

Cocktail Dinner

Join Chef Costa and Bar Manager William as they take you on a flavourful journey around the world. This revolutionary way pairing creates an unforgettable experience by combining twisted classic dishes with gentle alcoholic flavours.

Appetizers

*New Zealand cured salmon with basil
Cachaca, mezcal and tabaco liqueur*

South East Asian duck terrine with blood orange mulled wine jelly

*Poached egg with mushroom infused bourbon,
blanched and caramelized British pancetta and sourdough*

*Greek octopus carpaccio with fennel mousse
Absinthe flavoured ruby red ale cordial*

Mains

*Braised Welsh rabbit in Madeira wine with barley risotto
Chamomile rye whisky old fashion style cocktail*

*Australian lamb with baked chickpeas
Herbal and cumin liqueur with wild cherry and coriander*

Desserts

*Swiss white chocolate ice cream
Bacon infused smoked vodka, hazelnut sour*

Espresso martini Italian cannelloni with mascarpone

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

LONDON - HONG KONG - SINGAPORE - DUBAI

