BREAKFAST
from 8.30 till 10.45

BRUNCH
from 11.00 till 15.00

A LA CARTE
from 15.00 onward
The English Breakfast
Two eggs of your choice (scrambled, poached or fried), bacon, sausage, mushrooms, tomato, baked beans

Eggs Benedict
Classic - Smoked Ham / Royale - Smoked Salmon / Florentine - Spinach

Spanish Tortilla
Guacamole, sweet & savoury chips, caramelized onions, smoked paprika aioli

Avocado on Toast
Creamed avocado, poached egg, cucumber & tomato salsa, sourdough

Beef Brisket Sandwich
Pickle jalapenos, fried egg, cheddar, ciabatta, chips

Smoked Salmon Bagel
Scrambled eggs, cream cheese, chives

Butternut Pancakes
Three large fluffy pancakes, honeycomb butter, banana, maple syrup

Savory Pancakes
Avocado salsa, mozzarella cheese, mint chutney

Bircher Musli
Honey yoghurt, rolled oats, coconut, mixed berries, toasted almonds

Belgian Waffle
Tresle bacon, walnut butter, maple syrup

SIDES
Smoked Salmon
Avocado
Extra Toast
Baked Beans
Grilled Chicken
Sausage
Bacon
Eggs (2 pcs)

BSK BLEND
Energy Rush
Watermelon, chia seeds, lemon zest

Immune Boost
Green apple, apple, orange, carrot, celery, ginger

Adrenaline
Green pea, matcha, mint, cucumber

Berry Smoothie
Banana, strawberry, raspberry, blackberry, vanilla

Granola Smoothie
Banana, strawberry, home-made granola, honey

SHAKES
Vanilla milkshake with a touch of hazelnut & soft serve ice cream
Stracciatella milkshake with chocolate chips & pistachio
Baileys milkshake with butterscotch liqueur & soft serve coffee ice cream

HOT BEVERAGES
Coffee
Espresso
Americano
Macchiato
Latte
Flat white
Cappuccino
Mocha
Hot Chocolate

TEA
Earl Grey
English Breakfast
Chamomile Citron
Jasmine
Melon Oolong
Moroccan Mint
Ginger Lemongrass

If you have a food allergy, intolerance or sensitivity, please speak to your server before you order your meal.

Prices are subject to 10% service charge and prevailing goods and services tax.
**BRUNCH**

**The English Breakfast**
Two eggs of your choice, bacon, sausage, mushrooms, tomato, baked beans

**Eggs Benedict**
- Smoked Ham / English Marmalade
- Smoked Salmon / Hollandaise
- Spinach

**Spanish Tortilla**
Onion, potato, garlic, oregano, paprika

**Buttermilk Pancakes**
Three large fluffy pancakes, honeycomb butter, banana, maple syrup

**Savoury Pancakes**
Avocado salsa, ricotta cheese, mint chutney

**Bircher Muesli**
Honey yoghurt, nuts, seeds, mixed berries, toasted almonds

**Avocado on Toast**

**Beef Brisket Sandwich**
- Pickled jalapeño, fried egg, cheddar, ciabatta, chips

**Smoked Salmon Bagel**
Scrambled eggs, cream cheese, chives

**Impossible Wellington**
Mashed potatoes, glazed carrots, seasonal greens

**Roasted black cod**
Crushed potatoes, salted capers, artichoke, red wine & lemon sauce

**Slow-roasted Dingley Dell pork belly**
Apple purée, whole grain mustard jus

**Traditional fish & chips**
Crushed peas, tartar sauce

**Cottage Pie**
Mashed potatoes, garlic croutons

**Baby chicken**
Chimichurri sauce, burnt lemon

**Australian lamb chops**
350g

**Dingley Dell pork chop**
280g

**USDA sirloin steak**
280g

**Japanese Wagyu sirloin**
250g

**Sides**

**Chips**

**Macaroni cheese with garlic roasted crumbs**

**Honey-glazed spiced carrots**

**Mashed potato**

**Seasonal vegetables**

**Truffle Chips**

**DESSERT**

**Vanilla milkshake with a touch of hazelnut & soft serve ice cream**

**Straciatella milkshake with chocolate chips & pistachio**

**Balsamic milkshake with balsamic vinegar & soft serve ice cream**

**SHAKES**

**Vanilla milkshake**

**Straciatella milkshake**

**Balsamic milkshake**

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**AMUSÉS**

**Baked potato**

**Seasoned chips**

**Truffle Chips**

**SIDES**

**Balsamic beetroot roast potato, garlic roasted crumbs, seasonal greens**

**BSK BLEND**

**Energy Rush**

**Immune Boost**

**Adrenaline**

**Berry Smoothie**

**Honey-Granola Smoothie**

**Shakshuka**

**Butcher’s board to share for 2–3 (ask your server for the selection)**

**Choice of green peppercorn, Chimichurri, Bearnaise or Stilton blue cheese sauce**

**Add truffle butter**

**DESSERT**

**Banana sticky toffee pudding, caramel sauce, vanilla ice cream**

**Chocolate fondant with salted caramel ice cream**

**Truffle, banana cream sabayon, macerated chocolate, étaithia rum**

**Diplomatico Reserva rum cheesecake, mango sorbet**

**Pineapple 'panna cotta', passion fruit, kiwi, coconut sorbet**

**Soft serve ice cream with one topping of your choice (ask your server for the flavor of the day)**

**BSK dessert platter to share (pick any three)**

**Grilled Sirloin 200gr, two fried eggs, tomato, mushroom, potato wedges**

**Steak’n Egg**

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## Dinner à la Carte

**Hot & Cold Starters**
- Cep, prawns & cauliflower, 'secret sauce', sesame seeds
- Chicken liver & foie gras parfait, Madeira jelly, toasted brioche
- Seared scallops, sweet corn ragout, nduja chimichurri
- Tamarind spiced chicken wings, spring onions, coriander
- Corn soup, chilli oil, charred corn salsa
- Alaskan king crab & apple cocktail salad, pink peppercorns, Marie Rose sauce

