

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

LONDON | HONG KONG | SINGAPORE | DUBAI | SANYA

CHAMPAGNE DINNER

A JOURNEY THROUGH THE HEART OF CHAMPAGNE REGION IN FRANCE

24th May 2018 ● Thursday ● 7.00 pm ● Bread Street Kitchen

Jean-Claude Fourmon, President of Maison Joseph Perrier: « As the current generation of my family to run the House, I am linked heart and soul to Joseph Perrier, always driving for excellence, it has been a labour of love.»

Pamper yourself with a 5-course menu specially curated by our executive chef Sabrina Stillhart and sommelier Axel Paquette while discovering more about the champagne from the owner Jean –Claude Fourmon.

Menu

\$129++ per person

Aperitif

Mushroom aranchini

Champagne Joseph Perrier Brut Royal NV

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First Starter

Chicken liver and foie gras parfait, toasted brioche

Champagne Joseph Perrier Brut Royal NV

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Second Starter

Seared scallops, nashi pear – prawn salad, langoustine jus

Champagne Joseph Perrier Blanc de Blanc NV

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Main

Roasted Iberico Pork rack, caramelized white peach, roasted violet potatoes, kale, chicken jus

Champagne Joseph Perrier Blanc de Blanc 2010

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Dessert

White chocolate and almond fondant, mango sorbet

Champagne Joseph Perrier Demi-Sec NV

Tea or Coffee

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

Please email to BreadStreetKitchen.Reservations@MarinaBaySands.com or call us at +65 6688 5665 for reservations

