISH

<b>Treat of Mandorla</b>	17	<b>Vanilla milkshake</b>	12
Amaretto and Grappa dessert cocktail		With a touch of hazelnut and soft serve ice cream	
<b>Digestizy</b>	17	<b>Stracciatella milkshake</b>	12
Fernet Branca combined with sweet vermouth		With chocolate chips and pistachio	
<b>Lemon Bay</b>	17	<b>Colada milkshake</b>	16
Limoncello with touch of Chartreuse and Grappa		Dark rum, coconut and soft serve ice cream	

Wifi: BREADSTREETKITCHEN  
Password: Bsk@1234



@BSKSingapore#BSKMB



@bsksingapore#breadstreetkitchensg



@BreadStreetKitchenSingapore

## HOT & COLD STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, ginger	21
Seared salmon, soy dressing, nori crisps, mango, coriander	19
Spicy tuna tartare, chili, garlic, sesame oil, wonton crisps	19
Alaskan king crab and apple cocktail with pink peppercorn	28
Pork and pistachio pie, apple chutney, pickled quail's egg	17
Chicken liver and foie gras parfait, Earl Grey tea jelly, toasted brioche	23
Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing	26
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
Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion	26
Tomato tart, caramelized onions, burrata cheese, balsamic glaze	20
Sriracha marinated king prawns, green mango salad	27

## SALADS

Chicken caesar salad, pancetta, anchovies, soft boiled egg, parmesan	16/28
Quinoa salad, sweet corn, pomegranate, baby kalia, walnuts	14/26
Red cabbage, kale, carrots, candied pecans, orange dressing	13/25
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	14/26

## SIDES

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

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.

## MAINS

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
Roasted monkfish wrapped in Parma ham, ratatouille, red wine jus	36
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
Roasted sea trout, spicy couscous, confit cherry tomatoes, samphire	37
Traditional fish & chips, crushed peas, tartar sauce	29
Tamarind glazed duck breast, lentils, aubergine purée	38
Pappardelle, creamy mushroom sauce, poached egg	29

## GRILL

Baby chicken, bang bang sauce, burnt lemon	34
Lamb chops	53
Dingley Dell pork chop 280g	44
Dingley Dell pork T-bone 450g	56
Angus sirloin steak 280g 150 days grain fed	62
Irish Angus rib-eye steak 330g 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 (Minimum of 1kg)	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*