

GORDON RAMSAY

BREAD STREET

KITCHEN

“DARE TO PAIR”



**Roasted black cod,
crushed potatoes, salted capers,
artichoke, red wine and lemon
sauce
&
Bourgogne Blanc, Joseph Faiveley,
Burgundy, France 99**

Simple and elegant seafood dish to be paired with one of the most prominent producers in Burgundy, France.

Expressive nose, bold and generous that offers quite exceptional long-lasting scents and taste.

*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 and Services Tax and 10% service charge.*

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**Classic cottage pie with mashed
potatoes
&
Unanime, Malbec-CabSauv
Mascota Vineyards, Mendoza,
Argentina 119**

Rich, tasty comfort food along with a luscious blend of Cabernet Sauvignon & Malbec that has flavours of ripe black fruits, bold and well rounded with succulent tannins & firm finish.

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