# Choose your Gin

Every Gin has a different taste profile so please take a minute and find the right one for you

Alkkemist (Spain) Floral gin with 21 botanicals such as Muscat grapes or rose petals	20
Beefeater 24 (England) London Dry contains Japanese Sencha, Chinese green tea and Grapefruit	19
<b>Gin Mare</b> (Spain) Mediterranean gin distilled with olives, thyme, rosemary and basil	18
St.George – Botanivore / Terroir / Dry Rye (CA USA) American style of gin: Botanical forward / Aromatic terroir / Spiced Rye	18
Star of Bombay (England) London Dry with vapour infused Bergamot orange, cubeb and many more	21
Citadelle (France) Smooth open fire pot still distilation.	19
Ransom Old Tom Gin (OR, USA) Old Tom style aged 6-8 month in wine barrels. Better in a martini than GT.	19
<b>G'Vine Floraison / Nuaison</b> (France) Floral gin based on grape spirit with infusion of wine flowers / young grapes.	18
Monkey 47 (Germany) Incredibly complex gin that combines 47 botanicals with elegance.	20
Tanqueray No10 (England) Extra Dry, strong on juniper and coriander.	18
Sipsmith (England) London Dry, bold, complex and aromatic.	19
<b>Boompjes Genever</b> (Holland) Father of Gin – Genever with 10% malt wine. Best alone.	18
Hendricks (Scotland) Floral gin with infusion of Bulgarian rose and cucumber.	20
<b>Pinkster</b> (England) Citrusy gin infused with fresh Cambridge raspberries.	19
Black Tomato (Netherlands) Savoury gin with unique botanicals, black tomatoes and a pinch of salt.	21
Colombo (Sri Lanka) London Dry using curry spice including curry.	19
Kokoro (England, UK) Japan inspired London dry gin with Sansho pepper berries.	19

\*Choose any as a base of your Martini or Gimlet as well as traditional G&T

\*Tonic by your choice is included in price

Prices stated are subject to 7% GST and 10% service charge.

## Choose your Tonic

Think about how you like your G&T.

If you fancy the bitter taste, choose more classic tonics with higher bitterness If you usually squeeze few slices of lime to your drink, citrusy forward tonics are the right choice.

### Always remember:

# Any gin goes with any tonic, so be creative and try new combinations.

**East Imperial** – Singapore – gentle carbonation with lower sugar

Burma tonic - higher on bitterness

Highest level of quinine allowed, Classic style tonic.

Old World tonic - higher on bitterness

Unconventional revival of recipe from 1903. Lowest carbonation & sugar

Yuzu tonic - citrusy

Goes well with dry and citrus forward gins

**Grapefruit tonic** – *fresh citrus / pomelo*Made with grapefruit and pomelo.

**J. Gasco** – *Italy* - medium carbonation with soft aroma

Indian tonic – light bitterness

Round flavour with bitter and sweet outline and fine carbonation.

**London Essence** – *UK* – light and complex, lower on sugar

Classic Tonic – higher on bitterness Ideal for classic London Dry gins.

**Grapefruit & Rosemary** – higher on bitterness

Good bitterness with less sugar. Ideal for London dry gins with herbal notes

Bitter orange & Elderflower – light bitterness

Sweeter notes go well with any Floral style of gin

**1724 Tonic** – *Chile* - lower carbonation with gentle citrusy notes

1724 – citrus light bitterness

Allows gin to come through without overwhelming bitterness.

# **Whisky from Scotland**

The huge selection of **Speyside** malts offer a variety of strengths and can generally be broken down into two categories, the heavy, rich sherry flavoured malts and the more complex light floral flavoured malts. Speyside malts are essentially sweet whiskies, although some can have a little peaty character with just a slight whiff of smoke.

