

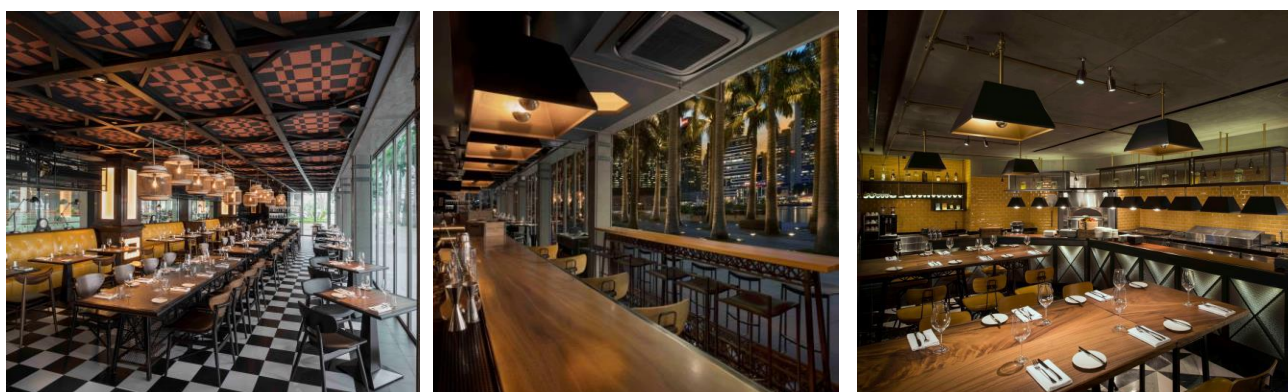
Press Release

GORDON RAMSAY GROUP

MARINA BAY Sands
SINGAPORE

FOR IMMEDIATE RELEASE

Gordon Ramsay's Bread Street Kitchen arrives in Marina Bay Sands *Award-winning chef restaurant serves British European fare in stunning two-storey waterfront concept*



Main dining room, Bar overlooking the waterfront, Open kitchen

Singapore (23 June 2015) – Marina Bay Sands is proud to team up with award-winning chef Gordon Ramsay to unveil Bread Street Kitchen in Singapore. Now officially open, the highly anticipated restaurant and bar offers classic British European fare in a lively and bustling space facing the spectacular waterfront.

Located at the south promenade of The Shoppes at Marina Bay Sands, the restaurant features an extensive menu that showcases British favourites reinvented by the multi-Michelin starred chef at the brand's London flagship.

Gordon Ramsay said, "I'm excited to be part of the Marina Bay Sands family and in Singapore where people are so passionate about food. Bread Street Kitchen is a mix of vintage and modern with an ever-changing menu, dishes inspired by local ingredients, and a beautiful view of the waterfront and city skyline!"

Tamir Shanel, Vice President of Food & Beverage, Marina Bay Sands said, "Bread Street Kitchen by Gordon Ramsay is our latest celebrity chef restaurant and we are excited to welcome this new venue to our family of iconic chefs and outstanding dining experiences. With an attractive location that offers a waterfront dining experience, along with a strong team helming the restaurant, Bread Street Kitchen is set to enhance the celebrity chef programme at Marina Bay Sands."

Led by Executive Chef Sabrina Stillhart, Bread Street Kitchen at Marina Bay Sands will stay true to its London concept, tapping on British artisanal products and seasonal fare, but will also work with local ingredients to deliver a globally inspired menu.

Sabrina, who has been with the Gordon Ramsay Group for almost a decade, hails from the opening team of Bread Street Kitchen, London.

The stellar team is also helmed by General Manager John Quetier, who has more than 16 years of experience in several outstanding restaurants including L'Atelier de Joel Robuchon in London, Vue de monde by Shannon Bennett in Melbourne and maze by the Gordon Ramsay Group.

The Menu

Bread Street Kitchen's signature dishes include *Pork Belly*, *Shepherd's Pie* and *Roasted Veal Carpaccio*, as well as the *BSK Burger*, with melted Monterey Jack cheese and spicy sriracha mayo in a brioche bun.

Starters are similarly distinctive – headlined by *King Crab Cocktail* with apple and pink peppercorn and *Tamarind Spiced Chicken Wings*, *Salmon Ceviche* with ruby grapefruit and *Seared Scallops* with carrot puree, treacle bacon and celery cress as well as Potted salt beef brisket, grain mustard, piccalilli, buckwheat crackers.

