



GINETT

RESTAURANT & WINE BAR

EGGS SELECTION

Craft Your Eggs	12
2 eggs, cooked to your preference (scrambled, omelet, fried, egg white) served with toast, potatoes and baked beans	
Eggs Croissant	9
2 croissants with scrambled eggs and crispy bacon, served with roasted potatoes and cherry tomatoes	
Breakfast Burger	10
Brioche bun, bacon, fried egg, cheese	
Smoked Salmon Egg Cocotte	11
2 eggs, slow cooked in cocotte with smoked salmon	
Coffee & Pastry	7

HOT BREWS

Espresso	4
Long Black	4
Café Latte	5
Macchiato	5
Flat White	5
Cappuccino	5
Mocha	5
Hot Chocolate	5

HOT TEAS

French Earl Grey	5
English Breakfast	5
Peppermint	5
Jasmine Green	5
Chamomile	5

SOFT DRINKS & WATER

Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Tonic	5	
Red Bull	9	
Evian	750ml	12
Badoit	750ml	12

JUICES

Fresh Orange	7
Chilled Juices:	7
Pineapple, Apple, Cranberry	

COLD TEAS & COLD BREWS

Iced Lemon Tea	7
Classic lemon cold brewed tea	
Iced Coffee	7
Iced Latte	7
Iced Mocha	7



GINETT

RESTAURANT & WINE BAR

TRADITIONAL SANDWICHES

Served with fries

Croque Monsieur	14
Bechamel sauce, Paris ham and cheese on grilled bread	
Add 2 eggs	3
Ginett Burger	14
Beef Patty, caramelized onions, crescenza, bacon, Prelibato Gorgonzola, arugula, thousand island	
Sandwich of the Day	14

FREE RANGE ORGANIC ROTISSERIE CHICKEN

Served with salad and roasted potatoes	
Half Portion	10
Whole Chicken	18

CHEESE & COLD CUTS

G-Board	33
3 cheeses, 3 cold cuts	
1 Meter Board	56
5 cheeses, 5 cold cuts, 1 pâté	

SOUPS

Lobster Bisque	16
Creamy emulsion, diced lobster	
Traditional French Onion Soup	14
Beef consommé served with gratinated Gruyère croûton	



SALAD BOWLS

Add Chicken or Smoked Salmon 2
Add Soft Drink 2

Special Caesar	8
Parmesan, croutons, fried capers and romaine lettuce in Caesar dressing	
Magic Bowl	8
Red onions, sun-dried tomatoes, pepper, spicy quinoa, black olives, almond slices and mixed salad in Hollywood Italian dressing	
Harvest Cobb	8
Roasted pumpkin, hard-boiled egg, tomatoes, corn, purple cabbage, croutons and mixed salad in Thousand Island dressing	
Earth Bowl	8
Quinoa, tomatoes, corn, cheddar, radish, croutons and mixed salad in Pesto sauce	
Chilito Bowl (Mexican Style)	8
Spicy quinoa, guacamole, pepper, black beans, fresh tomato salsa, corn chips, green olives, romaine lettuce and spicy piquillo dressing	
Niçoise Bowl	8
Mesclun salad, white anchovies, tuna chunks, black olives, quail eggs and basil oil	

PÂTÉ & TERRINE

Pork Rillettes	16
Homemade with Kurobuta pork meat	
Old World Country Pâté	20
Fine blend of Bresse poultry and black pork flavored with cognac	
Pâté en Croûte	22
Black pork and French foie gras mantled in a homemade puff pastry	

PASTA

Tagliatelle alla Bolognese	16
Tagliatelle pasta with bolognese sauce	
Tagliatelle al Salmone	18
Tagliatelle pasta with smoked salmon, cream and poached egg	
Spaghetti Vongole	26
Light clams and white wine sauce	
Risotto and Greens	24
Grilled seasonal vegetables with creamy risotto	