Balvenie 12	19
Macallan 15	31
Glenfiddich 15	26
Monkey Shoulder	19
Chivas 21 Royal Salute	46

The malts from these **Highland** distilleries are much less peaty than the malts which are found in the Islay region, although you can detect a slight whiff of smokiness. If there was a common character shared by West Highland whiskies it is they tend to have a sweet start and dry-ish finish.

Oban 14	21
Ardmore	20

Malts from **Lowland** region are light in colour and have quite a dry finish. The dryness comes from the malt itself, not from peat as Lowland malts tend to be produced with unpeated malt. You may also find a certain sweet fruitiness to the flavour. Lowland malts are regarded as an excellent aperitif.

The peat monster	19
Hedonism	24
Johnnie Walker Blue Label	48

**Islay** whiskies are the strongest flavoured of all Scotch whiskies and tend to be dry and peaty. They are renowned for their strong peaty smokiness which comes from the peat fuel which they use for malting the barley.

Bruichladdich (non smoky)	19
Caol Ila 12	26
Talisker 18	34
Lagavulin 16	22
Ardbeg Ten	22

The **Campbeltown** single malts are very distinctive, tending to be full bodied, renowned for their depth of flavour and also for their slightly salty finish. With peat adding a hint of flavour similar to that found in an Islay malt.

Springbank 24

#### **Bottled Beer**

Albens Fine dry English Cider 4.9% (Bali, Indonesia)	14
Pineapple Cider 5.0% (California USA)	14
Peroni Nastro Azzurro 5.1% (Italy)	14
Indica IPA 6.5% (Oregon USA)	16
Fat Yak Pale Ale 4.7% (Australia)	15
Big Wave Golden Ale 4.4% (Hawaii USA)	15

# **Draught Beer**

Pilsner Urquell 4.4% (Czech Republic) 17

Mac's Great White – wheat beer 5.0% (New Zealand) 17

Meantime London Pale Ale 4.3% (Greenwich UK) 17

Draught beers served in a pint

Scooner size available on request for \$14

#### ANY TIME IS

# PIMM'S O'CLOCK

Traditional Pimm's No1 combined with our homemade lemonade,

mint, cucumber, berries and citrus

Single serving in a glass	17
Jug for up to 5 glasses	45

# Our popular cocktails

Of course we haven't forgotten our old favourites. Just ask your server and share with us what you like.

# Yaguar Style by Rajiv

22

# Yaguara Cachaça, vanilla seeds, chamomile, honey, lemon and lime

Inspired by the magnificent animal, this cocktail is light and amazingly refreshing. Beautiful and deadly, just like the Jaguar.

# Tanggero by Adonis - Origin Bar

22

# Bacardi Carta Blanca, chilli mango, lemongrass, egg white, lime and salt

Enjoy a legacy in every sip. Beautiful balance of rum, mango, chilli and salt. Gentle spices and tropical flavours dancing in harmony.

#### **Second Secret**

22

# Double Rye whisky, Laird's bonded apple brandy, pomegranate syrup, sweet vermouth, lemon juice

Fast becoming one of the worst kept secrets in London. This is our take on a classic American staple, a very strong, bold and fruity sour. Never fails to impress those who dare.

#### Millionaire #6

22

# Diplomatico Reserva Exclusiva, Los Danzantes mezcal, apricot liqueur, Cointreau Noir, peach bitters, lemon

Elegantly balanced flavours of Venezulean rum and Mexican mezcal brought together into a strong and wonderfully complex concoction. Expect layers of flavours shifting and mesmerizing your mind as you suddenly feel like the world is yours.

# Whiskey of the world

The main difference between scotch and whiskey is geographic, but also ingredients and spellings. Scotch is whisky made in Scotland, while bourbon is whiskey made in the U.S.A, generally Kentucky. Scotch is made mostly from malted barley, while bourbon is distilled from corn. If you're in England and ask for a whisky, you'll get Scotch. But in Ireland, you'll get Irish whiskey (yep, they spell it differently for a little colour).

