

# BREAD STREET

## KITCHEN & BAR

### **BREAD STREET KITCHEN & BAR CELEBRATES THE LIFE OF PIE WITH CORNISH PASTY WEEK AND BRITISH PIE WEEK**

*Cornish Pastry Week will turn the spotlight on Cornwall's favourite and most iconic food from 23<sup>rd</sup>-28<sup>th</sup> February, while a variety of sweet and savoury pies will be on offer from the 1st-7<sup>th</sup> March, 2021*

The city's celebrated contemporary British eatery will be taking diners on a journey back through time with a tribute to the traditional Cornish pasty, followed by a week dedicated to the advent of the pie. Bread Street Kitchen & Bar is offering the perfect opportunity for diners to learn about all the different recipes that come with both varieties of these delicious pastry pockets.

#### **CORNISH PASTY WEEK**

With a range of savoury pasties priced at AED 95 each, as well as a sweet selection priced at AED 40 each, Bread Street Kitchen is inviting guests to try this British favourite a variety of different ways. The traditional Cornish Pasty is filled with beef, potato, onion and swede and die-hard traditionalists will be pleased to hear that the original version will feature on the menu. However, Bread Street Kitchen will also be putting its own unique spin on the dish with a creative line-up that includes wagyu beef with mushroom ketchup; chicken, corn and red peppers; spinach and ricotta; pecorino cheese and truffles; or steak and kidney with craft beer. For desserts, guests can pick from an apple and berry pie, banana and custard or banana and Nutella. There will also be a signature cocktail pairing on offer, a 'vino real' (AED 70) which is refreshingly infused with elderflower and lavender.

Thought to have been around since the 14<sup>th</sup> century, few meals have roots as deep as the Cornish pasty – believed by many to be the first real 'convenience' food. Originating as a calorie-filled portable lunch for tin miners, fishermen and farmers to take to work, housewives would make one for their husbands and mark their initials on one end of the pasty. The miners conveniently carried their pasties to work in a tin bucket which they heated by burning a candle underneath. The thick, wide pastry edges would be thrown away after eating the rest of their meal, to avoid being poisoned by tin or copper dust from their fingers. Today the pasty is one of Cornwall's most successful food exports, and an essential part of the holiday experience for 3.5 million tourists a year.

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- Date: 23<sup>rd</sup>- 28<sup>th</sup> February 2021
- Time: 6:00pm-10:00pm (11:00pm Thursday and Friday)
- Children of all ages welcome
- Savoury Cornish pasties are priced at AED 95 and sweet ones are priced at AED 40
- Signature cocktails are priced at AED 70 each

### **BRITISH PIE WEEK**

Taking place on the first full week of March, Bread Street Kitchen will be encouraging diners to try a variety of renditions of this baked favourite with savoury dishes priced at AED 110 and sweet versions priced at AED 50. Paired with a signature cocktail, the gin smash basil features quintessential British ingredients like cucumber, ensuring guests enjoy a true taste of good 'ole Blighty.

From traditional version such as steak and kidney with ale, to more out of the box creations like rogan josh lamb pie with yoghurt and chutney and a royal fish pie with brioche crumbs, diners are in for a hearty treat. They are advised to leave some space for what promise to be delicious desserts: blueberry and almond pie served with royal icing and a wonderfully comforting banoffee and Italian meringue pie. Producing a magic pasty takes a certain knack; it's one the chefs at Bread Street Kitchen have mastered.

- Date: 1st-7<sup>th</sup> March 2021
- Time: 6:00pm-10:30pm (11:00pm Thursday and Friday)
- Children of all ages welcome
- Savoury pies are priced at AED 110 and sweet ones are priced at AED 50
- Signature cocktails are priced at AED 65 each

To find out more about Gordon Ramsay's Bread Street Kitchen & Bar or to make a reservations log onto [www.atlantisthepalm.com/restaurants/bread-street-kitchen](http://www.atlantisthepalm.com/restaurants/bread-street-kitchen) or call + 971 4 426 0800. Alternatively, check them out on social media @breadstreetkitchendubai.

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### **MEDIA ENQUIRIES**

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For further information about Atlantis please call +971 4 426 1000 or visit [atlantisthepalm.com](http://atlantisthepalm.com). Both low and high resolution colour photography of Atlantis is available at [Media.atlantisthepalm.com](http://Media.atlantisthepalm.com)

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

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#AtlantisThePalm #AWorldAway #ServingTheExtraordinary

### **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 waterpark amusement at Atlantis Aquaventure, 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. Atlantis Aquaventure waterpark 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. The resort boasts an impressive collection of luxury boutiques and shops as well as extensive meeting and convention facilities. Atlantis, The Palm is also known as the culinary destination in the region where guests can take their pick from a collection of 29 world-renowned restaurants including Bread Street Kitchen & Bar, Hakkasan, Nobu, Ronda Locatelli, Seafire Steakhouse & Bar, award-winning underwater restaurant, Ossiano, and traditional Middle Eastern favourite, Ayamna. The nightlife scene at Atlantis is lively, too, with the fun-filled Wavehouse offering something for everyone, and WHITE Beach & Restaurant the perfect place to unwind with a drink as the sun slips into the Arabian Sea