

## 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
Squid ink cured salmon, tobiko caviar, cucumber ribbon, citrus dressing	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, sea urchin butter, Ras el hanout cauliflower couscous	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28
Leek and potato soup, cheddar cheese toastie	17
Tagliolini, blue swimmer crab meat, parsley, chili, white wine emulsion	26
Butternut squash tart, caramelized onion, Stilton blue cheese, walnut, honey sherry dressing	20

## SALADS

Grilled 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, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing	14/26

*For any salad add on grilled king prawns 18 or grilled chicken 10*

## SIDES

Chips	10
Mashed potato	10
Macaroni cheese with garlic roasted crumbs	16
Seasonal vegetables	8

Prices stated are subject to 10% service charge and prevailing GST.  
If you have any 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	29
Tomato risotto, basil pesto, grated pecorino cheese	32
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Braised turkey leg, bubble and squeak mashed potato, sage, bacon	45
Roasted sea trout, poached smoked haddock, grilled prawns, charlotte potatoes, broccoli, langoustine bisque	41
Traditional fish and chips, crushed peas, tartar sauce	29
Roasted duck breast, black pepper glaze, parsnip purée, treacle bacon, blackberries, kale	38
Charred cauliflower, curried cauliflower purée, parsnip crisp, morel mushroom	29

## GRILL

Go Chu baby chicken, apple celery slaw, yoghurt dip	36
Lamb chops	55
Dingley Dell pork chop 280g	45
Dingley Dell pork T-bone 450g	56
Angus sirloin steak 280g 150 days grain fed	63
Irish Angus rib-eye steak 300g 28 days aged grass fed	69
Mixed grill platter 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 for a minimum of 28-35 days. Availability is dependent on what the chef has in the cabinet.*

British Hereford sirloin, grass fed, 300g	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

<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 Reserva rum 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>Digestizzy - 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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