CHARCOAL GRILL

AUSTRALIAN ANGUS BEEF	
Tenderloin (200g)	42
Rib Eye (300g)	44
LAMB & KUROBUTA PORK	
Kurobuta Chop (300g)	34
Organic Lamb Chop	44
Choice of one side, one sauce:	
• Side: Creamy spinach, mesclun salad, mashed potatoes, ratatouille, mushroom fricassée, potato wedges	
• Sauce: Béarnaise, pepper, blue cheese	

FROM THE OCEAN

Scottish Salmon	32
Salmon back served with creamy spinach	
Catch of the Day	22

BEERS

DRAFT ½ pint (250 ml) / pint (500 ml)	12 / 16
Asahi, Kronenbourg Blanc	
BOTTLED	14
Tiger, Heineken 330 ml	

JUICES

Fresh Orange	7
Chilled Juices	7
Pineapple, Apple, Cranberry	

HOT BEVERAGES

Tea	5
French Earl Grey, English Breakfast, Peppermint, Jasmine Green, Chamomile	
Espresso, Long Black	4
Café Latte, Macchiato, Flat White, Cappuccino, Mocha, Hot Chocolate	5
Add \$1 for Hazelnut, Caramel, Cinnamon, Vanilla Cream	

SOFT DRINKS & WATER

Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Tonic	5
Flavored Soda	7
Strawberry, Passion Fruit, Citrus, Melon	
Red Bull	9
Evian, Badoit	12

COLD BEVERAGES

Iced Peppermint Tea	7
Cold brewed tea with Ginett's homemade peppermint syrup	
Iced Lemon Tea	7
Classic lemon cold brewed tea	
Iced Coffee	7
Iced Caffè Latte, Iced Cappucino	8



GINETT LUNCH MENU

Prices are quoted in SGD | Prices are subject to 10% service charge and applicable 7% government tax



GINETT

RESTAURANT & WINE BAR

BAR BITES

Available daily from 3pm to 6pm & from 10pm till late

Pâté & Terrines Board Pork Rillettes, Old World Country Pâté, Pâté en Croûte	33
G-Board 3 cheeses, 3 cold cuts	33
1 Meter Board 5 cheeses, 5 cold cuts, 1 pâté	56
Selection of 2, 3 or 5 cheeses Check out our cheese board	18 / 24 / 32
Dry Sausage - 100g	12
Parma Ham Italian ham dry cured for 24 months - 100 g.	14
Cold Cut Selection Selection of 3 kinds - 100 g.	26
Paleta Iberica de Bellota Spanish black pork shoulder - 100 g.	37

Wine by
the glass
from \$6

GINETT BAR BITES MENU

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RESTAURANT & WINE BAR

PÂTÉ & TERRINE

Pork Rillettes Homemade with Kurobuta pork meat	16
Old World Country Pâté Fine blend of Bresse poultry and black pork flavored with cognac	20
Pâté en Croûte Black pork and French foie gras mantled in a homemade puff pastry	22
Foie Gras Terrine Homemade terrine with fig jam	28
Terrines & Pâté Board Chef's selection	35

FIRST IMPRESSION

Poached Eggs Meurette Slow cooked poached eggs in red wine & lardon sauce	19
Burgundy Snails Snails in garlic and parsley butter	19
Caesar Salad Heart of romaine lettuce, garlic, anchovies, bacon with Caesar dressing	18
Sardines en Boîte Canned Spanish imported sardines, toast, salted butter	20
Niçoise Salad Mesclun salad, white anchovies, Spanish tuna, black olives, quail eggs, basil oil	25
L'Os à Moelle, Échalottes et Poivre Noir Bone marrow, shallots and black pepper	28
Lyonnaise Salad Frisée lettuce, smoked duck breast, duck gizzard, poached egg, bacon, foie gras terrine	28
Pan Seared Foie Gras Rocket salad, pickled beetroot	30

FROM THE LAND

Le Confit de Canard Duck leg confit, pommes rissolées	32
Lamb Shank Slow cooked in natural jus, seasonal vegetables	32
La Joue de Boeuf Wagyu beef cheek slow braised for 12 hours in red wine, sautéed mushrooms, mashed potatoes	35
Le Coquelet De Ferme Rôti aux Herbes de Provence Roasted baby chicken, Provençal herbs, truffled mashed potatoes	36

