

BRUNCH

The English breakfast – Two eggs of your choice, bacon, sausage, mushrooms, tomato, baked beans	24
Eggs Benedict with honey roasted ham, spinach or smoked salmon	19
BSK open-faced omelette with mushrooms, Gruyère cheese and rocket	18
King prawn roll, Thousand Island dressing, lettuce, tomato and waffle crisps	28
Buttermilk fluffy pancakes served with honeycomb butter, banana and maple syrup	18
Blueberry fluffy pancakes served with soft serve ice cream, blueberries and golden syrup	20
Grilled gammon steak, two fried eggs, tomato, mushroom, chips	29
Avocado wedges on pumpernickel toast, poached egg, mustard mayo	15
Spicy scrambled eggs with chorizo, chili, pineapple and feta	18
Scotch egg – Deep fried breaded egg with pork, celeriac remoulade, rosemary potatoes	18
Vanilla yogurt, home-made treacle granola, mixed berries	12

STARTERS

Pork and pistachio pie, apple chutney, pickled quail's egg	17
Spicy salmon tartare, mango, cucumber, chili, garlic, wonton crisps	19
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23
Seared scallops, cauliflower purée, treacle cured bacon, apple, ras el hanout toasted almonds	24
Tamarind spiced chicken wings, spring onions, coriander	18
Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots (to share)	28
Cider and onion soup, cheddar cheese toastie	17

SALADS

Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	14/26
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic	14/26

For any salad add on grilled king prawns 18 or grilled chicken 10

SIDES

Chip	10
Mashed potato	10
Onion rings	12
Macaroni cheese with garlic roasted crumbs	16
Seasonal vegetables	8

MAINS

Traditional Sunday roast with Yorkshire pudding, roasted potatoes, spiced honey carrots, seasonal greens, gravy	45
Roasted black cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
BSK short rib beef burger 7oz., Monterey Jack cheese, smoked bacon ketchup, chips	29
Mushroom risotto, aged Parmesan, deep fried enoki, frissé	32
Slow roasted Dingley Dell pork belly, spiced apple purée	29
Braised lamb shank, mashed potato, orange gremolata	45
Traditional fish and chips, crushed peas, tartar sauce	29

GRILL

Baby chicken, red chili dressing, burnt lime, coriander yoghurt dip	36
Lamb chops	55
Dingley Dell pork chop 280g	45
Dingley Dell pork T-bone 450g	56
Angus sirloin steak 280g 150 days grain fed	63
Irish Angus rib-eye steak 330g 28 days aged grass fed	69
Mixed grill platter 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 for a minimum of 28-35 days.

Availability is dependent on what chef has in the cabinet.

“Minimum of 250g per order”

British Longhorn rib-eye, grass fed	26per100g
British Hereford sirloin, grass fed	23per100g
Irish Angus tenderloin, grass fed	25per100g
Japanese Wagyu sirloin, grain fed	45per100g
Irish Angus T-Bone, grass fed (ask your server for weight availability)	20per100g

Choice of green peppercorn, Béarnaise or Stilton blue cheese sauce

Add truffle butter 6

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

DESSERT

Soft serve ice cream with one topping of your choice (ask for flavour of the day)	7
Chocolate fondant with salted caramel, mint chocolate chip ice cream	20
Diplomatico Reserve cheesecake, mango sorbet	18
White chocolate and caramelized pecan parfait, spiced cranberries	18
BSK snickers, popcorn ice cream	18
Apple and blackberry crumble, vanilla custard	17
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
Select your British cheese board – served with oat cakes and apple chutney (Cashel Blue, Wigmore, Stinking Bishop, Ragstone, Keen’s – Cheddar)	20 (3pcs) /30 (5pcs)

SMOOTHIE

Banana, avocado, cacao powder, cinnamon	11
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FRESH JUICES

Detox – Apple, spinach, kale, ginger, cucumber, green bell pepper, lemon	9
Red Vitamin – Beetroot, carrot, orange	9
Tropical Mix – Pineapple, orange, mango, kiwi, strawberry	9

SHAKES

Vanilla milkshake with a touch of hazelnut and soft serve ice cream	12
Stracciatella milkshake with chocolate chips and pistachio	12
Colada milkshake with dark rum, coconut and soft serve ice cream	16

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