

GORDON RAMSAY  
BREAD STREET

KITCHEN & BAR  
LONDON - HONG KONG - SINGAPORE - DUBAI - SANYA



Please note that dishes are subject to seasonal changes and market availability  
Prices stated are subject to 7% GST, 10% Service charge and 10% Gratuity

## GROUPS & EVENTS MENUS

### *Dining Menus*

*Set Menus*

*Groups "A la Carte" Menu*

*Coffee from 5 per person*

### *Standing Event*

*Standing Reception Menu*

### *Drinks*

*Beverage Free Flow Packages  
From 15 per person*

*Event wine list  
From 95 per bottle*

*Beer  
From 14 per bottle*

*Spirits  
From 15 per measure*

*Mineral water  
From 9 per bottle*

*Soft drinks  
From 6 per glass*

## GROUPS "A LA CARTE" MENU

*Available for groups of up to 20 guests*

*Cider-onion soup, cheddar cheese toastie 17*

*Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing 21*

*Spicy salmon tartare, chili, garlic, cucumber, mango purée, crème fraîche, wonton crisps 19*

*Chicken liver and foie gras parfait, Madeira jelly, toasted brioche 23*

*Tamarind spiced chicken wings, spring onions, coriander 18*

*Heirloom tomato tart, caramelized onion, burratina cheese, balsamic glaze 20*

*Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing 14/26*

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*Green pea risotto, asparagus, aged Parmesan, crunchy pea shoots 32*

*Roasted sea trout, braised leeks, prawns, samphire, cherry tomatoes, saffron velouté 38*

*Slow roasted Dingley Dell pork belly stuffed with parsley and garlic,  
apple purée, whole grain mustard jus 29*

*Braised lamb shank, mashed potato, orange gremolata 45*

*Roasted black cod with crushed potatoes, salted capers, artichoke,  
red wine and lemon sauce 39*

*Irish Angus ribeye steak 330g 28 days aged grass fed 69*

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*Chips 10*

*Macaroni cheese with garlic roasted crumbs 16*

*Seasonal vegetables 8*

## DESSERT

- Sticky toffee sundae, banana ice cream, whipped cream, caramel sauce* 18  
*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  
*Raspberry Pavlova, meringues, lemon and mint* 16  
*BSK snickers, popcorn ice cream* 18  
*Apple and blackberry crumble, vanilla custard* 17  
*Pineapple carpaccio, passion fruit, coconut sorbet, lime* 15  
*BSK dessert platter to share (pick any three except Sticky toffee sundae)* 45

## SWEET WINE (125ML)

- 2016 Scanavino, Moscato d'Asti, Piedmont, Italy* 15  
*Fresh, fruity, sweet and aromatic*

## DIGESTIVES COCKTAILS

- Treat of Mandorla* 17  
*Amaretto and Grappa dessert cocktail – not too sweet, not too sour, just perfect after your lovely meal*  
*Digestizzy* 17  
*Fernet Branca cobined with sweet vermouh, garnished with white and dark chocolate*  
*Lemon Bay* 17  
*Milky style of dessert cocktail with Italian Limoncello with touch of Chartreuse and Grappa*

## 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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## GROUPS MENUS

*Please choose one of the menus below for your event*

### CLASSIC

*Tamarind spiced chicken wings, spring onions, coriander*  
*Spicy salmon tartare, chili, garlic, cucumber, mango purée, crème fraîche, wonton crisps*  
*Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing*  
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*BSK short rib beef burger 7oz, Monterey Jack cheese, smoked bacon ketchup, chips*  
*Traditional fish & chips, crushed peas, tartar sauce*  
*Green pea risotto, asparagus, aged Parmesan, crunchy pea shoots*  
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*Diplomatico Reserve cheesecake, mango sorbet*  
*BSK snickers, popcorn ice cream*  
*Pineapple carpaccio, passion fruit, coconut sorbet, lime*

**70 per person**

### BSK DELICE

*Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing*  
*Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing*  
*Heirloom tomato tart, caramelized onion, burrata cheese, balsamic glaze*  
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*Braised lamb shank, mashed potato, orange gremolata*  
*Roasted sea trout, braised leeks, prawns, samphire, cherry tomatoes, saffron velouté*  
*Baked aubergine, heirloom tomatoes, feta cheese, spring salad*  
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*Chocolate fondant with salted caramel and mint chocolate chip ice cream*  
*Diplomatico Reserve cheesecake, mango sorbet*  
*Pineapple carpaccio, passion fruit, coconut sorbet, lime*

**110 per person**

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BSK INDULGENCE

*Chicken liver and foie gras parfait, Madeira jelly, toasted brioche*

*Spicy salmon tartare, chili, garlic, cucumber, mango purée, crème fraîche, wonton crisps*

*Flatbread, fennel-pork sausage, spinach, crème fraiche, red chili, shallots*

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*Roasted black cod with crushed potatoes, salted capers, artichoke,  
red wine and lemon sauce*

*Irish Angus Rib-eye Steak 330g 28 Days Aged Grass Fed*

*Green pea risotto, asparagus, aged Parmesan, crunchy pea shoots*

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*Sides:*

*Chips*

*Mashed potato*

*Seasonal vegetables*

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*Pineapple carpaccio, passion fruit, coconut sorbet, lime*

