

DAIRY FREE MENU HOT & COLD STARTERS

Sea bass fillet carpaccio, diced avocado, horseradish, red shiso cress, ginger dressing	21
Spicy salmon tartare, mango puree, cucumber, chili, garlic, wonton crisps	19
Seared scallops, treacle cured bacon, celery cress	24
Tamarind spiced chicken wings, spring onions, coriander	18
Tagliolini, blue swimmer crab meat, parsley, chili, white wine and olive oil emulsion	26

SALADS

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

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

SIDES

Chips	10
Seasonal vegetables	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.

DAIRY FREE MENU MAINS

Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK short rib beef burger 7oz., smoked bacon ketchup, chips	29
Green pea risotto, asparagus, crunchy pea shoots	32
Baked sea trout with prawn, green asparagus, king oyster mushroom, samphire, fish consommé	38
Slow roasted Dingley Dell pork belly stuffed with parsley and garlic, whole grain mustard jus	29
Braised lamb shank, crushed potato, orange gremolata	45
Traditional fish and chips, crushed peas, tartar sauce	29
Roasted duck breast, crushed potato, pea puree, asparagus, red wine jus with treacle bacon	38
Baked aubergine, heirloom tomatoes, spring salad	29

GRILL

Baby chicken, burnt lime, 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

Serve with red wine jus

DAIRY FREE DESSERT

Pineapple carpaccio, passion fruit, lime, mango sorbet 15
Seasonal fruit and berry platter 15

SWEET WINE (125ML)

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

TO FINISH

Treat of Mandorla 17
Amaretto and Grappa dessert cocktail
not too sweet, not too sour, just perfect after your lovely meal

Swiss Eau de Vie – served icy chilled (30ml) 14
Williamine Pear or Abricotine or Mirabelle

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