

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
Salmon and shrimp ceviche, crushed avocado, coriander, red chili, lime, wonton skin 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, spiced red lentils purée, chorizo	25
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28
Impossible flatbread, tomato sauce, chili, shallots, mozzarella, rocket pesto (to share)	24
Smoked tomato soup, crème fraîche, basil oil, croutons	17
Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion	26

SALADS

Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28
Heirloom Tomato salad, burrata cheese, crunchy quinoa, basil dressing	14/26
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing	15/26

For any salad add on grilled king prawns 18, grilled chicken 10 or smoked salmon 16

SIDES

Chips	10
Mashed potato	10
Macaroni cheese with garlic roasted crumbs	16
Seasonal vegetables	8
Honey glazed spiced carrots	8

*All prices displayed are subject to Prevailing Goods and Services Tax 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.*

MAINS

Beef filet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus	80
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 (add fried egg for\$2)	29
Tomato risotto, basil pesto, grated pecorino cheese	32
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Roasted sea trout, white asparagus, prawn, saffron emulsion	41
Traditional fish and chips, crushed peas, tartar sauce	29
Red wine braised beef cheek, mashed potatoes, spiced carrots, salsa verde	42
Roasted duck breast, baked blue cheese polenta, swiss chard, red wine jus	38
Impossible Wellington, glazed carrots, baby corn, seasonal greens	45

GRILL

Rendang spiced baby chicken, scallion salad with wafu dressing, red pepper dip	36
Australian lamb chops 350g	55
Dingley Dell pork chop 280g	45
Dingley Dell pork T-bone 450g	56
New Zealand Angus sirloin steak 280g 150 days grain fed	63
Irish Angus rib-eye steak 320g 28 days aged grass fed	70
Butcher's board 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. Availability is dependent on what chef have in the cabinet.*

British Hereford sirloin, grass fed, 300g, minimum 28 days dry aged	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 6*

DESSERT

Soft serve ice cream with one topping of your choice (ask for flavour of the day)	7
Berry sundae, strawberry ice cream, yogurt soft serve, chocolate dome, marshmallows	18
Sticky toffee sundae, banana ice cream, whipped cream, caramel sauce	18
Chocolate fondant with salted caramel, mint chocolate chip ice cream	20
Diplomatico Reserva rum cheesecake, mango sorbet	18
BSK snickers, popcorn ice cream	18
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
BSK dessert platter to share (pick any three except sundaes)	45

SWEET WINE (125ML)

2016 Moscato "Woolshed" Victoria, Australia (Fresh, fruity, sweet and aromatic)	15
2017 Riesling, Giesen Estate, Marlborough, New Zealand (medium-sweet, tropical fruits, juicy)	16

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 syrup	12
Baileys milkshake with butterscotch liquor and soft serve coffee ice cream	19

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