

## GLUTEN FREE DESSERT

Soft serve ice cream with one topping of your choice (ask for flavour of the day)	7
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
BSK snickers, popcorn ice cream	18
Select your British cheese board - served with apple chutney	20(3pcs)/30(5pcs)
Cashel Blue	
Wigmore	
Stinking Bishop	
Ragstone	
Cheddar - Keen's	

## SWEET WINE (125ML)

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

## TO FINISH

<b>Treat of Mandorla</b>	17
Amaretto and Grappa dessert cocktail - not too sweet, not too sour, just perfect after your lovely meal	
<b>Digestizy</b>	17
Fernet Branca combined with sweet vermouth, garnished with white and dark chocolate	
<b>Lemon Bay</b>	17
Milky style of dessert cocktail with Italian Limoncello with touch of Chartreuse and Grappa	
<b>Swiss Eau de Vie - served icy chilled (30ml)</b>	14
Williamine Pear or Abricotine or Mirabelle	

Wifi: BREADSTREETKITCHEN  
Passwords: Bsk@1234



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# GLUTEN FREE MENU

## HOT & COLD STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, ginger	21
Chicken liver and foie gras parfait, Earl Grey tea jelly, gluten free toast	23
Alaskan king crab and apple cocktail with pink peppercorn	28
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
Cider-onion soup, cheddar cheese, gluten free toastie	17
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 kailan	14/26
Red cabbage, kale, carrots, candied pecans, orange dressing	13/25
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	14/26

## SIDES

Seasonal greens	8
Mashed potato	10
Spiced carrots	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

# GLUTEN FREE MENU

## 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
Braised lamb shank, mashed potato, spiced carrots and lemon gremolata	45
Slow-roasted Dingley Dell pork belly, spiced apple purée	29
Tamarind glazed duck breast, lentils, aubergine purée	38

## 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 150 days grain fed 280g	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	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*