

HOT & COLD STARTERS

<i>Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing</i>	21
<i>Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce</i>	28
<i>Squid ink cured salmon, tobiko caviar, cucumber ribbon, citrus dressing</i>	19
<i>Chicken liver and foie gras parfait, Madeira jelly, toasted brioche</i>	23
<i>Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing</i>	26
<i>Seared scallops, sea urchin butter, Ras el hanout, cauliflower couscous</i>	24
<i>Tamarind spiced chicken wings, spring onions, coriander</i>	18
<i>Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)</i>	28
<i>Leek and potato soup, cheddar cheese tostie</i>	17
<i>Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion</i>	26
<i>Butternut squash tart, caramelized onion, stilton blue cheese, walnut, honey sherry dressing</i>	20

SALADS

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

For any salad add on grilled king prawns 18 or grilled chicken 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.*

MAINS

<i>Roasted silver cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce</i>	39
<i>BSK dry age beef burger 7oz, Monterey Jack cheese, smoked bacon ketchup, chips</i>	29
<i>Tomato risotto, basil pesto, grated pecorino cheese</i>	32
<i>Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus</i>	29
<i>Braised turkey leg, bubble and squeak mashed potato, sage, bacon</i>	45
<i>Roasted sea trout, poached smoke haddock, grilled prawns, charlotte potatoes, broccoli, langoustine bisque</i>	41
<i>Traditional fish and chips, crushed peas, tartar sauce</i>	29
<i>Roasted duck breast, black pepper glaze, parsnip purée, treacle bacon, blackberries, kale</i>	38
<i>Chard cauliflower, curried cauliflower purée, parsnip crisp</i>	29

GRILL

<i>Go Chu baby chicken, apple celery slaw, yoghurt dip</i>	36
<i>Lamb chops</i>	55
<i>Dingley Dell pork chop 280g</i>	45
<i>Dingley Dell pork T-bone 450g</i>	56
<i>Angus sirloin steak 280g 150 days grain fed</i>	63
<i>Irish Angus rib-eye steak 300g 28 days aged grass fed</i>	69
<i>Mixed grill platter to share for 2-3 (ask your server for the selection)</i>	132
<i>Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce</i>	
<i>Add truffle butter and mushroom 6</i>	

SIDES

<i>Chips</i>	10
<i>Mashed potato</i>	10
<i>Macaroni cheese with garlic roasted crumbs</i>	16
<i>Seasonal vegetables</i>	8

DESSERT

<i>Sticky toffee sundae, banana ice cream, whipped cream, caramel sauce</i>	18
<i>Soft serve ice cream with one topping of your choice (ask for flavour of the day)</i>	7
<i>Chocolate fondant with salted caramel, mint chocolate chip ice cream</i>	20
<i>Diplomatico Reserve cheesecake, mango sorbet</i>	18
<i>Chocolate meringue with Chinese Five Spice ice cream sandwich, mandarin</i>	16
<i>BSK snickers, popcorn ice cream</i>	18
<i>Pumpkin and pecan pie, clotted cream</i>	17
<i>Pineapple carpaccio, passion fruit, coconut sorbet, lime</i>	15
<i>BSK dessert platter to share (pick any three except Sticky toffee sundae)</i>	45

SWEET WINE (125ML)

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

DIGESTIVES COCKTAILS

<i>Treat of Mandorla - Amaretto and grappa dessert cocktail</i>	17
<i>Digestizy - Fernet Branca combined with sweet vermouth</i>	17
<i>Lemon Bay - Limoncello with touch of Chartreuse and grappa</i>	17

SHAKES

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

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