

# 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 filet wellington*. Starters are similarly distinctive – headlined by *seared scallops* with spiced red lentils puree and chorizo, *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 was brought up in Stratford-upon-Avon, England. With an injury prematurely putting an end to any hopes of a promising career in football, he went back to college to complete a course in hotel management. His dedication and natural talent led him to train with some of the world’s leading chefs, such as Albert Roux and Marco Pierre White in London, and Guy Savoy and Joël Robuchon in France.

In 1993 Gordon became chef of Aubergine in London, which within three years, was awarded two Michelin stars. In 1997, at the age of 31, Ramsay set up his first wholly owned and namesake restaurant, Restaurant Gordon Ramsay, which quickly received the most prestigious accolade in the culinary world – three Michelin stars.

To date, Gordon Ramsay Holdings is one of the largest privately owned restaurant groups in the UK, with more than 15 restaurants across London. The group has a further 24 restaurants internationally including USA, France, Hong Kong and Singapore. In addition, Gordon Ramsay holds a total of 7 Michelin stars across the restaurant group worldwide, including the flagship venue Restaurant Gordon Ramsay, which is London’s longest-running restaurant to hold three Michelin-stars. The group has also expanded to include more casual dining restaurants offering a wide variety of guest experiences around the globe such as Bread Street Kitchen, Maze Grill, Gordon Ramsay Steak and Gordon Ramsay Hell’s Kitchen.

Ramsay received an OBE (Order of the British Empire awarded by Queen Elizabeth II) in 2006 for services to the industry.

Ramsay has also become a star of the small screen both in the UK and internationally, with UK shows such as GORDON BEHIND BARS, ULTIMATE COOKERY COURSE, GORDON’S GREAT

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ESCAPES and GORDON RAMSAY: SHARK BAIT, as well as four top-rated FOX shows that air worldwide: HELL'S KITCHEN, MASTERCHEF-, MASTERCHEF JR., and HOTEL HELL. He is also a published author of a number of books, many of which have become bestsellers around the world, most notably his autobiography, *Roasting in Hell's Kitchen*.

Ramsay has a global partnership with WWRD (Waterford, Wedgwood, Royal Doulton), which offers quality home and lifestyle products.

In 2014, Ramsay and his wife, Tana, set up the Gordon Ramsay Foundation to make a meaningful difference to charities that are important to them. He lives with his wife, Tana and four children, along with their bulldog Rumpole and two cats. He divides his time between Los Angeles and South London.

## Oscar Montelongo (Executive Chef, Bread Street Kitchen)

Chef Oscar Montelongo's culinary journey began in 2006 at the Citron Restaurant at JW Marriott Orlando as a commis chef. In 2008, Montelongo joined the award-winning Pujol restaurant in Mexico, where he rose the ranks in just six months to become chef de partie. Montelongo graduated from the prestigious Le Cordon Bleu in 2009, before taking on the role of senior chef de partie of Primo Restaurant in 2010, where he received direct tutelage from two-times James Beard Award winning chef Melissa Kelly. He officially joined the Gordon Ramsay Restaurant Group in 2012 as junior sous chef for Restaurant Gordon Ramsay in Ireland. Since then, he has amassed invaluable experience having worked in kitchens across Ireland, United States of America and Dubai. Montelongo joined Bread Street Kitchen at Marina Bay Sands in September 2019, managing the culinary team to oversee menu development and culinary excellence.

## 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 Chandiwala 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.
- Full bar with an emphasis on signature cocktails; 132 wines by the bottle and 12 by the glass.
- Bread Street Kitchen is opened seven days a week for lunch, dinner, bar services, as well as a weekend breakfast, followed by brunch on Saturdays, Sundays and Public Holidays.

Breakfast	Lunch	Dinner	Bar
Saturday, Sunday and Public Holidays 7:30am – 10:30am	Monday - Friday 11:30 am - 4 pm	Sunday - Wednesday 5pm - 10pm  Thursday - Saturday 5pm – 11pm	Monday - Thursday 11:30am - 1am  Friday 11:30am - 2am

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<b>Weekend Brunch</b> Saturday – Sunday 11am – 3pm			Saturday 7:30am – 2am  Sunday 7.30am – 1am
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- For reservations, call (65) 6688 5665 or email [BreadStreetKitchen.Reservation@MarinaBaySands.com](mailto:BreadStreetKitchen.Reservation@MarinaBaySands.com).
- Bread Street Kitchen's accolades include:
  - 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