

HOT & COLD STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, ginger	21
Spicy salmon tartare, mango, cucumber, chili, garlic, wonton crisps	19
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28
Pork and pistachio pie, apple chutney, pickled quail's egg	17
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23
Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing	26
Seared scallops, cauliflower purée, treacle cured bacon, apple, ras el hanout toasted almonds	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, butternut squash, Taleggio cheese, mushrooms, San Daniele ham, rocket pesto (to share)	28
Cider-onion soup, cheddar cheese toastie	17
Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion	26
Tomato tart, caramelised onions, burrata cheese, balsamic glaze, pesto	20
Sriracha marinated king prawns, green mango salad	27

SALADS

Crispy chicken caesar salad, pancetta, anchovies, soft boiled egg, parmesan	16/28
Red cabbage, kale, carrots, candied pecans, alfalfa sprouts, pomegranate, orange dressing	13/25
Quinoa salad, sweet corn, deep fried halloumi cheese, pomegranate, baby kailan, walnuts	14/26
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	14/26
Crispy duck salad, watercress, daikon, chili, ginger, soy dressing	16/28

For any salad add on grilled king prawns 18

SIDES

Chips	10
Mashed potato	10
Onion rings	12
Macaroni cheese with garlic roasted crumbs	16
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.

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
Mixed mushroom risotto, aged Parmesan, deep fried enoki, frissé	32
Slow roasted Dingley Dell pork belly, spiced apple purée	29
Braised featherblade steak, mashed potato, sage pesto, fried shallot rings, kale	39
Roasted sea trout, green asparagus, fava beans, mussels, king oyster mushroom, wild garlic velouté	37
Traditional fish & chips, crushed peas, tartar sauce	29
Honey-curry glazed duck breast, couscous, pineapple salsa	38
Spinach fettuccine, Stilton blue cheese sauce, semi-dried tomatoes, walnut pesto	29

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 280g 150 days grain fed	62
Irish Angus ribeye 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"

British Longhorn ribeye, grass fed	26per100g
British Hereford sirloin, grass fed	23per100g
Irish Angus tenderloin, grass fed	25per100g
Japanese Wagyu sirloin, grain fed	45per100g
Australian Angus côte de boeuf, grain fed (ask your server for weight availability)	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

DESSERT

Soft serve ice cream with one topping of your choice (ask for flavor of the day)	7
Chocolate fondant with salted caramel, mint chocolate chip ice cream	20
Monkey Shoulder Cranachan cheesecake, blueberry ripple ice cream	18
Strawberry parfait, white chocolate, caramelised almonds	18
BSK snickers, popcorn ice cream	18
Banana sticky toffee pudding, muscovado caramel, clotted cream	18
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
BSK dessert platter to share	45
Select your British cheese board - served with oat cakes and apple chutney (Cashel Blue, Wigmore, Stinking Bishop, Ragstone, Keen's - Cheddar)	20 (3pcs)/30 (5pcs)

SWEET WINE (125ML)

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

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	12
Colada milkshake with dark rum, coconut and soft serve ice cream	16

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