

GORDON RAMSAY

BREAD STREET

KITCHEN

LONDON | SINGAPORE | DUBAI | SANYA

SET LUNCH

2-course 39 | 3-course 45

Starters

*Hamachi ceviche, passion fruit dressing, avocado ají panca purée
Beetroot salad, goat cheese & agave nectar mousse, candied walnuts, rocket
Scotch egg, pork sausage, celeriac remoulade*

Mains

*Spaghetti, marinated cherry tomatoes, peas, sun-dried tomato sauce
Seared Sea Bream, coconut curry sauce, mussels, curry leaves
Pork belly, onion soubise, burnt jalapeño sauce, crackling
Add any sides for 5 (chips, mashed potatoes, spiced carrots)*

Dessert

*Eton mess, vanilla whipped cream, meringue, mixed berries
Trifle, tiramisu cream sabayon, mascarpone Chantilly, Kahlúa rum
Soft serve ice cream (ask server for flavour of the day)*

FLAVOURED ICED TEA

Single serving in glass 11

Jug – fits nicely to 4 glasses 32

Fresh Lemon

Ginger Lemongrass



..... Raspberry & Mint

..... Mango & Tangerine

**Enhance your set lunch experience with our
sommelier's selection by the glass at \$12**

If you have a food allergy, intolerance or sensitivity, please speak to your server before you order your meal.

Prices are subject to 10% service charge and prevailing goods and services tax.

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À LA CARTE

HOT & COLD STARTERS

Crispy prawns & cauliflower, 'secret sauce', sesame seeds	24
Chicken liver & foie gras parfait, Madeira jelly, toasted brioche	23
Seared scallops, creamed Brussel sprouts, n'duja sausage	25
Tamarind spiced chicken wings, spring onions, coriander	18
Corn soup, chilli oil, charred corn salsa	17
Alaskan king crab & apple cocktail salad, pink peppercorns, Marie Rose sauce	28
Beetroot Tartare, smoked egg yolk, goat cheese mousse, sourdough chips	18
Short rib croquette, celeriac purée, baby carrots, red wine jus	21

PIZZETTAS

Full English – Breakfast sausage, bacon, portobello mushrooms, fried egg, cheddar	20
Margherita – Pomodoro, smoked burratina, basil	18

All selections are served 7-inch

SALADS

Caesar salad, pancetta, anchovies, soft boiled egg, Parmesan	13/18
Quinoa salad, cucumber, avocado, baby spinach, dried cranberries, toasted almond	15/27
Watermelon, cucumber, feta mousse, rocket leaves, pumpkin seeds, mint dressing	15/26

Salad add-on: grilled king prawns 18, grilled chicken 10, avocado 6, smoked salmon 16

SIDES

Chips	10	Truffle Chips	16
Mashed potato	10	Seasonal vegetables	8
Macaroni cheese with garlic roasted crumbs	16	Honey glazed spiced carrots	8

MAINS

Beef fillet Wellington, mashed potatoes, glazed carrots, seasonal greens, red wine jus	80
Impossible Wellington, mashed potatoes, glazed carrots, seasonal greens	45
Roasted black cod with crushed potatoes, salted capers, artichoke, red wine & lemon sauce	39
BSK beef burger 7 oz, Monterey Jack cheese, chipotle aioli, fries (add fried egg \$2)	30
Mushroom risotto, truffle pesto, chestnuts, shaved parmesan	32
Ossobuco, roasted garlic mash, romanesco, black truffle	39
Roasted red snapper, burnt leek purée, asparagus, barberry sauce	39
Slow roasted Dingley Dell pork belly, apple purée, whole grain mustard jus	29
Traditional fish & chips, crushed peas, tartar sauce	30

GRILL

Baby chicken, chimichurri sauce, burnt lemon	36
Australian lamb chops 350g	55
Dingley Dell pork chop 280g	45
USDA sirloin steak 280g 365 days grain-fed	63
Japanese Wagyu sirloin, grain fed, 250g	112
Australian angus rib-eye steak 300g 28 days aged grass fed	70
Butcher's board to share for 2-3 (ask your server for the selection)	132

Choice of green peppercorn, Chimichurri, Béarnaise or Stilton blue cheese sauce
Add truffle butter 6

DESSERT

Banana sticky toffee pudding, caramel sauce, vanilla ice cream	18
Chocolate fondant with salted caramel ice cream	20
Eggnog custard, chocolate crumble, cardamom ice cream	19
Diplomatico Reserva rum cheesecake, apple candy, cinnamon ice cream	19
Pineapple 'panna cotta', passion fruit, kiwi, coconut sorbet	15
BSK dessert platter to share (pick any three)	45
Soft serve ice cream with one topping of your choice (ask for flavour of the day)	7

SWEET WINES

2018 Moscato d'Asti, Sori dei Fiori, Piedmont, Italy, 125 ml	15
2014 Sauternes, Chateau Simon, Bordeaux, France, 125 ml	22

APERITIF COCKTAILS

BSK Spritz – Limoncello Di Capri, watermelon juice, lemon juice, mint, bitter lemon	18
Endless Summer – Campari, strawberry & thyme syrup, grapefruit juices, rose, Prosecco, soda	18
Traditional Pimm's No. 1 combined with our homemade lemonade, mint, cucumber & berries	17

SHAKES

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

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