

HOT & COLD STARTERS

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
Spicy salmon tartare, chili, garlic, cucumber, mango purée, crème fraîche, wonton 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, curry & apple purée, treacle cured bacon, spiced brandy snaps	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28
Cider and onion soup, cheddar cheese toastie	17
Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion	26
Heirloom tomato tart, caramelized onion, burratina cheese, balsamic glaze	20

SALADS

Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28
Red cabbage, kale, carrots, candied pecans, alfalfa sprouts, pomegranate, orange dressing	13/25
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing	14/26

For any salad add on grilled king prawns 18 or grilled chicken 10

SIDES

Chips	10
Mashed potato	10
Macaroni cheese with garlic roasted crumbs	16
Seasonal vegetables	8

All prices are subject to 10% service charge and prevailing government taxes
If you have any food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal

MAINS

Beef filet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus	80
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
Green pea risotto, asparagus, aged Parmesan, crunchy pea shoots	32
Slow roasted Dingley Dell pork belly stuffed with parsley and garlic, apple purée, whole grain mustard jus	29
Braised lamb shank, mashed potato, orange gremolata	45
Baked sea trout with prawn, green asparagus, king oyster mushroom, samphire, wild garlic velouté	38
Traditional fish and chips, crushed peas, tartar sauce	29
Roasted duck breast, smoked mashed potato, green asparagus, pea puree, red wine jus with treacle bacon	38
Baked aubergine, heirloom tomatoes, feta cheese, spring salad	29

GRILL

Baby chicken, burnt lime, coriander yoghurt dip, cabbage salad with kimchi dressing	36
Lamb chops	55
Dingley Dell pork chop 280g	45
Dingley Dell pork T-bone 450g	56
Angus sirloin steak 280g 150 days grain fed	63
Irish Angus rib-eye steak 330g 28 days aged grass fed	69
Mixed grill platter 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 has in the cabinet.
"Minimum of 250g per order"

British Longhorn rib-eye, grass fed	26per100g
British Hereford sirloin, grass fed	23per100g
Japanese Wagyu sirloin, grain fed	45per100g
Irish Angus T- Bone, grass fed (ask your server for weight availability)	20per100g

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

DESSERT

Soft serve ice cream with one topping of your choice (ask for flavor of the day)	7
Chocolate fondant with salted caramel, mint chocolate chip ice cream	20
Diplomatico Reserve cheesecake, mango sorbet	18
Homemade cones with strawberry and ricotta cream, pistachio nuts, strawberry jelly	18
BSK snickers, popcorn ice cream	18
Apple and blackberry crumble, vanilla custard	17
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)

2016 Scanavino, Moscato d'Asti, Piedmont, Italy	15
Fresh, fruity, sweet and aromatic	

DIGESTIVES COCKTAILS

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

Vanilla milkshake with a touch of hazelnut and soft serve ice cream	12
Stracciatella milkshake with chocolate chips and pistachio	12
Colada milkshake with dark rum, coconut and soft serve ice cream	16

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