

BREAD STREET

KITCHEN



Please note that dishes are subject to seasonal changes and market availability
If you have a food allergy, intolerance or sensitivity,
please speak to your server about ingredients in our dishes before you order your meal.

GROUPS & EVENTS MENUS

Dining Menus

Groups "A la Carte" Menu

Groups Menus

Standing Event

Standing Reception Menu

Enhance your experience with an addition of:

*Additional cheese course
20 per person*

Coffee from 5 per person

Drinks

*Beverage Free Flow Packages
From 15 per person*

*Event wine list
From 79 per bottle*

*Beer
From 15 per bottle*

*Spirits
From 17 per measure*

*Mineral water
From 9 per bottle*

*Soft drinks
From 6 per glass*

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GROUPS "A LA CARTE" MENU

Available for groups of up to 20 guests

Cider-onion soup, cheddar cheese toastie 17

Sea bass fillet carpaccio with avocado puree, horseradish, ginger 21

Spicy tuna tartare, chilli, garlic, sesame oil, wonton crisps 19

Potted salt beef brisket with grain mustard, piccalilli, Caraway crackers 19

Tamarind spiced chicken wings, spring onions, coriander 18

Red cabbage, kale, fennel, almonds, sunflower seeds, orange dressing 15/28

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Butternut squash risotto with sage, chestnut, aged parmesan 32

Roasted Parrot Fish, white beans, red pepper, chorizo, lala clams 34

Slow-roasted Dingley Dell pork belly, spiced apple purée 28

Roasted duck breast, mashed potatoes, kale, roasted ceps and mulled berry jus 38

*Roasted black cod with crushed potatoes, salted capers, artichoke
red wine and lemon sauce 39*

Irish Angus Rib-eye Steak 12oz 28 Days Aged Grass Fed 68

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Pineapple carpaccio, passion fruit, coconut sorbet, lime 15

Chocolate fondant with salted caramel and mint chocolate chip ice cream 20

Monkey Shoulder Cranachan cheesecake, mulled berries 18

Brownie, peanut butter mousse, caramel, glazed with chocolate, popcorn ice cream 18

Seasonal British cheeses – served with oat cakes and apple chutney 30

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GROUPS MENUS

Please choose one of the menus below for your event

Groups Menu 1

Tamarind spiced chicken wings, spring onions, coriander

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*Roasted black cod with crushed potatoes, salted capers, artichoke
red wine and lemon sauce*

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Banana sticky toffee pudding, muscovado caramel, clotted cream

90 per person

Groups Menu 2

Potted salt brisket with grain mustard, piccalilli, Caraway crackers

Cider-onion soup, cheddar cheese toastie

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Slow-roasted Dingley Dell pork belly, spiced apple purée

Roasted parrot fish, white beans, red pepper, chorizo, lala clams

~

Pineapple carpaccio, passion fruit, coconut sorbet, lime

Chocolate fondant with salted caramel and mint chocolate chip ice cream

110 per person

Groups Menu 3

Potted salt brisket with grain mustard, piccalilli, Caraway crackers

Seared scallops, celeriac puree, chicken skin crumble, apple, celery cress

Flatbread, caramelized onions, Taleggio cheese, semi-dried tomatoes, rocket pesto

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Roasted parrot fish, white beans, red pepper, chorizo, lala clams

Irish Angus Rib-eye Steak 120oz 28 Days Aged Grass Fed

Butternut squash Risotto with sage, chesnut, aged parmesan

~

Pineapple carpaccio, passion fruit, coconut sorbet, lime

Chocolate fondant with salted caramel and mint chocolate chip ice cream

Monkey Shoulder Cranachan cheesecake, mulled berries

130 per person

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STANDING EVENT MENU

Canapés Selection

BSK mini burger

Fried rock oysters, fennel, lemon confit salad

Mini Yorkshire pudding, roast beef, horseradish

Spicy tuna tartare, chilli, garlic, sesame oil, wonton crisps

Smoked salmon, crème fraîche, ciabatta toast

Tamarind chicken wings, spring onions, coriander

Pea & leek tart, parmesan hollandaise glaze

Wild mushroom arancini balls

Gingerbread & vanilla cheesecake

Chocolate tart, honeycomb

40 per person

for a selection of 7 canapés

Snacks

Marinated olives 6

Roasted mixed nuts 6

Sausage roll with HP sauce 14

Pork crackling slider with BBQ sauce 16

Spicy tuna tartare, chilli, garlic, sesame oil, wonton crisps 15

Flatbread, caramelized onions, Taleggio cheese, semi-dried tomatoes, rocket pesto 20

