

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*.

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. His latest television show, *Gordon Ramsay: Uncharted*, now in its second series, is being broadcast across 172 countries in 43 languages to half a billion homes around the world. A best-selling author, Gordon has also released over 20 books, including his world-famous autobiography, *Humble Pie*.

As of September 2021

Fact Sheet



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 at Bread Street Kitchen as restaurant manager and rose the ranks to helm the role of general manager in November 2017. Today, he continues to oversee daily operations, develop growth strategies, as well as design and execute training programmes for his team to uphold the high service standards Bread Street Kitchen is known for.

Fast Facts on Bread Street Kitchen

- Bread Street Kitchen is located at L1-81, Bay Level and basement 1, Galleria Level of The Shoppes at Marina Bay Sands.
- The restaurant occupies two levels, including a bar and lounge by the waterfront on the first floor, and a semi-private dining room on basement 1.
- Bread Street Kitchen offers a full cocktail list and a wine list of over 130 labels.
- 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. Selected items are also available for takeout via [Marina Bay Sands' Gourmet Takeaway platform](#).

Breakfast Saturday – Sunday 8:30am – 10.30am	Lunch Monday – Friday 11:30 am – 4 pm	Dinner Sunday – Wednesday 5pm – 10pm
Weekend Brunch Saturday – Sunday 11am – 3pm		Thursday – Saturday 5pm – 11pm

- For reservations, call (65) 6688 5665 or email BreadStreetKitchen.Reservations@MarinaBaySands.com.
- Bread Street Kitchen's accolades include:
 - Tripadvisor's Travellers' Choice 2021 – Bread Street Kitchen
 - 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