FROM THE OCEAN

La Quenelle de Brochet Gratinée Pike fish dumpling, Chardonnay sauce, mushroom duxelle	30
Scottish Salmon Salmon back served with creamy spinach	32
La Saint Jacques Pan seared scallops, celeriac cream	34
Dover Sole Meunière Whole dover sole served with ratatouille	56
Boston Maine Lobster Grilled, Nantua sauce, seasonal vegetables	69

CHARCOAL GRILL

4 - 6 WEEKS DRY AGED AUSTRALIAN BLACK ANGUS MB3+ (270 days grain fed)

Striploin	250g.	46
Rib Eye	250g.	48
Choice of one side and one sauce: Sauce: Béarnaise, pepper, blue cheese		
La Côte de Boeuf	1 kg.	165
Prime Rib with bone served with Béarnaise, pepper and blue cheese sauce. Choice of any two sides		

AUSTRALIAN WAGYU BEEF MARBLING M5 (400 days grain fed)

Rib Eye	250g.	49
Striploin	250g.	51

AUSTRALIAN 30 - 36 MONTHS PASTURE FED ANGUS BEEF (Natural free range, antibiotic & hormone free)

Tenderloin	200g.	42
Striploin	250g.	34
Rib Eye	250g.	36
Choice of one side and one sauce: Sauce: Béarnaise, pepper, blue cheese		
La Chateaubriand	600g.	124
The king of prime cuts, tenderloin center cut Served with Béarnaise, pepper and blue cheese sauce. Choice of any two sides		

AUSTRALIAN 200+ DAYS GRAIN FED ANGUS BEEF (Natural free range, antibiotic & hormone free)

La Côte de Boeuf	1 kg.	135
Prime rib with bone. Served with Béarnaise, pepper and blue cheese sauce. Choice of any two sides		

LAMB & KUROBUTA

Kurobuta Pork Chop	300g.	34
Organic Lamb Chop		44

SIDES

Creamy spinach, mesclun salad, mashed potatoes, ratatouille, mushroom fricassée, potato wedges	8
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VEGETARIAN

Risotto and Greens Creamy mushroom risotto, buttered seasonal vegetables	24
Mini Ravioli in Spiced Tomato Sauce Herb and ricotta filled mini ravioli in spiced tomato stewed vegetables	26
Heirloom Tomato & Burrata Cheese Xeres vinegar, creamy burrata cheese	26

CHEESE & COLD CUTS

(for 3 to 4 people)

G-Board (3 cheese, 3 cold cuts)	33
1 Meter Board (5 cheese, 5 cold cuts, 1 pâté)	56
Parma Ham Italian ham dry cured for 24 months - 100 g.	14
Cold Cut Selection Selection of 3 kinds - 100 g.	26
Paleta Iberica de Bellota - Joselito 36 - 48 months dried cured ham - 100 g.	37

OYSTERS

Oysters Fine de Claire	1, 6 or 12 pcs	7 / 26 / 48
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IMPORTED AOC CHEESE

Selection of 2, 3 or 5	18 / 24 / 32
Check out our cheese display	

TARTARE

Salmon Salmon back, lime, served with potato wedges & salad	23
Beef Tartare 'à la Montmartre' Hand cut beef tenderloin served with potato wedges & salad	28
L'Aller et Retour Hand cut beef tenderloin, pan seared, served with potato wedges & salad	28

PASTA

Spaghetti, Fettuccini, Penne

Olio Scampi Prawns, garlic, spinach, tomato, chilli, bacon	24
Carbonara Cream, bacon, egg, parmesan	22
Wagyu Beef Braised Wagyu beef cheek, mushroom, homemade tomato sauce	26
Spaghetti Vongole Light sauce of clams and white wine, tomato, parsley	26

SOUP

Traditional French Onion Soup Beef consommé served with gratinated Gruyère croûton	14
Lobster Bisque Creamy emulsion, lobster knuckles	16

