

GORDON RAMSAY

BREAD STREET

KITCHEN

## GROUPS & EVENTS BROCHURE

PERFECT FOR:

*Exclusive hire, family celebrations,  
lunch meetings, private dining,  
cocktail parties and corporate events*







# CHEF GORDON RAMSAY

*Gordon Ramsay's first wholly owned and namesake establishment is London's longest running restaurant to hold three Michelin stars, and Gordon is one of only four chefs in the UK to maintain three stars. Internationally renowned, Gordon has opened a string of successful restaurants across the globe and holds 7 Michelin stars.*

*This glamorous all-day restaurant and bar, set in an industrial warehouse design modelled after its London counterpart, serves a European menu with fresh seasonal produce in a lively and bustling space. Located in The Shoppes at Marina Bay Sands® and housed over two floors where you can enjoy a stunning view of Marina Bay, Bread Street Kitchen introduces a relaxed drinking and dining experience especially good for intimate get-togethers, family occasions, large-scale parties and corporate events.*

## CAPACITIES

AREA	SEATED	STANDING
Exclusive Hire (L1 & B1)	150	210
Main Dining Room & Bar	100	150
Main Dining Room	72	100
Bar	40	50
Basement 1 Private Dining Room	32	60
Semi-private dining room (B1)	20	-





## Main Dining & Bar Area Buy-Out

Maximum of 150 standing guests

Maximum of 100 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+++  
(Friday-Sunday) - S\$25,000+++

## Main Dining Room at Level 1

Maximum of 72 seated guests

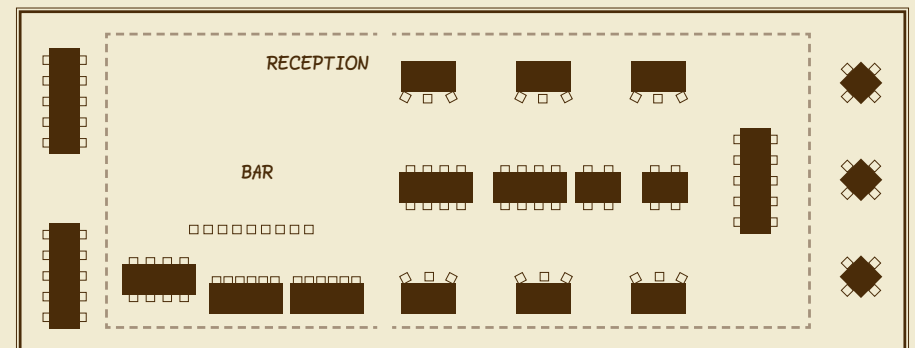
Maximum of 100 standing guests

**Breakfast** (Monday-Sunday) - 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+++



Prices are subject to prevailing government goods & services tax, 10% service charge and 10% gratuity.



## Basement 1 Semi-private dining area (PDR & BOOTH Table)

S\$1,500+++ minimum spend | Maximum capacity: 20

## BASEMENT 1 BUY-OUT

Maximum of 32 seated guests | Maximum of 60 standing guests

**Breakfast** – S\$4,000+++

**Lunch** – S\$4,000+++

**Dinner** – S\$6,000+++

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

**All day** (Lunch-Dinner) Minimum spend – S\$9,000+++

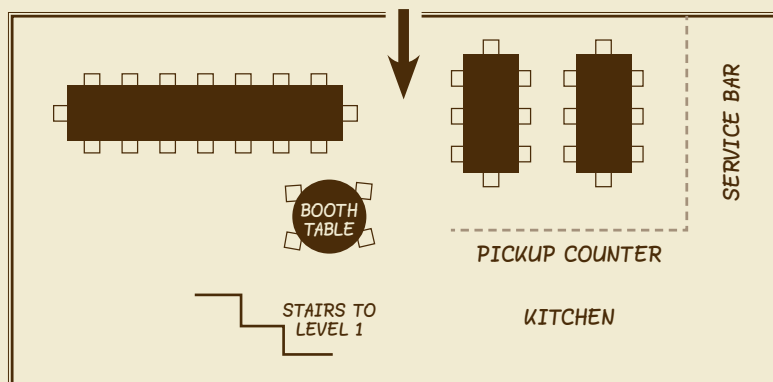
## BAR AREA

Maximum of 40 seated guests | Maximum of 50 standing guests

**Breakfast** – S\$3,000+++

**Lunch** – S\$4,000+++

**Dinner** – S\$10,000+++



Prices are subject to prevailing government goods & services tax, 10% service charge and 10% gratuity.