*Chocolate fondant with salted caramel and mint chocolate chip ice cream*

*Diplomatico reserve cheesecake, mango sorbet*

*130 per person*

## STANDING EVENT MENU

### Canapés Selection

*BSK mini burger*

*Fried rock oysters, fennel, lemon confit salad*

*Mini Yorkshire pudding, roast beef, horseradish*

*Spicy salmon tartare, chilli, garlic, sesame oil, wonton crisps*

*Smoked salmon, crème fraîche, forcaccia*

*Tamarind chicken wings, spring onions, coriander*

*Pea & leek tart, parmesan hollandaise glaze (V)*

*Wild mushroom arancini balls (V)*

*Tomato and mozzarella crostini (V)*

*Gingerbread & vanilla cheesecake*

*Chocolate tart, honeycomb*

*Brownie lollipop*

**\$40 per person  
for a selection of 7 canapés**

**\$ 68.40 per person  
for 12 canapes**

### Snacks

*Marinated olives 7*

*Mini fish & chips, tartar sauce 18*

*Pork crackling slider with BBQ sauce 16*

## BEVERAGE FREE FLOW PACKAGES

### *Easy Going*

*Soft drinks - Juices - Water*

*\$15/person - 1 hour*

*\$25/person - 2 hour*

*\$35/person - 3 hour*

### *Drink Up*

*Red/White wine - Prosecco - Beer - Soft drinks - Juices - Water*

*\$40/person - 1 hour*

*\$60/person - 2 hour*

*\$80/person - 3 hour*

### *Bring It On*

*Red/White wine - Prosecco - Beer - Spirits - Soft drinks - Juices - Water*

*\$60/person - 1 hour*

*\$100/person - 2 hour*

*\$125/person - 3 hour*

*Additional coffee and tea service*

*\$5/person*



## EVENT WINE LIST

*We have shortlisted a selection of wines that will suit every occasion*

### CHAMPAGNE & SPARKLING

- NV Prosecco "Torresella" Extra Dry DOC, Italy 100  
*Classically elegant Prosecco with tiny bubbles and a fresh green apple nose. Long and crisp finish.*
- NV Joseph Perrier Cuvee Royale Brut, Champagne, France 150  
*Freshness, Elegant, Light and Delicate with fine complex. Notes of green apple and vine peach. Refreshing.*

### WHITE

- 2016 Giesen Estate, Sauvignon Blanc, Marlborough, New Zealand 95  
*An aromatic blend of elderflower, pink grapefruit and kaffir lime leaf. Fresh and vibrant*
- 2014 Joseph Drouhin, Laforêt Chardonnay, Burgundy, France (1500ml) 224  
*This classic white Burgundy is fruit-driven and full of life, with aromas reminiscent of fresh grapes and almond. Served from magnum size bottle, great for events!*
- 2015 Schlossgut Diel, Dorsheimer Goldloch Riesling Kabinett, Nahe, Germany 125  
*Semi-sweet wine, bursting with flavours of red apple and ripe pear, backed by fresh acidity*
- 2015 Leeuwin Estate, Art Series Sauvignon Blanc, Margaret River, Australia 176  
*Floral notes of jasmine and citrus blossom with delicate creaminess and spice to add depth, texture*

RED WINE

- 2015 Pinot Noir, Françoise Chauvenet, Burgundy, France 110  
*A light-bodied wine with notes of fresh redcurrants delicately balanced with a touch of oak*
- 2015 Mitolo, Jester Shiraz, McLaren Vale, Australia 125  
*Neatly balanced with cornucopia of blackberry, plum and dark chocolate flavours*
- 2013 Giesen Estate, The Brothers Pinot Noir, Marlborough, New Zealand 129  
*Beautifully balanced with elegant yet intense dark fruit aromas of black cherry and cassis*
- 2014 Clos de Los Siete, Mendoza, Argentina 136  
*Mature bouquet of blackcurrants, wood and chocolate. Wonderfully blended!*

Vintage may vary depending on availability. Please feel free to ask for our complete wine list for the full wine selections

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## Basement 1

32 maximum seated guests / 60 maximum standing guests

### Private dining Area (PDR & BOOTH Table)

S\$1,500++ Minimum Spend

20 maximum capacity

#### Buy Out

Breakfast - S\$4,000+++

Lunch - S\$4,000+++

Dinner - S\$6,000+++

S\$12,000+++ All day Minimum Spend (Breakfast-Lunch-Dinner)

S\$9,000+++ All day Minimum Spend (Lunch-Dinner)



**BOOTH Table**

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*Main Dining Room located at Level 1  
72 maximum seated guests/ 100 maximum standing guests*

*Breakfast - S\$6,000+++  
Lunch (Monday-Friday) - S\$10,000+++  
(Saturday-Sunday) - S\$18,000+++  
Dinner (Monday-Thursday) - S\$12,000+++  
(Friday-Sunday) - S\$15,000+++  
All day (Monday-Thursday) - S\$22,000+++  
(Friday-Sunday) - S\$33,000+++*



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## Bar Area

40 maximum seated guests/ 50 maximum standing guests

Breakfast - S\$3,000+++

Lunch - S\$4,000+++

Dinner - S\$10,000+++



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## Main Dining & Bar Area Buy-Out

150pax maximum standing guests/100pax Seated guests

Breakfast (Monday-Sunday) - S\$6,000+++

Lunch (Monday-Friday) - S\$15,000+++

(Saturday-Sunday) - S\$22,000+++

Dinner (Monday-Thursday) - S\$22,000+++

Dinner (Friday-Sunday) - S\$25,000+++



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