Ask for our daily specials

GINETT DINNER MENU

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GINETT

RESTAURANT & WINE BAR

DESSERT

Ice Cream & Sorbet Three scoops of ice cream or sorbet with seasonal fruit	10
Crème Brûlée A rich custard infused with Madagascar vanilla	11
Chocolate Tart Pecan ice cream, 70% cacao	12
Baba au Rhum Traditional baba au rhum soaked with vanilla infused rum syrup	14
Mille-feuille Traditional mille-feuille layered with Madagascar vanilla cream	15
Apple Croustillant Apple cinnamon and raisins in a fine crunchy dough	14
Profiteroles Choux pastry with vanilla ice cream and hot chocolate sauce	15
Paris Brest Choux pastry with hazelnut praline cream	18
Molten Chocolate Cake Made with 70% Valrhona Guanaja, topped with vanilla ice cream (20 minutes waiting time)	18

HOT BREWS

Espresso	4
Long Black	4
Café Latte	5
Macchiato	5
Flat White	5
Cappuccino	5
Mocha	5
Hot Chocolate	5

HOT TEAS

French Earl Grey	5
English Breakfast	5
Peppermint	5
Jasmine Green	5
Chamomile	5

Fancy a Digestif?
Check out our
all-day beverage
menu!



GINETT

RESTAURANT & WINE BAR

SANDWICHES & TARTINES

(Served with potato wedges)

Croque Monsieur Bechamel sauce, Paris ham and cheese on grilled bread	14
Add 2 eggs	3
Ginett Burger 180g angus beef patty, cheddar, caramelized onions, bacon, rocket, thousand island	16
Parma Ham & Burrata Cheese Tartine Toasted sourdough bread topped with parma ham, burrata cheese, rocket and balsamic glaze	14
Tuna Niçoise Tartine Toasted sourdough bread topped with tuna niçoise mix, egg and shaved radish	14
Avocado, Cream Cheese & Smoked Salmon Tartine Toasted sourdough bread topped with smashed avocado, smoked salmon and herbed cream cheese	14
Heirloom Tomato & Feta Cheese Tartine Toasted sourdough bread topped with marinated heirloom tomato and crumbled feta cheese	14

COLD ITEMS

Oyster Fine De Claire 6 oysters on ice served with shallots and red wine vinegar	26
Traditional Caesar Salad Romaine lettuce, parmesan cheese, fried capers, homemade caesar dressing	14
Add chicken	3
Add smoked salmon	4
Niçoise Salad Mesclun salad, white anchovies, tuna chunks, black olives, quail eggs and basil oil	15
Heirloom Tomato & Burrata Cheese Xeres vinegar, creamy burrata cheese	16

CREATE YOUR OWN BREAKFAST

Bread (2 slices) Pick a spread of your choice: butter, kaya, jam, peanut butter	2.50
White toast	
Wholegrain toast	
Sourdough	+ 1
Mini croissant	+ 1
Gluten free bread	+ 1
Eggs (servings of 2) Choice of: scrambled, fried or poached	3
Add Ons	
Spam	4
Streaky bacon	4
Grilled pork sausage	6
Baked beans	3
Smoked salmon	4
Sautéed mushroom	4
Smashed avocado	4
Roast potato	4
Mesclun Salad	4
Burger patty 180g (served medium)	8

MAINS

Steak & Egg Charcoal grilled angus beef sirloin steak, sunny side up, sautéed potato and mushroom	28
Scottish Salmon Salmon back served with creamy spinach	32
Pork Toulouse Sausage Grilled pork sausage, ratatouille and white bean stew	24
Kurobuta Pork Jowl Spiced rub grilled pork jowl, ginger carrot puree, fruit chutney	27
Rotisserie Chicken Served with roasted root vegetables, salad and chicken jus	
½ chicken	14
Whole chicken	26

CHEESE & COLD CUTS

(for 3 to 4 people)

G-BOARD (3 cheese, 3 cold cuts)	33
1 Meter Board (5 cheese, 5 cold cuts, 1 pâté)	56
Cold Cut Selection Selection of 3 kinds - 100g	26
Selection of 2, 3 or 5 Check out our cheese board	18 / 24 / 32

