

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
Spicy Tuna Tartare Wonton crisps, avocado, furikake	26
Tamarind Spiced Chicken Wings Spring onions, coriander	24
Salt & Pepper Squid Lime & coriander mayo	21
Pea & Guac Prawn crackers	12
Burrata Marinated heirloom tomatoes, basil gel	28
Hamachi Crudo Leche de tigré, salsa verde	26
Maryland Blue Crab Scotch Egg Moilee sauce, fennel salad	26

SALADS		
Caesar Salad		18/25
Soft boiled egg, pancetta, anchovies, aged Parmesan		
Chicken Bang Bang Salad		18/25
Lamb lettuce, mouli, chilli, radish, ginger, sesame seeds		
Tabbouleh Salad		18/25
Romesco dressing, halloumi cheese, cashew nuts		

ADD TO YOUR SALAD		
Halloumi	10	10
Chicken Breast	10	
Smoked Salmon	16	

MAINS	
Keralan Cauliflower Curry	34
Coconut, pomegranate, cashew nuts	
Truffle Cannelloni	38
Parmesan, spinach, bechamel, truffle	
Iberico Pork Chop	48
Hispi cabbage, spicy tikka masala, onion gravy	
Baby Chicken	36
Secret sauce, yuzu Nashi pear	
Smoked Duck Breast	42
Aubergine, chilli crunch, orange honey sauce	
Roasted Cod	58
Crushed potatoes, artichoke, salted capers, red wine & lemon sauce	
Fish & Chips	48
Black cod, mushy peas, tartare sauce	
Thai Red Prawn Curry	38
Prawn cracker, basmati rice	
Bread Street Kitchen Burger	36
Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries	

SIDES		
Koffman's Fries	12	10
Macaroni Cheese, Roasted Garlic Crumbs	16	
Fine Green Beans, Chilli & Almonds	10	
Creamed Spinach	8	
Mashed Potatoes	14	10
Honey Roast Carrots	12	

BEEF WELLINGTON

SINGLE SLICE68

WHOLE TO SHARE188

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
Dry-aged Sirloin Steak	300g	68
Dry-aged Rib-Eye Steak	300g	88
Kagoshima A5 Wagyu Sirloin	250g	118
CHOICE OF SAUCE		2
Béarnaise, Green Peppercorn, Chimichurri, Bone Marrow & Shallot		

DESSERTS		
Chocolate Ganache	1	10
Ginger beer sorbet		
Vanilla Cheesecake	1	10
Fig jam, Granny Smith apple, yogurt sorbet		
Strawberry & Lychee Knickerbocker	2	10
Aloe vera, pistachio crumble		
Pineapple & Kiwi Carpaccio	1	10
Passion fruit, lime, coconut sorbet		
Sticky Toffee Pudding	2	10
Clotted cream ice cream		