

DAIRY FREE DESSERT

| | |
|---|----|
| <i>Pineapple carpaccio, passion fruit, lime</i> | 15 |
| <i>Seasonal fruit platter</i> | 15 |

SWEET WINE (125ML)

| | |
|--|----|
| <i>2015 Scanavino, Moscato d'Asti, Piedmont, Italy</i> | 15 |
| <i>Fresh, fruity, sweet and aromatic</i> | |

TO FINISH

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

Wifi: BREADSTREETKITCHEN
Passwords: Bsk@1234



@BSKSingapore#BSKMB



@bsksingapore#breadstreetkitchensg



@BreadStreetKitchenSingapore

DAIRY FREE MENU HOT & COLD STARTERS

| | |
|---|----|
| Sea bass fillet carpaccio, avocado, horseradish, ginger | 21 |
| Seared salmon soy dressing, nori crisps, mango, coriander | 19 |
| Spicy tuna tartare, chili, garlic, sesame oil, wonton crisps | 19 |
| Seared scallops, carrot purée, treacle cured bacon, apple, celery cress | 24 |
| Tamarind spiced chicken wings, spring onions, coriander | 18 |
| Tagliolini, blue swimmer crab meat, parsley, chili, white wine and olive oil emulsion | 26 |
| Sriracha marinated king prawns, green mango salad | 27 |

SALADS

| | |
|---|-------|
| Chicken caesar salad, pancetta, anchovies, soft boiled egg | 16/28 |
| Quinoa salad, sweet corn, pomegranate, baby kailan | 14/26 |
| Red cabbage, kale, carrots, candied pecans, orange dressing | 13/25 |
| Watermelon, avocado, rocket, pumpkin seeds, balsamic | 14/26 |

SIDES

| | |
|-----------------|----|
| Chips | 10 |
| Seasonal greens | 8 |
| Spiced carrots | 8 |

Prices stated are subject to 7% GST 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.

DAIRY FREE MENU MAINS

| | |
|---|----|
| Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce | 39 |
| BSK short rib beef burger 7oz, smoked bacon ketchup, chips | 29 |
| Saffron risotto, semi-dried tomatoes (add king prawns 18) | 32 |
| Roasted sea trout, spicy couscous, confit cherry tomatoes, samphire | 37 |
| Slow-roasted Dingley Dell pork belly, apple compote | 29 |
| Braised lamb shank, crushed potatoes, spiced carrots and lemon gremolata | 45 |
| Traditional fish & chips, crushed peas, tartar sauce | 29 |
| Tamarind glazed duck breast, lentils, aubergine purée | 38 |

GRILL

| | |
|--|-----|
| Baby chicken, bang bang sauce, burnt lemon | 34 |
| Lamb chops | 53 |
| Dingley Dell pork chop 280g | 44 |
| Dingley Dell pork T-bone 450g | 56 |
| Angus sirloin steak 280g 150 days grain fed | 62 |
| Irish Angus rib-eye steak 330g 28 days aged grass fed | 68 |
| Mixed grill platter to share for 2-3 (ask your server for the selection) | 130 |

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.

"Minimum of 250g per order"

Please ask your server for today's selection

| | |
|------------------------|-----------|
| Ribeye | 26per100g |
| Sirloin | 23per100g |
| Tenderloin | 25per100g |
| Japanese Wagyu Sirloin | 45per100g |
| Côte de boeuf | |

Choice of bang bang or red wine shallots sauce