

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

BRUNCH CLUB

52 per guest

STARTER

Pastry Basket
British scone, croissant, grissini, jams, honey, butter

MAIN COURSES

Choose one

Eggs Benedict
Poached eggs, ham, English muffin, hollandaise

English Breakfast
Eggs of your choice, bacon, sausage, mushroom, tomato, baked beans

Maryland Blue Crab Scotch Egg
Moilee sauce, fennel salad

Steak & Eggs
Grass-fed sirloin, fried eggs, Koffman's fries (add 6)

DESSERT

Pineapple Carpaccio
Passion fruit, lime, coconut sorbet

Served with a choice of orange juice, coffee or tea

STARTERS

Pastry Basket 18
British scones, croissants, jams, honey, butter

Burrata 28
Courgette, green asparagus, peas, basil pesto

Spicy Tuna Tartare 26
Wonton crisps, avocado, furikake

Tamarind Spiced Chicken Wings 25
Spring onions, coriander

Tomato & Hummus Salad 18
Crispy chickpeas, sumac

FREE RANGE EGGS

Eggs Florentine 21
Poached egg, English muffin, spinach, hollandaise

Eggs Benedict 21
Poached egg, English muffin, ham, hollandaise

Eggs Royale 22
Poached egg, English muffin, smoked salmon hollandaise

TOASTED

Avocado Croast 21
Croissant, pea & guac, poached egg, arugula, aged Parmesan

Lobster Roll 45
Marie Rose sauce, fennel & apple salad

SIDES

Koffman's Fries 12

Macaroni Cheese, Roasted Garlic Crumbs 18

Fine Green Beans, Chilli, Almonds 10

Creamed Spinach 8

Mashed Potatoes 14

Honey Roasted Carrots 12

MAINS

English Breakfast 28
Eggs of your choice, bacon, sausage, mushroom, tomato, baked beans

Truffle Cannelloni 38
Parmesan, spinach, bechamel, truffle

Iberico Pork Chop 52
Hispi cabbage, spicy tikka masala, onion gravy

Baby Chicken 38
Green goddess sauce, apple fennel slaw

Bread Street Kitchen Burger 36
Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries

Add-On:

Bacon 5

Cage-Free Egg 3

Avocado 6

Beef Wellington Slice 68
Mashed potatoes, red wine jus

Fish & Chips 48
Black cod, mushy peas, tartare sauce

Roast (Available only on Sundays) 48
Striploin, Yorkshire pudding, roasted potatoes, carrots, seasonal vegetables

DESSERTS

Buttermilk Pancakes 22
Fluffy buttermilk pancakes, honeycomb butter, mixed berries, maple syrup

Strawberry Cheesecake 21
Pink guava sorbet, candied pistachio

Chocolate Profiteroles 21
Vanilla ice cream

Sticky Toffee Pudding 21
Clotted cream ice cream

Pineapple Carpaccio 19
Passion fruit, lime, coconut sorbet

CHAMPAGNES & BUBBLY

Prosecco, San Martino Treviso 18
Veneto, Italy

Duval-Leroy, Brut Reserve 25
Champagne, France

Duval-Leroy, Brut Rose Prestige 1er Cru 35
Champagne, France

WHITE WINES

Sauvignon Blanc, Nautilus Estate 25
Marlborough, New Zealand

Chablis, Joseph Drouhin, Burgundy, France 30

RED WINES

Chateau d'Arcins, Cru Bourgeois Superieur 26
Haut-Medoc, Bordeaux, France

Domaine Maratray Dubreuil 28
Burgundy, France

BEERS

Garage Project Lager, New Zealand 18

Garage Project Swifty, New Zealand 18

Guinness, Ireland 18

COCKTAILS

Local Touch 20
Local coconut pandan gin, mango, kaffir lime leaf, coconut oil, Indian tonic

Tea Ceremony 20
Lemongrass mint infused gin, Indian tonic, gold leaf

Just Thirsty 20
Gin, cucumber, peach, lemon, tonic

Chocolate Negroni 28
Gin, sweet vermouth, cacao nibs, Campari, herbal liqueur, bitters

ZERO EDIT

Bellini Junior 18
Peach, rose syrup, lemonade

Lychee Mocktini 18
Lychee, orange, pineapple, lemon

As part of our commitment to sustainability, we serve only purified & filtered water at 3 per guest.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

All prices displayed are subject to prevailing Goods & Services Tax, & 10% service charge.