

Fact Sheet



Bread Street Kitchen

Introduction

Internationally-renowned chef Gordon Ramsay has teamed up with Marina Bay Sands to bring his successful concept from London – Bread Street Kitchen – to Singapore. The double storey restaurant and bar serves British European fare in a lively and bustling space facing the spectacular waterfront of Marina Bay.

Guests can savour British favourites reinvented by the multi-Michelin starred chef, including signature dishes such as *Pork Belly*, *Fish and Chips* and *Roasted Veal Carpaccio*, as well as *BSK Burger*, with melted Monterey Jack cheese and smoked bacon ketchup in a brioche bun. Starters are similarly distinctive – headlined by *King Crab Cocktail* with apple and pink peppercorn, *Tamarind Spiced Chicken Wings* and *Seabass Carpaccio*.

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.

The Team

Gordon Ramsay

Scottish by birth, Gordon Ramsay was brought up in Stratford-upon-Avon, England. With an injury prematurely putting an end to any hopes of a promising career in football, he went back to college to complete a course in hotel management. His dedication and natural talent led him to train with some of the world’s leading chefs, such as Albert Roux and Marco Pierre White in London, and Guy Savoy and Joël Robuchon in France.

In 1993 Gordon became chef of Aubergine in London, which within three years, was awarded two Michelin stars. In 1997, at the age of 31, Ramsay set up his first wholly owned and namesake restaurant, Restaurant Gordon Ramsay, which quickly received the most prestigious accolade in the culinary world – three Michelin stars.

To date, Gordon Ramsay Holdings is one of the largest privately owned restaurant groups in the UK, employing over 750 people across 15 restaurants in London. The group has a further 21 restaurants internationally including USA, France, Hong Kong and Singapore with further international openings planned for 2018/19. In addition, Gordon Ramsay holds a total of 7 Michelin stars across the restaurant group worldwide, including the flagship venue Restaurant Gordon Ramsay, which is London’s longest-running restaurant to hold three Michelin-stars for more than 16 years. The group has also expanded to include more casual dining restaurants offering a wide variety of guest experiences around the globe such as Bread Street Kitchen, Maze Grill, Gordon Ramsay Steak and Gordon Ramsay Hell’s Kitchen.

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Ramsay received an OBE (Order of the British Empire awarded by Queen Elizabeth II) in 2006 for services to the industry.

Ramsay has also become a star of the small screen both in the UK and internationally, with UK shows such as GORDON BEHIND BARS, ULTIMATE COOKERY COURSE, GORDON'S GREAT ESCAPES and GORDON RAMSAY: SHARK BAIT, as well as four top-rated FOX shows that air worldwide: HELL'S KITCHEN, MASTERCHEF, MASTERCHEF JR., and HOTEL HELL. He is also a published author of a number of books, many of which have become bestsellers around the world, most notably his autobiography, *Roasting in Hell's Kitchen*.

Ramsay has a global partnership with WWRD (Waterford, Wedgwood, Royal Doulton), which offers quality home and lifestyle products.

In 2014, Ramsay and his wife, Tana, set up the Gordon Ramsay Foundation to make a meaningful difference to charities that are important to them. He lives with his wife, Tana and four children, along with their bulldog Rumpole and two cats. He divides his time between Los Angeles and South London.

Sabrina Stillhart (Executive Chef)

Beginning her career as a kitchen apprentice in her native Switzerland at 17 years old, Sabrina Stillhart has spent almost a decade within the Gordon Ramsay group, with roles at Boxwood Café, Gordon Ramsay's Plane Food, York & Albany and the iconic Savoy Grill. Sabrina then transitioned to Bread Street Kitchen as part of the opening team and spent three years as senior sous chef. From London to Singapore, Sabrina led the opening team as Executive Chef for the launch of Bread Street Kitchen at Marina Bay Sands. Sabrina manages a culinary team of 25, running the daily operations of the kitchen including team training, overseeing the menu, and ensuring dishes are of the highest quality and of impeccable freshness whilst designing exciting daily specials inspired by local ingredients.

Manu Gandotra (General Manager)

Originally from New Delhi, India, Manu Gandotra embarked on his food and beverage career at the prestigious The Oberoi Group, after graduating from the Banarsidas Chandiwala Institute of Hotel Management and Catering Technology in 2008. After accumulating three years of experience at numerous restaurants across India, Gandotra moved to Singapore to join Indian fine dining restaurant Punjab Grill at Marina Bay Sands. In 2015, Gandotra joined the opening team of Bread Street Kitchen as restaurant manager and took over as the general manager in November 2017, where he oversees daily operations.

Fast Facts on *Bread Street Kitchen*

- Bread Street Kitchen is located along the waterfront at the south promenade of The Shoppes at Marina Bay Sands on level 1 (L1-81) and B1.
- The restaurant has a total capacity of 149. There are 106 seats in the dining room and 29 seats in the bar and lounge. The private dining room in B1 seats 16 people.
- Full bar with an emphasis on signature cocktails; 132 wines by the bottle and 12 by the glass.
- Bread Street Kitchen is opened seven days a week for lunch, dinner, bar services, as well as a weekend breakfast, followed by brunch on Saturdays, Sundays and Public Holidays.

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<p>Breakfast Saturday, Sunday and Public Holidays 7:30am – 10:30am</p> <p>Weekend Brunch Saturday – Sunday 11am – 3pm</p>	<p>Lunch Monday - Friday 11:30 am - 4 pm</p>	<p>Dinner Sunday - Wednesday 5pm - 10pm</p> <p>Thursday - Saturday 5pm – 11pm</p>	<p>Bar Monday - Thursday 11:30am - 1am</p> <p>Friday 11:30am - 2am</p> <p>Saturday 7:30am – 2am</p> <p>Sunday 7.30am – 1am</p>
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- For reservations, please call (65) 6688 5665 or email BreadStreetKitchen.Reservation@MarinaBaySands.com, or book online at www.marinabaysands.com/breadstreetkitchen
- Accolades that Bread Street Kitchen has received include:
 - Meituan Dianping Most Popular Restaurant 2017
 - Wine & Dine Singapore's Top Restaurants 2017 – Wine List Award, Silver
 - Winner of Asia Best Sommelier in French Wines by Sopexa
 - G Restaurant Awards 2016 – Award of Excellence
 - Weekender Foodmania Awards 2016 – Platinum Award (European Cuisine)
 - Wine & Dine Singapore's Top Restaurants 2016 – Wine List Award, Silver
 - Restaurant Association of Singapore Epicurean Star Award 2015 - Best New F&B Establishment