

GLUTEN FREE MENU HOT & COLD STARTERS

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| Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing | 21 |
| Chicken liver and foie gras parfait, Madeira jelly, gluten free toast | 23 |
| Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce | 28 |
| Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing | 26 |
| Seared scallops, sea urchin butter, Ras el hanout cauliflower couscous | 24 |
| Tamarind spiced chicken wings, spring onions, coriander | 18 |
| Leek and potato soup, cheddar cheese tostie | 17 |
| Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share) | 28 |
| Squid ink cured salmon, tobiko caviar, cucumber ribbon, citrus dressing | 19 |

SALADS

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| Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan | 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, feta cheese, rocket, pumpkin seeds, balsamic dressing | 14/26 |

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

SIDES

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| Seasonal vegetables | 8 |
| Mashed potato | 10 |
| Chips | 10 |

Prices stated are subject to 10% service charge and prevailing GST.

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

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| 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 | 29 |
| Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus | 29 |
| Roasted duck breast, black pepper glaze, parsnip purée, treacle bacon, blackberries, kale | 38 |
| Tomato risotto, basil pesto, grated pecorino cheese | 32 |
| Braised turkey leg, bubble and squeak mashed potato, sage, bacon | 45 |
| Roasted sea trout, poached smoke haddock, grilled prawns, charlotte potatoes, broccoli, langoustine bisque | 41 |

GRILL

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| Go Chu baby chicken, apple celery slaw, yoghurt dip | 36 |
| Lamb chops | 55 |
| Dingley Dell pork chop 280g | 45 |
| Dingley Dell pork T-bone 450g | 56 |
| Angus Sirloin steak 150 days grain fed 280g | 63 |
| Irish Angus rib-eye steak 300g 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.*

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| British Hereford sirloin, grass fed, 300g | 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 and mushroom 6*

GLUTEN FREE DESSERT

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| 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 |
| Diplomatico Reserve cheesecake, mango sorbet | 18 |
| Chocolate meringue with Chinese Five Spice ice cream sandwich, mandarin | 16 |

SWEET WINE (125ML)

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

TO FINISH

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

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