

GLUTEN FREE MENU HOT & COLD STARTERS

Cured salmon, horseradish cream, pickled shallots, caper purée	19
Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce	28
Chicken liver and foie gras parfait, Madeira jelly, sour dough	23
Seared scallops, sweetcorn ragout, 'nduja chimichurri	25
Tamarind chicken wings, spring onions, coriander	18
Flatbread, pork and fennel sausage, harissa hummus, crème fraîche, red chili, shallots (to share)	28
Impossible flatbread, harissa hummus, crème fraîche, red chili, shallots (to share)	24
Corn soup, chili oil, corn salsa	17

SALADS

Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	13/18
Heirloom Tomato salad, mozzarella, crunchy quinoa, ricotta vinaigrette	15/27
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, cucumber, feta mousse, rocket leaves, pumpkin seeds, mint dressing	15/26

For any salad add on grilled king prawns 18, grilled chicken 10, avocado 6 or smoked salmon 16

SIDES

Chips	10
Mashed potato	10
Seasonal vegetables	8
Honey glazed spiced carrots	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 black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK beef burger, chipotle aioli, fries	30
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Mushroom risotto, truffle pesto, pine nuts	32
Seared sea bream, coconut curry sauce, mussels, curry leaves	39

GRILL

Baby chicken, chimichurri sauce, burnt lemon	36
Australian lamb chops 350g	55
Dingley Dell pork T-bone 450g	56
Dingley Dell pork chop 280g	45
USDA sirloin steak 280g 365 days grain fed	63
Irish Angus rib-eye steak 300g 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. Availability is dependent on what chef have in the cabinet.*

British Hereford sirloin, grass fed, 300g	69
Pinnacle Australian Great Southern ribeye, grass fed, 300g	76
Japanese Wagyu sirloin, grain fed, 250g	112
Australian Angus rib-eye on the Bone, grass fed, 800g	122
John Stone Irish Tomahawk, grass fed, 1kg (choice of 2 sides included)	198

*Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce
Add truffle butter 6*

GLUTEN FREE DESSERT

Cambridge burnt lemon, mandarin sorbet	18
Diplomatico Reserva rum cheesecake, mango sorbet	18
Pineapple "panna cotta", passion fruit, kiwi, coconut sorbet	15
Soft serve ice cream	7

SWEET WINE

2018 Moscato d'Asti, Sori dei Fiori, Piedmont, Italy - 125 ml	15
2014 Sauternes, Chateau Simon, Bordeaux, France - 125 ml	22

APERITIFS COCKTAILS

BSK Spritz - Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon	18
Endless Summer - Campari, strawberry & thyme syrup, grapefruit juices, rose, Prosecco, soda.	18
Traditional Pimm's No1 combined with our homemade lemonade, mint, cucumber & berries	17

FLAVOURED ICE TEA

Ginger Lemongrass | Lemon | Raspberry & Mint | Mango and Tangerine

Single serving in glass	11
Jug - fits nicely to 4 glasses	32

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Password: Bsk@1234



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