

BREAD STREET

KITCHEN & BAR

CHEF DE CUISINE CESAR BARTOLINI CELEBRATES 10 YEARS WITH GORDON RAMSAY WITH DAILY SPECIALS AT BREAD STREET KITCHEN & BAR

As the old culinary saying goes 'behind every successful chef is another successful chef'

DUBAI, United Arab Emirates (2nd September 2018) – To celebrate 10 years since Chef de Cuisine Cesar Bartolini began his gastronomic journey with the legendary Chef Gordon Ramsay, Bread Street Kitchen & Bar will be serving delicious daily specials from 3rd until 12th September, taking inspiration from some of Gordon and Cesar's favourite dishes from their past. Priced from AED 50, the stylish eatery will offer one dish a night for ten nights from 6pm until 10:30pm.

Chef Cesar and Gordon Ramsay created a menu of special starters, main courses and desserts for their tenth anniversary. This includes the potted salt beef with wholegrain mustard, piccalilli and lavosh, a favourite across all of Gordon's restaurants globally and available at Bread Street Kitchen on 10th September for AED 85. Priced at AED 210, the steamed seabass and lobster served with smoked garlic mash and lobster jus will also make an appearance on 11th September, a dish that was created during Chef Cesar's time at Gordon's famous Plane Food at Heathrow Airport.

Diners with a sweet tooth can indulge in a British classic with a twist on 8th September when Bread Street Kitchen serve rose and raspberry Eton mess, priced at AED 55. The inspiration for this tasty treat is taken from a petit four at Restaurant Gordon Ramsay on Royal Hospital Road in London. To add to the unique dining options, every guest that orders a daily special will also receive a recipe card to recreate the meal at home.

One of the most-loved culinary friendships began when Chef Cesar joined Gordon Ramsay Holdings at Foxtrot Oscar as Sous Chef back in 2008. The following year Chef Cesar moved to Plane Food at Heathrow Airport, quickly earning the title as Head Chef. It came as no surprise when Gordon asked his right-hand man to join Bread Street Kitchen at Atlantis, The Palm in 2015, to prepare the team for the grand opening.

Here, Cesar has continued to serve extraordinary culinary experiences to guests and help shape Bread Street Kitchen & Bar into a leading restaurant in Dubai.

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Tenth Year Anniversary Specials

Salt and Szechuan pepper squid, served with chilli, coriander and lime (AED 85) on 3rd September -
(a popular appetizer from Chef Cesar's time at Plane Food, where up to 20kg of baby squid was sold every day)

Butter chicken curry, served with saffron rice and paratha (AED 125) on 4th September -
(inspired by a trip Gordon Ramsay took to India as part of a television show)

Smoked haddock and salmon fishcakes, served with harissa mayo (AED 85) on 5th September –
(featured on the Plane Food menu for nearly seven years)

British pea soup with curried lobster (AED 85) on 6th September -
(a twist on the British classic pea soup)

King crab cocktail, served with baby gem, apple, celeriac and pink peppercorn (AED 95) on 7th September -
(one of Gordon Ramsay's all-time favourites for lunch at Bread Street Kitchen)

Rose and raspberry Eton mess (AED 50) on 8th September -
(another twist on a British classic, inspired by a petit four at Restaurant Gordon Ramsay on Royal Hospital Road in London)

Baked queenie scallops, served with garlic butter and brioche crumbs (AED 95) on 9th September -
(a classic dish from Gordon Ramsay's former restaurant, Boxwood Café at The Berkeley in London)

Potted salt beef, served with wholegrain mustard, piccalilli and lavosh (AED 85) on 10th September –
(another Boxwood Café classic that has been featured on menus at various Gordon Ramsay restaurants globally)

Steamed seabass and lobster, served with courgette, smoked garlic mash and lobster jus (AED 210) on 11th September -
(created during Chef Cesar's time at Plane Food)

Ricotta pancakes, served with banana, maple syrup and honeycomb butter (AED 50) on 12th September -
(a must-try dish for adults and children alike, which can be enjoyed for breakfast or as a dessert)

For reservations, please call + 971 4 426 2626 or email restaurantreservations@atlantisthepalm.com.

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Follow Atlantis, The Palm and Bread Street Kitchen Dubai on Social Media

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About Bread Street Kitchen Dubai

Mirroring the casual cool warehouse feel of the legendary London original, Bread Street Kitchen & Bar, Dubai is the fourth outpost of the restaurant across the world. With an indoor capacity of 279 and 152 on the outdoor terrace, the restaurant champions contemporary British dishes with influences from Europe and beyond. Following a successful launch in 2015, the restaurant has gone from success to success, taking the title of What's On Dubai's Best British Restaurant for Under 500 AED in 2016 and the Time Out Kids Dubai Award for Best Family Brunch in 2017. Heralded by celebrity chef Gordon Ramsay and helmed by Chef de Cuisine Cesar Bartolini, the menu consists of a selection of British classics and Gordon signatures including, the Beef Wellington, Lobster Tagliolini, and Gordon's favourite, the Tamarind Chicken Wings. The Bread Street Kitchen bar is a main focal point of the venue, with a team of experienced mixologists serving eight international beers and 29 different types of Gin. Almost as popular as the bar is the Bread Street Kitchen Ice Cream Counter, which serves homemade scoops including Bread and Butter Pudding softie.

About Atlantis, The Palm, Dubai

Atlantis, The Palm is the first entertainment resort destination in the region and located at the centre of the crescent of The Palm in Dubai. Opened in September 2008, the unique ocean-themed resort features a variety of marine and entertainment attractions, as well as 17 hectares of waterscape amusement at Aquaventure Waterpark, all within a 46-hectare site. It is home to one of the largest open-air marine habitats in the world, with over 65,000 marine animals in lagoons and displays including The Lost Chambers Aquarium, a maze of underwater corridors and passageways providing a journey through ancient Atlantis. Aquaventure features 18 million litres of fresh water used to power thrilling waterslides, a 2.3-kilometre river ride with tidal waves and pools, water rapids and white-water chargers. Dolphin Bay, the unparalleled dolphin conservation and education habitat, and Sea Lion Point were created to provide guests a once in a lifetime opportunity to learn more about one of nature's most friendly mammals. Atlantis, The Palm is also known as *the* culinary destination in the region with a collection of world-

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renowned restaurants including Bread Street Kitchen & Bar, Nobu and Ronda Locatelli. The resort boasts an impressive collection of luxury boutiques and shops as well as extensive meeting and convention facilities.