SWEETS & PASTRIES

Granola Parfait Crunchy honey and nuts granola with strawberry, banana and greek yogurt	12
Chocolate Chip Waffles Banana, vanilla ice cream and caramelised almond brittle	14
Profiteroles Choux pastry with vanilla ice cream and hot chocolate sauce	15
Buttermilk Pancakes Mix berries, greek yogurt and honey	15
Apple Croustillant Apple cinnamon and raisins in a fine crunchy dough	14
Chocolate Tart Pecan ice cream, 70% cacao	12
Mille-feuille Traditional mille-feuille layered with Madagascar vanilla cream	15
Ice Cream & Sorbet 3 scoops of ice cream or sorbet of your choice (check with staff)	10

HOT BEVERAGES

Tea French Earl Grey, English Breakfast, Peppermint, Jasmine Green, Chamomile	5
Espresso, Long Black	4
Café Latte, Macchiato, Flat White, Cappuccino, Mocha, Hot Chocolate	5

COLD BEVERAGES

Iced Lemon Tea Classic lemon cold brewed tea	7
Iced Coffee	7
Iced Latte	8
Iced Mocha	8

Check out our brunch special board!

GINETT BRUNCH MENU

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GINETT

RESTAURANT & WINE BAR

APERITIF

■ Campari, Frangelico, Martini Extra Dry / Bianco / Rosso,	10
■ Southern Comfort, Pimm's, Aperol, Lillet Blanc	
■ Cointreau, Grand Marnier, Jägermeister, Malibu, Ricard	12
■ Chambord, St Germain	14

DIGESTIF

■ Baileys, Sambuca, Triple Sec, Limoncello, Crème de Cassis	10
■ Bénédictine, Kahlúa, Luxardo Amaretto	12
■ Chartreuse Yellow	14

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■ Gordon's	10
■ Tanqueray	12
■ Bombay Sapphire	12
■ Monkey 47 Dry	16
■ Hendrick's	16

VODKA

■ Absolut	10
■ Belvedere	14
■ Grey Goose Originale	16
■ Grey Goose L'Orange	18

RUM

■ Havana Club	3yrs	11
■ Pyrat XO Reserve		15
■ Havana Club	7yrs	16
■ Ron Zacapa	23yrs	18

TEQUILA

■ Sauza Silver	10
■ Patrón XO Cafe	14
■ Patrón Silver	16
■ Kah Reposado	18

BOURBON, WHISKEY & SINGLE MALT WHISKEY

■ Jim Beam	10
■ Jack Daniel's	14
■ Maker's Mark	16

■ Johnnie Walker Red Label	10
■ Johnnie Walker Black Label	12
■ Johnnie Walker Green Label	16
■ Monkey Shoulder	18

■ Balvenie Doublewood	12yrs	16
■ Macallan	12yrs	18
■ Laphroaig Quarter Cask		19
■ Balvenie Carribean Cask	14yrs	20
■ Macallan	15yrs	25
■ Balvenie Doublewood	17yrs	28

COGNAC

■ Hennessy VSOP	16
■ Hennessy XO	30

SOFT DRINKS & WATER

■ Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Tonic		5
■ Red Bull		9
■ Badoit	750ml	12
■ Evian	750ml	12

JUICES

■ Fresh Orange, Chilled Pineapple, Apple, Cranberry	7
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BOTTLED BEERS & CIDERS

■ Tiger	330ml	14
■ Heineken	330ml	14
■ Ace Pineapple Cider	355ml	16
■ Ace Pear Cider	355ml	16
■ Ace Apple Cider	355ml	16

BEERS ON TAP

■ Asahi	250ml/500ml	12/16
■ Kronenbourg Blanc	250ml/500ml	12/16

COCKTAILS

FROM THE BARREL

■ NEGRONI N1	16
■ 30 Days Barrel-Aged	
■ RUM OLD FASHIONED	16
■ 15 Days Barrel-Aged Rum, Orange Bitters	

