



FACT SHEET: BREAD STREET KITCHEN & BAR BY GORDON RAMSAY

- Bread Street Kitchen & Bar opened at Atlantis, The Palm in 2015
- 68 colleagues make up the team at Bread Street Kitchen & Bar
- Bread Street Kitchen & Bar is named after the street of its London counterpart which is located at 10 Bread Street
- With 31 restaurants and counting on the Gordon Ramsay roster, Bread Street Kitchen in Dubai is the largest and one of the busiest Gordon Ramsay outlets to date
- There are four outposts of Bread Street Kitchen across the world; Dubai, London, Hong Kong and Singapore, with a few more surprises set to launch from 2019 onwards
- Bread Street Kitchen & Bar has an indoor capacity of 279 and outdoor capacity of 152 on the terrace
- Bread Street Kitchen has more repeat guests than any other restaurants at Atlantis. In 2017, one guest enjoyed the experience so much he dined at the restaurant 16 times over his holiday
- The most expensive dish at Bread Street Kitchen is the British Beef Wellington, costing AED 530 for two people sharing
- The team serves an impressive 1,000 Beef Wellingtons every month
- Beef Wellington earned its name from Arthur Wellesley, a national hero for defeating Napoleon at Waterloo in 1815 and accordingly was made the first Duke of Wellington. He loved a dish of beef, mushrooms, truffles, Madeira wine, and pâté cooked in pastry, which has been named in his honour
- Despite the all-round love for Beef Wellington, the most popular dish at Bread Street Kitchen & Bar is the luxurious Lobster Tagliolini
- The most money ever spent on one meal was a record-breaking AED 56,000 for a table of eight
- A favourite with British A-listers, the top celebrities that have recently eaten at Bread Street Kitchen & Bar include Robbie Keane, John Terry, Amanda Holden, Johnny Vegas, Richard Ayoade, Edith Bowman and of course Gordon Ramsay
- While most ingredients are ordered from the UK, Chef de Cuisine Cesar Bartolini is also a great fan of cooking with local ingredients such as dates, vegetables and spices
- BSK uses more than half a ton of potatoes a month to make mash for Beef Wellington and roast potatoes
- Bread Street Kitchen & Bar serves a traditional roast dinner on a Saturday rather than a Sunday on account of the Dubai working week being Sunday to Thursday
- Head Chef Cesar Bartolini has been working alongside Gordon Ramsay for 10 years
- Bread Street Kitchen is renowned for offering kitchen tours to guests, with more than 120 taking place every month
- The most common question waiters at Bread Street Kitchen & Bar get asked is 'Is Gordon on the pass tonight? Can he cook for us?'
- The most important thing in the kitchen at Bread Street Kitchen is the music. You might even see chefs sway to the rhythm from time to time
- The most common questions for the kitchen staff? 'How often does Gordon really swear?'
- The bar is a huge focal point at Bread Street Kitchen & Bar, selling more than 300 pints of beer every week more than 300 cocktails and copious amounts of gin
- The bar serves eight international beers including a London Lager (draught and bottled) and a cider from the UK



- Gin is the favourite ingredient for any cocktail ordered at Bread Street Kitchen & Bar with 29 different types on offer
- The most popular cocktail is the Lychee Twist and the most unusual is the 'Siempre Una Mas' (always one more) because a whole egg gives a velvety texture against the dryness of Lustau PX and Pinot Noir Wild Ferment
- Almost as popular as the bar is the Bread Street Kitchen ice cream counter, which scoops out more than 1,500 ice creams per week, with every flavour imaginable and crafted in-house. The most popular flavour for adults is the dreamy Bread and Butter Ice Cream, while the kids love the homemade vanilla ice cream with loads of gummies and rainbow sprinkles on top
- The most popular dessert is the banana sticky toffee pudding, Chef Cesar's take on the popular British classic
- Bread Street Kitchen & Bar Awards 2017/18:
 1. 'Best Roast Dinner' -BBC Good Food Middle East Awards 2018
 2. 'Chef De Cuisine of the Year, Cesar Bartolini' -Middle East Hospitality Awards 2018
 3. 'People's Choice Awards' -Taste of Dubai 2018
 4. 'Best Family Brunch' -Time Out Dubai Kids Awards 2017
 5. 'Best British Restaurant (under 400AED)' -What's On awards 2017