

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

MAKE YOUR
JOURNEY
EXTRA SPECIAL

Treat yourself with

our signature tasting

menu curated by our

Executive chef from

\$98 per person.

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, & 10% Service Charge.

STARTERS

Pea & Leek Soup Coconut cream, pork crackling	19.00
Spicy Tuna Tartare Wonton crisps, avocado, furikake	26.00
Tamarind Spiced Chicken Wings Spring onions, coriander	24.00
Salt & Pepper Squid Lime & coriander mayo	21.00
Pea & Guac Prawns crackers	12.00
Burrata Marinated heirloom tomatoes, basil gel	28.00
Hamachi Crudo Leche de tigre, salsa verde	26.00
Maryland Blue Crab Scotch Egg Moilee sauce, fennel salad	26.00

SALADS

Caesar Salad Soft boiled egg, pancetta, anchovies, aged parmesan	18/25.00
Chicken Bang Bang Salad Lamb lettuce, mouli, chilli, radish, ginger, sesame seeds	18/25.00
Tabbouleh Salad Romesco dressing, halloumi cheese, cashews	18/25.00

ADD TO YOUR SALAD

Halloumi	10.00
Chicken Breast	10.00
Smoked Salmon	16.00

MAINS

Keralan Cauliflower Curry Coconut, pomegranate, cashew nuts	34.00
Truffle Cannelloni Parmesan, spinach, bechamel, truffle	38.00
Iberico Pork Chop Hispi cabbage, spicy tikka masala, onion gravy	48.00
Baby Chicken Secret sauce, yuzu nashi pear	36.00
Smoke Duck Aubergine chilli crunch, orange honey sauce	42.00
Roasted Cod Crushed potatoes, artichoke, salted capers, red wine & lemon sauce	58.00
Fish & Chips Black cod, mushy peas, tartare sauce	48.00
Thai Red Prawn Curry Prawn cracker, basmati rice	38.00
Bread Street Kitchen Burger Dry-aged beef burger, monterey Jack cheese, sriracha mayo, koffman's fries	36.00

SIDES

Koffman's Fries	12.00
Macaroni Cheese, Roasted Garlic Crumbs	16.00
Fine Green Beans, Chilli & Almonds	10.00
Creamed Spinach	8.00
Mash Potatoes	14.00
Honey Roast Carrots	12.00

BEEF WELLINGTON

SINGLE SLICE	68.00
WHOLE TO SHARE	188.00
Please allow 45 minutes Served with mashed potatoes & red wine jus	

THE GRILL

All the steaks are served with a watercress & shallot salad.

Lamb Chops	300g	68.00
Dry-aged Sirloin Steak	300g	68.00
Dry-aged Rib-Eye Steak	300g	88.00
Kagoshima A5 Wagyu Sirloin	250g	118.00

CHOICE OF SAUCE	2.00
Béarnaise, Green Peppercorn, Chimichurri, Bone Marrow & Shallot	

DESSERTS

Chocolate Ganache Ginger beer sorbet	19.00
Vanilla Cheesecake Fig jam, granny smith apple, yogurt sorbet	19.00
Strawberry & Lychee Knickerbocker Aloe vera, pistachio crumble	21.00
Pineapple & Kiwi Carpaccio Passion fruit, lime, coconut sorbet	19.00
Sticky Toffee Pudding Clotted cream ice cream	21.00

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