**Pizzas**
- Full English (breakfast sausage, bacon, portobello mushrooms, fried egg, cheddar)
- Margherita – Pizzodora, smoked burrata, basil

All selections are served 7-inch

**Dinner à la Carte**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy prawns &amp; cauliflower, 'secret sauce', sesame seeds</td>
<td>24</td>
</tr>
<tr>
<td>Chicken liver &amp; foie gras parfait, Madeira jelly, toasted brioche</td>
<td>23</td>
</tr>
<tr>
<td>Seared scallops, sweet corn ragout, nduja chimichurri</td>
<td>25</td>
</tr>
<tr>
<td>Tamarind spiced chicken wings, spring onions, coriander</td>
<td>18</td>
</tr>
<tr>
<td>Corn soup, chilli oil, charred corn salsa</td>
<td>17</td>
</tr>
<tr>
<td>Alaskan king crab &amp; apple cocktail salad, pink peppercorns, Marie Rose sauce</td>
<td>28</td>
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**Salads**

<table>
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<tr>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watermelon, cucumber, feta mousse, rocket-leaves, plumpest seeds, mint dressing</td>
<td>15/27</td>
</tr>
<tr>
<td>Salad add-ons: grilled king prawns 18, grilled chicken 8, avocado 6, smoked salmon 16</td>
<td>20/25/26</td>
</tr>
</tbody>
</table>

**Pizzas**

<table>
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<td>Full English (breakfast sausage, bacon, portobello mushrooms, fried egg, cheddar)</td>
<td>20/24</td>
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<td>Margherita – Pizzodora, smoked burrata, basil</td>
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**Starters**

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**Bread Street Kitchen**

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- @BreadStreetKitchenSingapore @bsksingapore #breadstreetkitchensg

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**Main Courses**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Beef fillet Wellington, mashed potatoes, glazed carrots</td>
<td>30</td>
</tr>
<tr>
<td>Impossible Wellington, mashed potatoes, glazed carrots, seasonal greens</td>
<td>45</td>
</tr>
<tr>
<td>Roasted black cod with crusted potatoes, salted capers, artichoke</td>
<td>30</td>
</tr>
<tr>
<td>Red wine &amp; lemon sauce</td>
<td>25</td>
</tr>
<tr>
<td>BSW beef burger 7 oz. Monterey, Jacque cheese, chipotle acil, fonis (suit 4 ppgs 50g)</td>
<td>30</td>
</tr>
<tr>
<td>Mushroom risotto, truffle pesto, chestnuts, shaved parmesan</td>
<td>35</td>
</tr>
<tr>
<td>Potatoes, mashed potatoes, garlic croutons</td>
<td>35</td>
</tr>
<tr>
<td>Slow roasted Dingley Dell pork belly, apple puree, whole grain mustard</td>
<td>35</td>
</tr>
<tr>
<td>Traditional fish &amp; chips, crushed peas, tartar sauce</td>
<td>30</td>
</tr>
</tbody>
</table>

**Grill**

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>Baby chicken, chimichurri sauce, baron lemon</td>
<td>36</td>
</tr>
<tr>
<td>Australian lamb chops 350g</td>
<td>55</td>
</tr>
<tr>
<td>Singley Dell pork chop 285g</td>
<td>45</td>
</tr>
<tr>
<td>Japanese wagyu sirloin, grain fed, 250g</td>
<td>112</td>
</tr>
<tr>
<td>Australian argon rib-eye steak 300g 28 days aged grass fed</td>
<td>70</td>
</tr>
<tr>
<td>Butcher’s board to share for 2-3 (ask your server for the selection)</td>
<td>132</td>
</tr>
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Choice of green peppercorn, Chimichurri, Bearnsasso or Stilton blue cheese sauce

**Sides**

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**Sweet Wins**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016 Moscato d’Asti, San Doni dell’, Piedmont, Italy, 12.5 ml</td>
<td>22</td>
</tr>
<tr>
<td>2016 Sauvignons, Bouchard Simon, Burgundy, France, 12.5 ml</td>
<td>15</td>
</tr>
</tbody>
</table>

**aperitif cocktails**

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>BSK Spritz</td>
<td>18</td>
</tr>
<tr>
<td>Campari, strawberry &amp; thyme syrups, grapefruit juices, rose, Prosecco, soda</td>
<td>17</td>
</tr>
<tr>
<td>Pimm’s</td>
<td>19</td>
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**Shakes**

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<tr>
<td>Umaír milkshae with a touch of hazelnut &amp; soft serve ice cream</td>
<td>12</td>
</tr>
<tr>
<td>Sciroccotto milkshake with chocolate chips &amp; pistachio syrups</td>
<td>19</td>
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**Specials**

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**Miscellaneous**

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<td>Chocolate fondant with salted caramel ice cream</td>
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<td>Trifle, truamisu cream soda, mascarpone Chantilly, lychee rum</td>
<td>20</td>
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<td>Diplomatico Reserva rum cheesecake, mango sorbet</td>
<td>15</td>
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<td>Pineapple panna cotta, passion fruit, lemon, coconut sorbet</td>
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<td>BSW dessert platter to share (pick any three)</td>
<td>45</td>
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<tr>
<td>Soft serve ice cream with one topping of your choice (ask for flavour of the day)</td>
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**Aperitif Cocktails**

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