

## GORDON RAMSAY

# BREAD STREET

## KITCHEN & BAR

### EXPRESS LUNCH

2 course set for 46

3 course set for 52

Exclusive SRL member price for 3 course at 46

### STARTERS

Cream of Carrot & Ginger Soup

Caramelised sweet potato

Salmon Ceviche

Grapefruit, avocado, mint

Superfood Salad

Kale, cucumber, quinoa, grilled corn, avocado puree, orange dressing, mixed nuts

Beef Carpaccio

Pickled artichoke, truffle dressing

### MAIN COURSES

Herb Crusted Lamb Rump

Pea puree, onion civette sauce

Steamed Sea Bream

Braised leeks, razor clam, samphire, lango jus

Kale & Rocket Pesto Pasta

Almonds, cherry tomato, lemon zest

Wagyu Flank Steak

Koffman's fries ( add 18 )

### DESSERTS

Baked Nectarine

Almond crumble, vanilla ice cream

Toffee Crown Sundae

Salted caramel ice cream

Coconut Sorbet

Exotic fruits

Enhance your meal with a sommelier-picked wine or a refreshing mocktail crafted by our mixologist for 8

### STARTERS

Seared Salmon

Ginger & soy dressing, wasabi mayo, mooli

Burrata

Courgette, green asparagus, peas, basil pesto

Spicy Tuna Tartare

Wonton crisps, avocado, furikake

Tamarind Spiced Chicken Wings

Spring onions, coriander

Salt & Pepper Squid

Lime & coriander mayo

### SALADS

Caesar Salad

Soft boiled egg, pancetta, anchovies aged Parmesan

Superfood Salad

Kale, cucumber, quinoa, grilled corn, avocado puree, orange dressing, mixed nuts

Chicken Bang Bang Salad

Lamb's lettuce, mooli, chilli, radish, ginger, sesame seeds, peanut sauce

Tomato & Hummus Salad

Crispy chickpeas, sumac

Add-On:

Halloumi

Chicken Breast

Smoked Salmon

### SIDES

Koffman's Fries

Macaroni Cheese, Roasted Garlic Crumbs

Fine Green Beans, Chilli, Almonds

Creamed Spinach

Mashed Potatoes

Honey Roasted Carrots

### MAINS

Tandoori Spiced Cauliflower

Moilee sauce, cherry vine tomato, cashew nuts

Truffle Cannelloni

Parmesan, spinach, bechamel, truffle

Iberico Pork Chop

Hispi cabbage, spicy tikka masala, onion gravy

Baby Chicken

Green goddess sauce, apple fennel slaw

Fish & Chips

Black cod, mushy peas, tartare sauce

Thai Red Prawn Curry

Prawn cracker, basmati rice

Bread Street Kitchen Burger

Dry-aged beef burger, Monterey Jack cheese, sriracha mayo, Koffman's fries

Add-On:

Bacon

Cage-Free Egg

Avocado

### BEEF WELLINGTON

Single Slice

Whole To Share

Please allow 45 minutes

### DESSERTS

Tiramisu

Chocolate sponge, mascarpone sorbet

Affogato

Pistachio ice cream, sable

Chocolate Profiteroles

Vanilla ice cream

Strawberry Cheesecake

Pink guava sorbet, candied pistachio

Pineapple & Kiwi Carpaccio

Passion fruit, lime, coconut sorbet

Sticky Toffee Pudding

Clotted cream ice cream

### CHAMPAGNES & BUBBLY

Prosecco, San Martino Treviso

Veneto, Italy

Duval-Leroy, Brut Reserve

Champagne, France

Duval-Leroy, Brut Rose Prestige 1er Cru

Champagne, France

### WHITE WINES

Sauvignon Blanc, Nautilus Estate

Marlborough, New Zealand

Chablis, Joseph Drouhin, Burgundy, France

### RED WINES

Chateau d'Arcins, Cru Bourgeois

Superieur, Haut-Medoc, Bordeaux, France

Domaine Maratray Dubreuil

Burgundy, France

### BEERS

Garage Project Lager, New Zealand

Garage Project Swifty, New Zealand

Guinness, Ireland

### COCKTAILS

Local Touch

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

Tea Ceremony

Lemongrass mint infused gin, Indian tonic, gold leaf

Just Thirsty

Gin, cucumber, peach, lemon, tonic

Chocolate Negroni

Gin, sweet vermouth, cacao nibs, Campari, herbal liqueur, bitters

### ZERO EDIT

Bellini Junior

Peach, rose syrup, lemonade

Lychee Mocktini

Lychee, orange, pineapple, lemon