From the grill section, savour dishes such as *Dingley Dell Pork Chop*, *Roasted Baby Chicken* with chimichurri and burnt lemon, as well as the hearty *Irish Rib-Eye 28 days aged*. *Chips* as well as *Red onion and carrots coleslaw* serve as delicious sides to complement the mains.

Sweet delights includes classic British desserts such as *Chocolate fondant with salted caramel and mint chocolate chip ice cream*, *Bread and butter pudding*, *sultanas*, *cinnamon* and *Banana sticky toffee pudding*, *muscovado caramel*, *clotted cream*.

The “interactive” bar area features a communal table and allows for mixologists to offer a lively drinking experience, perfect for an after-work catch up, serving both classic and innovative cocktails with fresh ingredients and a selection of world wines.

At the basement level of the restaurant, diners can step into a more intimate environment of private dining or peek into the live and dynamic kitchen action over drinks and quick bites.



BSK Burger with Monterey Jack cheese, spicy sriracha mayo, Tamarind Spiced Chicken Wings, Flatbread with butternut, squash, Taleggio cheese, mushrooms, pine nuts and basil pesto



Monkey Shoulder Cranachan Cheesecake with roasted balsamic strawberries, Coffee and White Chocolate Parfait with poached blackberries

The Design

Designed by Wilson Associates' Blueplate Studios, the two-storey restaurant and bar stays true to the brand's East London industrial roots. However, the design team re-invented certain brand elements to create a distinct sense of place, starting with the floors and ceilings. The black and white tiled floors are transformed into abstracted geometric patterns that add a quirky playfulness to the venue and help distinguish the different dining environments. The ceilings on the ground level – resembling a woven orange checkered board - bring warmth and dimension to the glass enclosure.

To further achieve the eclectic industrial vibe, the furniture, finishes and fixtures are a mix of vintage and modern influences. Exposed pipework, wire mesh, black mirrors, and vintage-inspired lighting and accessories complement the tufted banquettes and dark-stained timber. Black and white photos of St. Paul's Cathedral hang on the wall, alluding to the location of "Bread Street" within the old City of London. They also enhance the sense of nostalgia that makes the Bread Street Kitchen experience novel, yet familiar.

The main entrance of the restaurant is a collaged walkway of authentic Singaporean manholes. These manholes are a playful reference to the actual 'street' in Bread Street Kitchen. To the left of the walkway sits the venue's focal point: the bar. The bar is a tribute to the mezzanine wine cellar in the London location. It's a brasserie-industrial fusion comprised of local suar wood and expanded mesh that's bathed in diffused light.

The overall design feel is an eclectic industrial collection of marble, bronze, mixed timbers, and leather that creates an intimate, bespoke dining experience for a variety of guests.

Bread Street Kitchen is open for lunch, dinner and bar services daily. To make a reservation, please visit www.marinabaysands.com/breadstreetkitchen or call 6688 5665.

With its official opening, Bread Street Kitchen joins a stellar cast of nine celebrity chef restaurants in Marina Bay Sands, including Adrift by David Myers, CUT by Wolfgang Puck, db Bistro & Oyster Bar by Daniel Boulud, Long Chim by David Thompson, Osteria and Pizzeria Mozza by Mario Batali, Sky on 57 by Justin Quek, Spago by Wolfgang Puck (upcoming) and Waku Ghin by Tetsuya Wakuda.



About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit www.marinabaysands.com

About The Gordon Ramsay Group

Gordon Ramsay Group comprises a collection of restaurants and bars by acclaimed chef, restaurateur, TV personality and author Gordon Ramsay. Headed by Managing Director Stuart Gillies, it employs more than 700 people in London where it has a collection of 14 restaurants, including the recently opened maze Grill Park Walk and maze Grill Royal Hospital Road.

The Group has a total of 26 restaurants globally and 7 Michelin stars, with international restaurants from Europe to the US, the Middle East and Asia. Originally routed in fine dining, the Group has expanded to include more diverse and informal sites offering a wide variety of guest experiences around the globe, such as maze, London House, Plane Food by Gordon Ramsay at Heathrow's Terminal 5 and Union Street Café in London, Gordon Ramsay Steak in Las Vegas, Gordon Ramsay Pub & Grill in Atlantic City, Gordon Ramsay at Forte Village, Sardinia, as well as Bread Street Kitchen, Hong Kong. Restaurant Gordon Ramsay in Chelsea is the Group's flagship venue, which has held three Michelin-stars for more than 12 years. For more information visit www.gordonramsay.com.

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