## GROUPS 'A LA CARTE' MENU

(Available for groups of up to 20 guests)

### Starters

Tamarind Spiced chicken wings, spring onions, coriander	18
Salmon and shrimp ceviche, crushed avocado, coriander, red chili, lime, wonton skin crisps	19
Sea bass fillet carpaccio, avocado purée, horseradish, red shiso cress, ginger dressing	21
Chicken liver and foie gras parfait, Madeira jelly, toasted brioche	23
Impossible flatbread, tomato sauce, chili, shallots, mozzarella, rocker pesto (to share)	24
Seared scallops, spiced red lentils purée, chorizo	25
Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing	15/26
Grilled chicken Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	16/28

### Mains

Roasted sea trout, white asparagus, prawn, saffron emulsion	41
Tomato risotto, basil pesto, grated pecorino cheese	32
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Roasted duck breast, baked blue cheese polenta, swiss chard, red wine jus	38
Roasted silver cod with crushed potatoes, salted capers, artichoke, red wine and lemon sauce	39
Impossible Wellington, glazed carrots, baby corn, seasonal greens	45
Australian lamb chops 350g with green peppercorn sauce	55
Irish Angus rib-eye steak 330g 28 days aged grass fed with green peppercorn sauce	69

### Sides

Chips	10
Macaroni cheese with garlic roasted crumbs	16
Seasonal vegetables	8
Honey glazed spiced carrot	8

Menus are seasonal and subject to change.

Prices are quoted in Singapore dollars and subject to 10% service charge and prevailing Goods and Services Tax.



## DESSERTS

Soft serve ice cream with one topping of your choice (ask for flavour of the day)	7
Pineapple carpaccio, passion fruit, coconut sorbet, lime	15
Sticky toffee sundae, banana ice cream, whipped cream, caramel sauce	18
Diplomatico Reserva rum cheesecake, mango sorbet	18
BSK snickers, popcorn ice cream	18
Chocolate fondant with salted caramel, mint chocolate chip ice cream	20
BSK dessert platter to share (pick any three except Sticky toffee sundae)	45

## SWEET WINE (125ML)

2017 Moscato d'Asti, Sori dei Fiori, Piedmont, Italy	15
2016 Riesling, Giesen Estate, Marlborough, New Zealand - medium-sweet, tropical fruits, juicy	16

## DIGESTIVES COCKTAILS

Treat of Mandorla - Amaretto and grappa dessert cocktail	17
Digestizzy - Fernet Branca combined with sweet vermouth	17
Lemon Bay - Limoncello with a touch of Chartreuse and grappa	17

## SHAKES

Vanilla milkshake with a touch of hazelnut and soft serve ice cream	12
Stracciatella milkshake with chocolate chips and pistachio	12
Baileys milkshake with butterscotch liquor and soft serve coffee ice cream	19

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



Pineapple carpaccio, passion fruit,  
coconut sorbet, lime



# GROUP MENUS

Please choose one menu (Classic, Delights, Delice, Indulgence or Royal) for your event



## **BSK CLASSIC** (S\$70<sup>+++</sup> per person)

### **Starters**

Tamarind spiced chicken wings, spring onions, coriander

Salmon and shrimp ceviche, crushed avocado, coriander, red chili, lime, wonton skin crisps

Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing

### **Mains**

BSK dry age beef burger 7oz, Monterey Jack cheese, smoked bacon ketchup, chips

Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus

Traditional fish & chips, crushed peas, tartar sauce

Tomato risotto, basil pesto, grated pecorino cheese

### **Dessert**

Diplomatico Reserva cheesecake, mango sorbet

BSK snickers, popcorn ice cream

Pineapple carpaccio, passion fruit, coconut sorbet, lime

## **BSK DELIGHTS** (S\$90<sup>+++</sup> per person)

### **Starters**

Tamarind spiced chicken wings, spring onions, coriander

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

Smoked tomato soup, cream fraiche, basil oil, croutons

### **Mains**

Red wine braised beef cheek, mashed potatoes, spiced carrots, salsa verde

Roasted sea trout, white asparagus, prawn, saffron emulsion

Tomato risotto, basil pesto, grated pecorino cheese

### **Dessert**

Chocolate fondant with salted caramel and mint chocolate chip ice cream

Diplomatico Reserva rum cheesecake, mango sorbet

Pineapple carpaccio, passion fruit, coconut sorbet, lime

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## BSK DELICE (S\$110+++ per person)

