

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR

GIN EXPERIENCE

Craft your perfect G&T. Pick your gin, pair it with a tonic and finish with a garnish.

\$15 | 45 ml

Monkey 47
Complex and aromatic with forest herbs and spice

The Botanist
Herbaceous and floral with layered green notes

Four Pillars
Bright Australian citrus with native botanicals

The Gardener
Pink grapefruit and Mediterranean herbs

Eden Mill
Fresh citrus, soft juniper and a clean finish

Lady Triêu
Bright makrut lime and Southeast Asian botanicals

Hendrick's
Cucumber and rose, elegant and refreshing

Gin Mare
Savoury olive, rosemary and thyme

Roku
Japanese botanicals with yuzu and sakura

Brass Lion Singapore Dry
Torch ginger with warm spice

Iron Balls Gin
Tropical fruit with coconut and warm spice

Nordés
Soft florals, white fruit and gentle salinity

Hayman's Peach & Rose
Smooth berry notes with delicate sweetness

CHOOSE
YOUR
TONIC

Fever-Tree Mediterranean Tonic
Light, clean and balanced

Lemongrass-Infused Tonic
Bright citrus with a hint of lemongrass

Fever-Tree Elderflower Tonic
Soft florals and gentle sweetness

Pink Grapefruit-Infused Tonic
Bright grapefruit notes and lively citrus

Fever-Tree Aromatic Tonic
Citrus, florals and warm spice

House-made Indian Tonic
Classic quinine bitterness with balanced citrus

GARNISH
TO FINISH

Juniper berries

Pink grapefruit

Orange

Lychee

Cucumber

Kaffir lime leaf

Basil

Rosemary

Lemon

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