

GORDON RAMSAY

BREAD STREET

KITCHEN

SET LUNCH

2 course 39 - 3 course 45

Starters

Ham hock croquettes with herb mayonnaise, pickled vegetables

Lamb and Israeli couscous, stuffed piquillo pepper, Feta cheese mousse

Roasted cauliflower, romesco sauce, caper berries, almond flakes, basil

Beetroot cured salmon, pomelo, yuzu dressing

Mains

Spinach gnocchi with shrimp, mussel, sun-dried tomato

Tomato and courgette lasagne, mornay sauce

Slow cooked pork belly, miso glazed aubergine, spring onion, red chili

Pan fried seabass, vegetable navarin

Add any sides for \$5 (chips, mashed potatoes, spiced carrots)

Dessert

Apricot Mille-fuille, caramelised apricot

Passion fruit panna cotta, blackberry compote

Soft serve ice cream (ask server for flavour of the day)

All prices displayed are subject to Prevailing Goods and Services Tax and 10% service charge.
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients
in our dishes before you order your meal.

FLAVOURED ICED-TEA

Single serving in glass

10

Jug - fits nicely to 4 glasses

32

Fresh lemon



Raspberry & Mint

Ginger Lemongrass

Mango & Tangerine



Enhance your set lunch experience with a
glass of Sauvignon Blanc or
Cabernet Sauvignon
at \$10

