

GORDON RAMSAY
BREAD STREET
KITCHEN & BAR

GIN EXPERIENCE

Craft your perfect G&T. Pick your gin, pair it with a tonic and finish with a garnish.

\$15 | 45 ml


Monkey 47
Complex and aromatic with forest herbs and spice


The Botanist
Herbaceous and floral with layered green notes


Four Pillars
Bright Australian citrus with native botanicals


The Gardener
Pink grapefruit and Mediterranean herbs


Bombay Sapphire
Bright citrus, floral undertones and fresh piney juniper


Lady Triêu
Bright makrut lime and Southeast Asian botanicals


Hendrick's
Cucumber and rose, elegant and refreshing


Gin Mare
Savoury olive, rosemary and thyme


Roku
Japanese botanicals with yuzu and sakura


Brass Lion Singapore Dry
Torch ginger with warm spice


Iron Balls Gin
Tropical fruit with coconut and warm spice


Nordés
Soft florals, white fruit and gentle salinity


Hayman's Peach & Rose
Smooth berry notes with delicate sweetness

CHOOSE YOUR TONIC


Fever-Tree Mediterranean Tonic
Light, clean and balanced


Lemongrass-Infused Tonic
Bright citrus with a hint of lemongrass


Fever-Tree Elderflower Tonic
Soft florals and gentle sweetness


Pink Grapefruit-Infused Tonic
Bright grapefruit notes and lively citrus


Fever-Tree Aromatic Tonic
Citrus, florals and warm spice


House-made Indian Tonic
Classic quinine bitterness with balanced citrus

GARNISH TO FINISH



Juniper
berries



Pink
grapefruit



Orange



Lychee



Cucumber



Kaffir
lime leaf



Basil



Rosemary



Lemon