

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN & TONIC

Gordon	23
Gin, elderflower liquor, passion fruit & mango syrup, tonic water	
Amalfi	23
Yuzu gin, sweet & sour mix, tonic water, limoncello	
Pink Strawberry	23
Basil gin, strawberry puree, lime juice, tonic water	
Tea Ceremony	23
Green tea gin, tonic water	

SIGNATURE

British Clover Club	25
Basil gin, homemade strawberry syrup, strawberry purée, lime, foamee	
Ramsay's Sling	25
Infused gin, Grand Marnier, Benedictine DOM, maraschino, pineapple, lime	
Queen's Guard	25
Infused vodka, elderflower liquor, lime, green chartreuse & tonic water foam	
Chocolat	25
Cocoa nibs campari, gin, carpano antica formula, bitters, chocolate	

SOMMELIER SELECTION

Prosecco Superiore Rustico, Nino Franco	25
Valdobbiadene, Italy NV	
NV Billecart Salmon Brut	35
Pinot Noir/Meunier, Champagne, France	
Piper Heidsieck Sauvage Rosé	35
Pinot Noir, Champagne, France	
Joseph Drouhin Chablis	30
Chardonnay, Burgundy, France	
The Chocolate Block	30
Shiraz, Swartland, South Africa	
Muri The Sound	18
(Alcohol free, low sugar) Roasted Sherry apricots, foraged magnolia, hay, Yunnan tea, gooseberry juice	
NON 1	18
(Alcohol free, low sugar) Raspberries, chamomile, river salt, organic cane sugar	

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STARTERS

Seabass Carpaccio	26
Avocado puree, ginger honey dressing, wakame powder	
Burrata	28
Beetroot, capers & raisin dressing, pine nuts, pane carasau	
Spicy Tuna Tartare	26
Wonton crisps, avocado, furikake	
Tamarind Spiced Chicken Wings	24
Spring onions, coriander	
Salt & Pepper Squid	21
Lime & coriander mayo	

MAINS

Keralan Cauliflower Curry	34	Fish & Chips	48
Coconut, pomegranate, cashew nuts		Black cod, mushy peas, tartare sauce	
Baked Spinach & Ricotta Cannelloni	38	Prawns a la Plancha	52
Tomato, momay sauce, basil		Green mango salad, crushed peanuts	
Iberico Pork Chop	48	Bread Street Kitchen Burger	36
Wholegrain mustard jus		Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	
Butter Chicken	36	<b>ADD TO YOUR BURGER</b>	
Cashew nut curry, saffron rice, garlic naan		Fried Egg	2
Smoked Duck Breast	42	Streaky Bacon	5
Red curry, cucumber salad		Avocado	6

SALADS

Chicken Bang Bang Salad	18/25	Superfood Salad	18/25	<b>ADD TO YOUR SALAD</b>	
Watercress, mouli, chili, radish, ginger, sesame seeds		Kale, cucumber, quinoa, grilled corn, avocado purée, orange dressing, spiced nuts		Halloumi	10
				Chicken Breast	10
				Smoked Salmon	16

SIDES

Koffman's Fries	12	Mashed Potatoes	14
Macaroni Cheese	16	Mixed Leaf Salad	8
Roasted garlic crumbs		Cherry tomato	
Fine Green Beans	10	Honey Roast Carrots	12
Chili & almonds			
Creamed Spinach	8		

DESSERTS

Chocolate Fondant	20
Salted caramel ice cream	
Black Forest Cheesecake	19
Cherry compote, pistachio ice cream	
Knickerbocker Glory	21
Coconut mango sundae, caramelised pistachio	
Pineapple & Kiwi Carpaccio	19
Passion fruit, lime, coconut sorbet	
Sticky Toffee Pudding	22
Clotted cream ice cream	

BEEF WELLINGTON

SINGLE SLICE	68
WHOLE TO SHARE	188
Please allow 45 minutes	

Served with mashed potatoes & red wine jus

SET LUNCH MENU

2 course — 52 / 3 course — 58

STARTERS

Beef carpaccio, pickled artichoke, truffle dressing  
Caesar salad, soft boiled egg, pancetta, anchovies  
Onion & cider soup, cheddar toastie  
Prawns a la Plancha (Add 16)

MAIN COURSES

Roasted steelhead trout, couscous, courgette, lemon dressing  
Harissa baby chicken, yogurt dressing  
Tagliatelle paglia fieno, butter & sage  
Wagyu flank steak (Add 16)

DESSERT

Sticky toffee pudding, clotted cream ice cream  
Raspberry sorbet, fresh fruits

Add to your lunch a glass of Wine carefully selected by our Sommelier or a Mocktail crafted by our Mixologist for 8 SGD

As part of our sustainable mission, we are only serving purified & filtered water at \$3/person in the restaurant.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. All prices displayed are subject to Prevailing Goods & Services Tax, and 10% Service Charge.