### Starters

Roasted veal carpaccio, dill pickles, quail's egg, tuna dressing

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

Watermelon, avocado, feta, rocket, pumpkin seeds, balsamic dressing

### Mains

New Zealand Angus sirloin steak 280g 150 days grain fed, mashed potatoes

Roasted sea trout, white asparagus, prawn, saffron emulsion

Impossible Wellington, glazed carrots, baby corn, seasonal greens

### Dessert

Chocolate fondant with salted caramel and mint chocolate chip ice cream

Diplomatico Reserva cheesecake, mango sorbet

Pineapple carpaccio, passion fruit, coconut sorbet, lime

## BSK INDULGENCE (S\$130+++ per person)

### Starters

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

Seared scallops, spiced red lentils purée, chorizo

Flatbread, fennel-pork sausage, spinach, crème fraîche, red chili, shallots

### Mains

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

Grilled Australian lamb chops 350g

Grilled Irish Angus Rib-eye Steak 330g 28 days aged grass fed

Impossible Wellington, glazed carrots, baby corn, seasonal greens

### Sides

Chips | Mashed potato | Seasonal vegetables

### Dessert

Pineapple carpaccio, passion fruit, coconut sorbet, lime

Chocolate fondant with salted caramel and mint chocolate chip ice cream

Diplomatico Reserva rum cheesecake, mango sorbet

## BSK ROYAL (S\$150+++ per person)

### Starters

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

Seared scallops, spiced red lentils purée, chorizo

Alaskan king crab and apple cocktail salad, pink peppercorns, Marie Rose sauce

### Mains

Beef fillet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus

Roasted sea trout, white asparagus, prawn, saffron emulsion

Impossible Wellington, glazed carrots, baby corn, seasonal greens

Grilled Irish Angus Rib-eye Steak 330g 28 days aged grass fed

### Sides

Chips | Mashed potato | Seasonal vegetables

### Dessert

Pineapple carpaccio, passion fruit, coconut sorbet, lime

Chocolate fondant with salted caramel and mint chocolate chip ice cream

Diplomatico Reserva rum cheesecake, mango sorbet

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## 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*

**S\$40<sup>+++</sup> per person for a selection of 7 canapés**

**S\$68.40<sup>+++</sup> per person for 12 canapés**

### Snacks

*Marinated olives*

7

*Mini fish & chips, tartar sauce*

18

*Pork crackling slider with BBQ sauce*

16

*Menus are seasonal and subject to change.*

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## FREE-FLOW BEVERAGE PACKAGES

### EASY GOING

Soft drinks – Juices – Water

S\$15<sup>+++</sup>/person – 1 hour | S\$25<sup>+++</sup>/person – 2 hours | S\$35<sup>+++</sup>/person – 3 hours

### DRINK UP

Red/White wine – Prosecco – Beer – Soft drinks – Juices – Water

S\$40<sup>+++</sup>/person – 1 hour | S\$60<sup>+++</sup>/person – 2 hours | S\$80<sup>+++</sup>/person – 3 hours

### BRING IT ON

Red/White wine – Prosecco – Beer – Spirits – Soft drinks – Juices – Water

S\$60<sup>+++</sup>/person – 1 hour | S\$100<sup>+++</sup>/person – 2 hours | S\$125<sup>+++</sup>/person – 3 hours

Additional coffee and tea service – S\$5<sup>+++</sup>/person

## EVENT WINE LIST

### CHAMPAGNE & SPARKLING

NV Prosecco Treviso Brut, Veneto, Italy 98

NV Joseph Perrier Cuvee Royale Brut, Champagne, France – 148  
Elegant, light and delicate,

NV Piper-Heidsieck 'Rose Sauvage', Champagne, France – 120  
Fruity with notes of dry almond

### WHITE WINE

2017 Sauvignon Blanc MAPU, Baron Philippe de Rothschild, Chile – 68  
Aromatic, fresh and easy drinking

2015 Chardonnay, Domaine Chanson, Burgundy, France 105

### RED WINE

2016 Cabernet Sauvignon MAPU, Baron Philippe de Rothschild, Chile – 68  
Dark and red fruits aromas

2015 Pinot Noir, Domaine, Chanson, Burgundy, France 105

### SWEET WINE

2017 Moscato d'Asti, Sori dei Fiori, Piedmont, Italy 94

Great tropical fruit and floral notes. Fresh and juicy!

Menus are seasonal and subject to change.

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*For exclusive bookings or more information,  
contact Group & Events:*

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