Ireland:	
Jameson Teeling small batch	19 19
reening small bateri	19
Japan: Nikka from the barrel	21
<b>Taiwan:</b> Kavalan	22
USA:	
Death Door white whisky	20
Willet Rye family estate	24
Willet Pot still	18
Rowan's creek	16
Eagle Rare Makers mark	19 20
Gentleman Jack	22
Woodford reserve	22
High West American Bourbon	16
High West Campfire	16

<sup>\*</sup> All served either over a block of hand cut ice or in a snifter glass

#### Vodka

Neat, with soda or as a martini? Stoli Elit (Wheat, Rye) 21 Chase Marmelade (Potato) 23 Grey Goose (Wheat) 20 Ketel One (Wheat) 19 Black Cow (Milk vodka served with Cheddar cheese) 25 Pravda Vodka (Rye) 19 Absolut Elyx (Grain) 19 Rum Get any of them in your Daiguiri or Old Fashioned to get some wind power to your sails. Bacardi 8 (Puerto Rico) 17 Diplomatico Reserva Exclusiva (Venezuela) 19 Plantation 5 year Grand Reserv (Barbados) 16 Plantation 20th Anniversary XO 22 Matusalem Grand Reserva 15 (Dominican Rep.) 19 Santa Teresa 1796 (Venezuela) 20 Ron Zacapa X.O (Guatemala) 38 Abuelo 12 (Panama) 19 Takamaka 8 (Seychelles) 21 Banks 5 (Blended) 19 Don Papa (Philippines) 19 Angostura 1919 (Trinidad&Tobago) 20 **Tequila & Mezcal** Mezcal Negroni or Margarita? Don Julio Blanco / Reposado / Anejo 16 Corzo Blanco / Reposado / Anejo 19 Cazcabel Blanco / Reposado 17 **Mezcal** - Smoky agave spirit Mezcal Vida 21 Don Amado 20 Machetazo (Not smoky type of Mezcal) 20 Los Danzantes 20

#### Prices stated are subject to 7% GST and 10% service charge.

### **Bartenders' Creations**

Bartenders like to create, re-create, mix and twist all flavours they can find. Sharing with you their own creations and become a cocktail connoisseur

## BIoBIoSSoom by Mar Anthony

22

# Plantation double aged rum, hibiscus syrup, Bentiana, chocolate bitters, egg white

Silky cocktail combining sweet and earthy notes of chocolate and spices with the mellow brightness of the hibiscus. Smooth as it sounds with gentle flavour.

### Chelsea Rose by Z. Hartman – Harley's Bar Prague

Hendricks, elderflower liqueur, raspberries, apple juice, lemon, mint

As beautiful as a rose can be. Glamorous, graceful, light and floral taste brings refreshing sweet and sour notes to your palate.

# Gummy One Pisco by Alessio

22

22

Gummy bears infused pisco, sugarcane syrup, lime Refreshing sweet&sour cocktail is coming from south america and chill you up in any hot day. And who doesnt like gummy bears? ©

# Ruddi the Elephant by Rockland - Sri Lanka

22

# Ceylon Arrack, dark rum, Bentiana, coconut water, blood orange liqueur, pineapple juice, lime juice,

With every cocktail you buy you support return of elephants into wildlife of Sri Lanka – Ruddi is one of them in 2017. This cocktail is combination of World's oldest spirit –Arack and Old world honey/herbal liqueur. Hint of coconut together with touch of almond and citruses is refreshing cocktail for every moment.

# **Magic from shakers**

Bombay Sapphire, herbal liqueur, chilli, lime juice,

Fire Sapphire by Kalai

bodied red wine on top.

tonic

Our bar team likes to twist and play with flavours...

