

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, spiced red lentils puree, chorizo	25
Tamarind spiced chicken wings, spring onions, coriander	18
Smoked tomato soup, crème fraîche, basil oil	17
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28
Impossible flatbread, tomato sauce, chilli, shallots, mozzarella, rocket pesto (to share)	24

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
Heirloom Tomato salad, burrata cheese, crunchy quinoa, basil dressing	14/26
Watermelon, avocado, feta cheese, rocket, pumpkin seeds, balsamic dressing	15/26

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

SIDES

Seasonal vegetables	8
Mashed potato	10
Chips	10
Honey glazed spiced carrot	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.*

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 (add fried egg for\$2)	29
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Roasted duck breast, baked blue cheese polenta, swiss chard, red wine jus	38
Tomato risotto, basil pesto, grated pecorino cheese	32
Red wine braised beef cheek, mashed potatoes, spiced carrots, salsa verde	42
Roasted sea trout, white asparagus, prawn, saffron emulsion	41

GRILL

Australian lamb chops 350g	55
Dingley Dell pork chop 280g	45
Dingley Dell pork T-bone 450g	56
New Zealand Angus sirloin steak 280g 150 days grain fed	63
Irish Angus rib-eye steak 320g 28 days aged grass fed	70
Butcher's board 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 have 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*

GLUTEN FREE DESSERT

Soft serve ice cream	7
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
BSK snickers, popcorn ice cream	18
Diplomatico Reserva rum cheesecake, mango sorbet	18

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

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