

Bread Street Kitchen

Gordon Ramsay's Bread Street Kitchen has opened in Marina Bay Sands, Singapore, as part of a growing collection of celebrity restaurants. There are nine celebrity chef restaurants in Marina Bay Sands, including Adrift by David Myers, CUT by Wolfgang Puck, db Bistro & Oyster Bar by Daniel Boulud, Long Chim by David Thompson, Osteria and Pizzeria Mozza by Mario Batali, Sky on 57 by Justin Quek, Spago by Wolfgang Puck (yet to open) and Waku Ghin by Tetsuya Wakuda.



Located at the south promenade of The Shoppes (near to the iconic Sky Park Hotel) the two-storey restaurant offers the same style of Modern European food as served in the brand's flagship in St Paul's, London.

Bread Street Kitchen Singapore has been designed by Wilson Associates' Blueplate Studios. The restaurant and bar stays true to its London roots with a mix of vintage and modern furnishing and finishings including black and white tiled floors, exposed pipework, wire mesh, black mirrors, and retro lighting. Black and white photos of St. Paul's Cathedral hang on the walls referencing the brand's original location.

As well as the main restaurant, a focal part of the venue is the bar area featuring a communal table that allows the mixologists to interact with guests. Downstairs, a private dining room provides a birds-eye view into the working kitchen.

In the kitchen is Executive Chef Sabrina Stillhart who has been with the Gordon Ramsay Group for almost a decade and hails from the opening team of Bread Street Kitchen, London. Front of house is General Manager John Quetier, who has more than 16 years industry experience in restaurants including L'Atelier de Joel Robuchon in London, Vue de monde by Shannon Bennett in Melbourne and Maze by the Gordon Ramsay Group.

www.marinabaysands.com/breadstreetkitchen

