

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, industrial warehouse-designed restaurant and bar is modelled after its London counterpart, offering indoor and al fresco dining with spectacular views of Marina Bay.

Guests can savour traditional British European favourites reinvented by the multi-Michelin starred chef, including signature dishes such as *beef wellington*, *fish & chips*, *roasted cod* and *sticky toffee pudding*. When Sunday comes around, gather loved ones for a traditional *Sunday roast* made with USDA prime striploin and all the wonderful trimmings.

Opened until 11.30pm daily, 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. From innovative cocktails inspired by popular travel destinations to gin flights and a selection of world wines, there is something for everyone.

The Team

Gordon Ramsay

Scottish by birth, Gordon Ramsay is an internationally renowned, multi-Michelin starred, and one of the best known and influential chefs, restaurateurs, TV stars and social media personalities in the world.

His early years in the kitchen were spent training under renowned chefs such as Marco Pierre White and Albert Roux in London. He later moved to France and worked in the kitchens of culinary legends Guy Savoy and Joël Robuchon for three years, where he was able to enhance his expertise in classic French cooking. In 1993, Gordon became Head Chef of the newly opened London restaurant Aubergine and within three years the restaurant was awarded two Michelin stars.

In 1998, at the age of 31, Gordon set up Restaurant Gordon Ramsay in Chelsea, which was awarded three Michelin stars within three years of its launch. Restaurant Gordon Ramsay still holds this prestigious accolade today, the longest of any restaurant in London. In 2006, Gordon was awarded an OBE by Queen Elizabeth II for services to the hospitality industry.

Today, Gordon has restaurants all over the world including the UK, USA, Singapore, France, China, UAE and Qatar. He now holds a total of 7 Michelin stars between his fine dining restaurants in London and France, and his restaurant brands include Bread Street Kitchen, Restaurant 1890, Gordon Ramsay Steak, Gordon Ramsay Bar & Grill and Hell’s Kitchen by Gordon Ramsay.

A BAFTA winning and Emmy nominated TV star, Gordon is a global culinary icon who has hosted 20 seasons of Hell’s Kitchen US, 11 seasons of MasterChef US and 8 seasons of MasterChef Junior. In 2019, Gordon became the first Masterclass chef to produce a second series of the hugely successful Gordon Ramsay Teaches Cooking series. His latest television show, *Gordon Ramsay: Uncharted*, now in its third series, is being broadcast across 172 countries in 43 languages to half a billion homes around the world. A best-selling author, Gordon has also released over 20 books, including his world-famous autobiography, *Humble Pie*.

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Fast Facts on Bread Street Kitchen

- Bread Street Kitchen is located at L1-81, Bay Level and basement 1, Galleria Level of The Shoppes at Marina Bay Sands.
- The restaurant occupies two levels, including a bar and lounge by the waterfront on the first floor, and a semi-private dining room on basement 1.
- Bread Street Kitchen is opened seven days a week for lunch and dinner, as well as a weekend brunch on Saturdays and Sundays.

Weekday Lunch Monday – Friday 12:00pm – 3:00pm	Weekend Brunch Saturday – Sunday 11:30am – 3:00pm
Late Lunch & Dinner Sunday – Wednesday 3:00pm – 9:30pm (last seating)	Late Lunch & Dinner Thursday – Saturday 3:00pm – 10:30pm (last seating)
Last order for drinks at 11:30pm	Last order for drinks at 11:30pm

- For reservations, visit marinabaysands.com/restaurants/bread-street-kitchen.html. Follow the conversations on social [@bksksingapore](https://www.instagram.com/bksksingapore).
- Bread Street Kitchen's accolades include:
 - The Straits Times' Best Customer Service 2023/2024 Survey – Bread Street Kitchen & Bar (High-end Restaurants category)
 - Listed in Tatler Dining Guide 2022-2024 – Bread Street Kitchen & Bar
 - Listed in T.Dining Singapore's Best Restaurants Guide 2019/20 and 2020/21
 - Tripadvisor's Travellers' Choice 2021, 2022 and 2023 – Bread Street Kitchen & Bar
 - Wine & Dine Singapore's Top Restaurants 2018 – Wine List Award, Bronze
 - 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