22

# Super refreshing, slightly bitter with amazing balance of flavours. It's not going to burn your tongue but will tickle it to absolute pleasure. Terima kasih, abang © Almond Cigar from Bugsy's Bar 22 Spanish style aged rum, Amaretto, lime A legendary twist on a daiquiri claiming the 2nd place on a global cocktail competition in 1996. Sweet and sour, strong but incredibly easy to sip. You will ask for more. Saze the Rock 22 Cognac, rye whisky, Cointreau Noir, Peychaud's bitters, absinthe Travel back in time to the 1850's with this great, strong cocktail named Sazerac. This is our own version, combining all of the flavours one can find in the bar scene of New Orleans. **New York Sour** 22

# Happy endings

Finish off your meal right or just enjoy pleasant tastes of great liqueurs.

# **Digestives**

Baileys	14
Contratto Fernet	15
Drambuie	16
Luxardo Limoncello	14
Nardini Grappa Reserva	17
Becherovka	15

#### Eau de Vie - served ice cold - 30ml:

Zufanek Slivovic – Plum	13
Zufanek Borovicka – Juniper	13

# Rusty Nail 22 Scotch Whisky, Drambuie

Choose your favourite Scotch and let us treat you well.

### **Brandies**

Godet Antarctica	20
Hennessy Paradis	177
Martell V.S.O.P.	22
Remy Martin Club	22
Remy Martin XO	37
Christian Drouin 15vo Calvados	23

High West Campfire, PX cherry, full bodied red wine Gentle hint of smoked whisky combined with sweet sherry. Sweet & sour mixed together with cherry bitters compliments the layer of full

### Wine by the glass

Cham	pagne and sparkling wine	Glass 125ml	Bottle
NV	Prosecco "Torresella" Extra Dry DOC, Italy	17	100
NV	Nyetimber, Classic Cuvee Brut, Sussex, England	26	160
NV	Joseph Perrier Cuvee Royale Brut, Champagne, France	25	150
Sweet	wine		
2016	Scanavino, Moscato d'Asti, Piedmont, Italy	15	90
2013 <b>I</b>	Muscat de Beaume de Venise, Rhone Valley, France	25	149
White	wine	Glass 150ml	Bottle
2017	Giesen Estates, Sauvignon Blanc, Marlborough, NZ	20	95
2014	Riesling Diel de Diel, Schlossgut Diel, Nahe, Germany	19	99
2017	Tenuta Maccan, Pinot Grigio, Friuli-Venezia, Italy	17	85
2015	Joseph Drouhin, Chardonnay, Burgundy France	22	112
Rosé wine			
2016	Rosada Muga, Bodega Muga, Rioja, Spain	19	98
Red wine			
2015	Pinot Noir, Joseph Faiveley Burgundy, France	23	110
2014	Cabernet Sauvignon, Benziger Family Winery, Sonoma, USA	24	120
2016	Tempranillo "La Vendemia", Palacios Remondo, Spain	23	118
2015	Malbec Bodegas Catena, Mendoza, Argentina	21	100

#### Drinks we like the most

New best sellers as well as the old ones.

# Sumac Margarette by Edward - Desert Palm Resort Dubai 19

# Premium tequila, sumac, blood orange cointreau, lime juice, sumac salt

Dedicated to his daughter, it is a great creation by of one of the rising stars of bartending in Dubai.. The dried and powdered fruits of Rhus coriana are used as a spice in Middle East for centuries. Unique sour flavour of roasted sumac is great and memorable twist to your fovourite cocktail.

# Pineapple Swizzle by William – not far from you

# Plantation Pineapple rum, blood orange Cointreau, Green Chartreuse, Frangelico, lime, coco water

In 19th century England, one of the most prized delicacy was a thing called "Pineapple Rum". Refreshing swizzle in long glass with citrusy notes combined with coconut water and herbal balance of Chartreuse.

24

## Vino y Mare by Vojta – "mad scientist" @ BSK Singapore 19

# Gin Mare, mandarine & tarragon saccharum, sea salt, Pinot Grigio wine

An one-of-a-kind soft twist on a classic gin Martini. Carefully designed aperitif to reach to every corner of the sense of taste, awaken it and prepare for any culinary experience.

