

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

LONDON | HONG KONG | SINGAPORE | DUBAI | SANYA

Wine Dinner



Maison & Domaines

Les Alexandrins

VIN DE LA VALLÉE DU RHÔNE

31st July 2018 ● Tuesday ● 7.00 PM ● Bread Street Kitchen

Indulge yourself with our 4-courses tasting menu specially prepared by our Executive Chef, Sabrina Stillhart and her team, accompanied by our savoring wines personally chosen by our Sommelier Axel Paquette.

S\$129++ per person

Amuse Bouche

Chefs Selection of canape

Viognier 2017 Maison Les Alexandrins

1st Starter

Octopus carpaccio, orange segments, chorizo, monk's beard

Crozes-Hermitage White 2014 Maison les Alexandrins

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2nd Starters

Chicken Rabbit terrine, golden raisin, red wine glaze

Cotes du Rhone "Les Terrasses de L'Erdian" 2015 Maison Les Alexandrins

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Mains

Pan roasted Pigeon breast, Boulangere potato

Heritage broccoli & red berries sauce

Hermitage 2013 Maison Nicolas Perrins

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Dessert

Peach Nougatine with peach jelly white ice cream

Viognier 2017 Maison Les Alexandrins

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

