

# 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 restaurant and bar serves British European fare in a lively and bustling space facing the spectacular waterfront of Marina Bay.

Guests can savour British favourites reinvented by the multi-Michelin starred chef, including signature dishes such as *slow-roasted dingley dell pork belly*, *traditional fish and chips* and *beef fillet wellington*. Starters are similarly distinctive – headlined by *seared scallops*, *tamarind spiced chicken wings*, and *chicken liver and foie gras parfait*.

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, serving both classic and innovative cocktails with fresh ingredients and a selection of world wines.

At the basement level of the restaurant, diners can step into a more intimate environment of private dining or peek into the live and dynamic kitchen action over drinks and quick bites.

### 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, Lucky Cat, Maze Grill, Gordon Ramsay Steak, Gordon Ramsay Pub & 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 19 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. A best-selling author, Gordon has also released over 20 books, including his world-famous autobiography, *Humble Pie*.

# Fact Sheet



In 2015, Gordon and Tana founded the Gordon & Tana Ramsay Foundation, where they work with Great Ormond Street Hospital Children's Charity (GOSH), a charity that is very close to their hearts, hosting a number of teams and annual sporting fund raising events such as the London Triathlon and the GTR Velodrome Challenge.

Gordon lives with his wife Tana and their five children, along with three dogs and a cat. He divides his time between London, Cornwall and LA.

## Manu Gandotra (General Manager)

Originally from New Delhi, India, Manu Gandotra embarked on his food and beverage career at the prestigious The Oberoi Group, after graduating from the Banarsidas Chandiwalla Institute of Hotel Management and Catering Technology in 2008. After accumulating three years of experience at numerous restaurants across India, Gandotra moved to Singapore to join Indian fine dining restaurant Punjab Grill at Marina Bay Sands. In 2015, Gandotra joined the opening team of Bread Street Kitchen as restaurant manager and took over as the general manager in November 2017, where he oversees daily operations.

## Fast Facts on Bread Street Kitchen

- Bread Street Kitchen is located along the waterfront at the south promenade of The Shoppes at Marina Bay Sands on level 1 (L1-81) and B1.
- The restaurant has a total capacity of 149. There are 106 seats in the dining room and 29 seats in the bar and lounge. The private dining room in B1 seats 16 people.
- Bread Street Kitchen offers a full cocktail list, and a wine list of over 32 labels by the bottle and 12 by the glass.
- Bread Street Kitchen is opened seven days a week for lunch and dinner, as well as a weekend breakfast, followed by brunch on Saturdays, Sundays and Public Holidays.

<b>Breakfast</b> Saturday – Sunday 8:30am – 11am	<b>Lunch</b> Monday – Friday 11:30 am – 4 pm	<b>Dinner</b> Sunday – Wednesday 5pm – 10pm
<b>Weekend Brunch</b> Saturday – Sunday 11am – 3pm		Thursday – Saturday 5pm – 11pm

- For reservations, call (65) 6688 5665 or email [BreadStreetKitchen.Reservations@MarinaBaySands.com](mailto:BreadStreetKitchen.Reservations@MarinaBaySands.com).
- Bread Street Kitchen's accolades include:
  - T.Dining Singapore's Best Restaurants guide 2020/21 – Bread Street Kitchen
  - T.Dining Singapore's Best Restaurants guide 2019/20 – Bread Street Kitchen
  - 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