### Non - Alcoholic Cocktails

Bartenders like to play with flavours and it is not always only about alcohol. Treat your taste buds nicely and free of booze.

Tarra Berry by Rajiv tarragon, raspberry, apple, lemon juice, soda An unusual blend of fresh raspberries with the anisy kiss of french tarragon. Add an apple and you're in heaven.	11
Antonique by Anthony blackberries, vanilla, lavender, lemon, egg white Amazing combination of flavours will spoil your taste buds. Smooth and silky and unique as the creator.	11
Sober Society by Vojta hibiscus, grapefruit, peach compote, lemon, soda A sober adaptation of the famous High Society cocktail. Easy to drink, easy to understand, hard to resist.	11
Miss Asia by Alessio mandarine, chamomile tea, apricot jam, lemon As beautiful as every woman is, this mocktail will please you in every way. Feel the passion and desire without a drop of alcohol.	11
La Passion du Martina by Wing blueberries, rosemary, passionfruit, vanilla, lemon juice amazing non alcoholic cocktail created by our barmaid who just became a proud mother. We all congratulate ©	11
Nipsy 2.0 by Kalai	11

lemongrass, kaffir lime leaf, lime, ginger ale

asian outfit. Fizzy, refreshing, intriguing.

This is how a non-alcoholic Mojito looks like if you dress it in a southeast

9

9

Tau Sparkling Water 750ml

Tau Still Water 750ml

	Hot Beverages
Espresso	6
Americano	6
Latte	3
Flat White	3
Cappuccino	3
Macchiato	8
Mocha	3
Hot Chocolate	7
	Tea
Organic Earl Grey	6
Organic English Breakfast	6
Organic Chamomile Citron	$\epsilon$
Organic Jasmine	6
Organic Green Mango Peach	6
Organic Cucumber Mint	6
Organic Ginger Lemongrass	6

#### **Snacks at the Bar**

Marinated olives	7
Mini fish & chips, tartar sauce	18
Pork crackling slider with BBQ sauce	16

Available during kitchen operation time.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Prices stated are subject to 7% GST and 10% service charge

We proudly use bio-pot straws in our bar.

Did you know that regular plastic straws take about 200 years to break down?

Our Bio-Pot straws are made from natural fibre derived from potato starch and thus, unlike corn starch, not made from genetically modified plants. They are quickly compostable and in optimal conditions it takes a maximum of 21 months to break down without any residue and impact to the environment.

Bread Street Bar Team



Tweet, Instagram, Facebook! We look forward to your postings







@BSKSingapore #BSKMBS
@bsksingapore #breadstreetkitchensg

www.MarinaBaySands.com/BreadStreetKitchen

# Start the right way

The beginning of your meal is as important as the experience we would like to create.

### **OLD YOUNG'S** selection

18

#### Small batch of West Australian spirits - Swan valley

Choose one of the most unique spirits with botanicals foraged from the heart of the desert for your cocktail or just mix it with soda, tonic or lemonade.

- 1892 Gin
- Six Seasons Gin
- Smoked Vodka
- Pavlova Vodka
- Cold Drip Coffee Vodka

Talk to your waiter or bartender for more information.

### **BSK Spritz**

18

17

# Limoncello, watermelon juice, lemon juice, Bitter lemon

A connection of watermelon juice and the classic Italian liqueur. As fresh and citrusy as it sounds it makes the perfect start.

#### Or treat yourself with well-known classic

Martini & Tonic (Bianco or Rosso with Grapefruit or Yuzu)

### FLAVOURED ICED-TEA

Refresh your day with your favourite flavour

- Lemon Iced Tea
- Raspberry & Mint Iced Tea
- Ginger Lemongrass Iced Tea
- Strawberry Lime Iced tea

Single serving in glass

11

Jug - fits nicely to 4 glasses

32