

GLUTEN FREE MENU HOT & COLD STARTERS

Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing	21
Chicken liver and foie gras parfait, Madeira jelly, gluten free toast	23
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28
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
Leek and potato soup, cheddar cheese tostie	17
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28
Squid ink cured salmon, tobiko caviar, cucumber ribbon, citrus dressing	19

SALADS

Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Red cabbage, kale, carrots, candied pecans, alfalfa sprouts, pomegranate, orange dressing	13/25
Watermelon, avocado, feta cheese, rocket, pumpkin seeds, balsamic dressing	14/26

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

SIDES

Seasonal vegetables	8
Mashed potato	10
Chips	10

Prices stated are subject to 10% service charge and prevailing GST.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal

GLUTEN FREE MENU MAINS

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
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Roasted duck breast, black pepper glaze, parsnip purée, treacle bacon, blackberries, kale	38
Tomato risotto, basil pesto, grated pecorino cheese	32
Braised turkey leg, bubble and squeak mashed potato, sage, bacon	45
Roasted sea trout, poached smoke haddock, grilled prawns, charlotte potatoes, broccoli, langoustine bisque	41

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 150 days grain fed 280g	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 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 and mushroom 6*

GLUTEN FREE DESSERT

Soft serve ice cream with one topping of your choice (ask for flavour of the day)	7
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
BSK snickers, popcorn ice cream	18
Diplomatico Reserve cheesecake, mango sorbet	18
Chocolate meringue with Chinese Five Spice ice cream sandwich, mandarin	16

SWEET WINE (125ML)

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

TO FINISH

Treat of Mandorla Amaretto and Grappa dessert cocktail not too sweet, not too sour, just perfect after your lovely meal	17
Digestizzy Fernet Branca combined with sweet vermouth, garnished with white and dark chocolate	17
Lemon Bay Milky style of dessert cocktail with Italian Limoncello with touch of Chartreuse and Grappa	17
Swiss Eau de Vie – served icy chilled (30ml) Williamine Pear or Abricotine or Mirabelle	14

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