

BRUNCH

The English breakfast - Two eggs of your choice, bacon, sausage, mushrooms, tomato, baked beans	24
Eggs Benedict with honey roasted ham, spinach or smoked salmon	19
BSK open-faced omelette with mushrooms, spinach, Gruyère cheese and rocket	19
Wood oven baked egg with bacon, piquillo pepper, onion, toasted focaccia	16
Buttermilk fluffy pancakes served with honeycomb butter, banana and maple syrup	18
Blueberry fluffy pancakes served with soft serve ice cream, blueberries and golden syrup	20
Grilled sirloin steak, two fried eggs, tomato, mushroom, chips	34
Avocado wedges on pumpnickel toast, poached egg, mustard mayo	15
Spicy scrambled eggs with chorizo, chili, pineapple and feta cheese	18
Scotch egg - Deep fried breaded egg with pork, celeriac remoulade, rosemary potatoes	18
Vanilla yogurt, home-made treacle granola, mixed berries	12
Papaya filled with Greek vanilla yoghurt, homemade chocolate chia seed and quinoa granola	13

STARTERS

Cured salmon, horseradish cream, bread puffs, pickled shallots	19
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23
Seared scallops, sweet corn ragout, 'Nduja chimichurri	25
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, pork and fennel sausage, harissa hummus, crème fraîche, red chili, shallots (to share)	28
Corn soup, chili oil, parmesan churro	17

SALADS

Caesar salad, pancetta, anchovies, soft boiled egg, parmesan	13/18
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, cucumber, feta mousse, rocket leaves, pumpkin seeds, mint dressing	15/26

For any salad add on grilled king prawns 18, grilled chicken 10, avocado 6 or smoked salmon 16

MAINS

Beef filet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus	80
Impossible Wellington, mashed potatoes, glazed carrots, seasonal greens	45
Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK beef burger 7oz, Monterey Jack cheese, chipotle aioli, fries	30
Mushroom risotto, truffle pesto, pine nuts	32
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Seared Sea Bream, coconut curry sauce, mussels, curry leaves	39
Traditional fish and chips, crushed peas, tartar sauce	29
Classic shepherd's pie with mashed potatoes	38

GRILL

Baby chicken, chimichurri sauce, burnt lemon	36
Australian lamb chops 350g	55
Dingley Dell pork chop 280g	45
USDA sirloin steak 280g 365 days grain fed	63
Irish Angus rib-eye steak 300g 28 days aged grass fed	70
Butcher's board to share for 2-3 (ask your server for the selection)	132
<i>Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce</i>	
<i>Add truffle butter 6</i>	

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

DESSERT

<i>Banana sticky toffee pudding, caramel sauce, vanilla ice cream</i>	18
<i>Chocolate fondant with salted caramel ice cream</i>	20
<i>Cambridge burnt cream, mandarin sorbet</i>	19
<i>Diplomatico Reserva rum cheesecake, mango sorbet</i>	18
<i>Pineapple "panna cotta", passion fruit, kiwi, coconut sorbet</i>	15
<i>BSK dessert platter to share (pick any three)</i>	45
<i>Soft serve ice cream with one topping of your choice (ask flavour of the day)</i>	7

SMOOTHIE

<i>Banana, avocado, cacao powder, cinnamon</i>	11
<i>Banana, strawberry, home-made granola, honey</i>	11

COLD PRESSED JUICES

<i>Energy Rush - Watermelon, chia seeds, lemon zest</i>	11
<i>Immune boost - Green apple, orange, celery, carrot, ginger</i>	11
<i>Adrenaline - Green guava, matcha, mint, cucumber</i>	11

SHAKES

<i>Vanilla milkshake with a touch of hazelnut and soft serve ice cream</i>	12
<i>Stracciatella milkshake with chocolate chips and pistachio syrup</i>	12
<i>Baileys milkshake with butterscotch liquor and soft serve coffee ice cream</i>	19

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