Potted beef brisket, grain mustard, piccalilli, Caraway crackers 16

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BEVERAGE FREE FLOW PACKAGES

Easy Going

Soft drinks – Juices – Water

\$15/person – 1 hour

\$25/person – 2 hour

\$35/person – 3 hour

Drink Up

Red/White wine – Prosecco – Beer – Soft drinks – Juices – Water

\$40/person – 1 hour

\$60/person – 2 hour

\$80/person – 3 hour

Bring It On

Red/White wine – Prosecco – Beer – Spirits – Soft drinks – Juices – Water

\$60/person – 1 hour

\$100/person – 2 hour

\$125/person – 3 hour

Additional coffee and tea service

\$5/person

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EVENT WINE LIST

We have shortlisted a selection of wines that will suit every occasion

CHAMPAGNE & SPARKLING

NV Ruggieri, Argeo Prosecco, Veneto, Italy

100

Classically elegant Prosecco with tiny bubbles and a fresh green apple nose. Long and crisp finish

NV Pol Roger, Brut Réserve, Épernay, France

188

This clean, floral and elegant beauty holds the British Royal Warrant as purveyors of Champagne to Queen Elizabeth II

WHITE WINE

2013 Baron d'Ardeuil Blanc, Buzet, South-West, France

79

This Semillon Sauvignon Blanc blend is refreshing and fruit-forward

2012 Joseph Drouhin, Laforêt Chardonnay, Burgundy, France

112

This classic white Burgundy is fruit-driven and full of life, with aromas reminiscent of fresh grapes and almond

2011 Schlossgut Diel, Oberhäuser Leistenberg Riesling Kabinett, Nahe, Germany

125

Semi-sweet wine, bursting with flavours of red apple and ripe pear, backed by fresh acidity

2013 Leeuwin Estate, Art Series Sauvignon Blanc, Margaret River, Australia

176

Floral notes of jasmine and citrus blossom with delicate creaminess and spice to add depth, texture

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RED WINE

2009 Château Croix du Rival, Bordeaux, France

95

This Merlot is made from grapes grown in Saint-Emilion. Notes of dried red fruits with soft tannins

2009 Château Chantemerle, Bordeaux, France

99

Predominant Cabernet Sauvignon, this wine is intense and powerful with black fruit flavours

2013 Mitolo, Jester Shiraz, McLaren Vale, Australia

125

Neatly balanced with cornucopia of blackberry, plum and dark chocolate flavours

2012 Giesen Estate, The Brothers Pinot Noir, Marlborough, New Zealand

129

Beautifully balanced with elegant yet intense dark fruit aromas of black cherry and cassis

2010 Clos de Los Siete, Mendoza, Argentina

136

Mature bouquet of blackcurrants, wood and chocolate. Wonderfully blended!

Vintage may vary depending on availability. Please feel free to ask for our complete wine list for the full wine selections

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Basement 1

Private dining table

S\$1,500++ Minimum Spend

20 maximum capacity

Buy Out

Lunch - S\$4,000++

Dinner - S\$6,000++

S\$10,000++ All day Minimum Spend

32 maximum seated guests / 60 maximum standing guests



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Main Dining Room located at Level 1

(72 maximum seated guests/ 100 maximum standing guests)

Lunch - S\$10,000++

Dinner (Sunday-Wednesday) - S\$12,000++

Dinner (Thursday-Saturday) - S\$15,000++

All day (Sunday-Wednesday) - S\$22,000++

(Thursday-Saturday) - S\$25,000++



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Bar Area

Lunch - S\$8,000++

Dinner - S\$15,000++

S\$4,000++ per hour

40 maximum seated guests/ 50 maximum standing guests



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Main Dining & Bar Area Buy-Out

150pax maximum standing guests/100pax Seated guests

Lunch (Mon-Sun) - S\$18,000++

Dinner (Sun-Wed) - S\$27,000++

Dinner (Thurs-Sat) - S\$30,000++



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