

# BREAD STREET

## KITCHEN & BAR

## NOUVEAU COCKTAILS

Evocative art, sultry flavours, and cultures of the world artfully converge in an array of new cocktails concocted by Bread Street Kitchen's expert bartenders, accompanied by delectable bar bites.

### Cocktails

#### British Clover Club **\$25**

Basil Gin, Strawberry Syrup, Lime, Foamee®

#### The Queen's Guard **\$25**

Gin, St Germain Elderflower Liqueur, Tonic Water, Gold Leaf

#### Chocolat **\$25**

Cocoa Nib-Infused Campari, Widges Gin, Carpano Antica Formula, Peychaud's Bitters

#### Spices Market **\$25**

Rhum Agricole, Sour Cherry, Cold Brew, Garam Masala, Nutmeg, Peppercorn

### Mocktails

#### Draught Yuzu **\$18**

Yuzu, Orange, Cinnamon, Milk Wash, River Salt, Tonic Water

#### Amaretto Sour **\$18**

Lyre's, Almond, Lime Juice, Egg Powder

### Bar Bites

#### Koffman Truffle Fries **\$16**

Sriracha Mayonnaise

#### Pea & Leek Tart **\$19**

Parmigiano Reggiano

#### Pork Terrine **\$19**

Pistachio, Chutney

#### Smoked Cod Arancini **\$22**

Coriander Mayonnaise

#### Scotch Egg **\$24**

Celeriac Remoulade, HP Sauce