THE CLASSICS

■ APEROL SPRITZ	15
■ Aperol, Sparkling Wine	
■ L'APERITIF	14
■ Lillet Blanc, Tonic	
■ MIMOSA	15
■ Sparkling Wine, Orange Juice	
■ KIR	15
■ White Wine, Crème de Cassis	
■ MOJITO	16
■ White Rum, Mint Leaves, Lime, Brown Sugar	

■ SINGAPORE SLING	18
■ Gin, Cherry Liqueur, Orange Liqueur, Bénédictine,	
■ Angostura Bitters, Lime Juice, Pineapple Juice,	
■ Grenadine Syrup	

■ MONKEY OLD FASHIONED	19
■ Monkey Shoulder, Orange Bitters	

■ ESPRESSO MARTINI	18
■ Vodka, Coffee Liqueur, Espresso	

■ FANCY MARTINI	18
■ Choice of Belvedere or Tanqueray	
■ Served as Dry or Dirty	

■ BLOODY MARY	16
■ House Recipe	

GINETT ALL-DAY BEVERAGE MENU

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GINETT

RESTAURANT & WINE BAR

RED WINE

MERLOT

Bordeaux medium bodied wine, dry and smooth, low-soft tannins

			gls.	btl.
M1	Château Haut Mondain Grande Réserve, Bordeaux	2015	6	30
M13	Château du Cavalier, Blaye Côtes de Bordeaux	2015	8	40
M12	La Révélation du Château Grand Barrail, Côtes de Bordeaux	2012		45
M3	Château Bechereau, Montagne Saint-Emillion	2014	10	50
M2	Château Tour Bicheau, Graves	2015		50
M5	Château des Arnauds, Domaine Capucins, Lalande de Pomerol	2013	11	55
M4	Château Martinat, Côtes de Bourg	2012		65
M20	Château Croix de Bertinat, Saint-Emillion	2014		70
M7	Château Belles-Graves, Lalande de Pomerol	2014		85
M8	Château Beard La Chapelle, Saint-Emillion Grand Cru	2012		90
M15	Château Clos la Gafeliere, Saint-Emillion Grand Cru	2014		110
M17	Château Sociando Mallet, Haut-Médoc	2012		150
M16	Château Camensac, Haut-Médoc, Grand Cru Classé 1855	2011		160
M18	La Dame de Montrose, Saint-Estèphe	2011		178
M19	Château Beauregard, Pomerol	2011		188
M10	Château Dassault, Saint-Emilion Grand Cru	2000		220
M11	Château Pavie Macquin, Saint-Emilion 1 ^{er} Grand cru Classé	2009		310

SYRAH & OTHER

Medium bodied wine, spicy and velvety profile

GS6	Les Déesses Muettes, Carignan	2016	6	30
GS10	Domaine D'Ouréa, Tire Bouchon, Provence (Grenache, Syrah, Carignan)	2016	6	30
GS8	La Cérémonie Pic Saint-Loup, Languedoc (Syrah, Grenache)	2016	8	40
GS9	Castel Roubine, Côtes de Provence (Syrah, Grenache)	2014		40
GS1	Mont Thabor, Côtes du Rhône, Grenache (Syrah, Mourvèdre)	2016	9	45
GS2	Domaine D'Ouréa, Vacqueyras (Grenache, Syrah, Mourvèdre)	2016	14	70
GS4	Domaine D'Ouréa, Gigondas (Grenache, Syrah, Carignan)	2015		80
GS7	Domaine Pichon St. Joseph, Rhône Valley (Syrah)	2016		85
GS3	Mont Thabor, Châteauneuf du Pape (Grenache, Syrah, Mourvèdre, Cinsault)	2015		90

CABERNET

Medium to full bodied wine, rich and powerful, strong tannins and acidity

C1	Domaine des Hautes Ouches, Anjou (Cabernet Franc)	2016	6	30
C3	Château Costis, Bordeaux	2015	8	40
C2	Domaine des Hautes Troglodytes, Saumur Champigny (Cabernet Franc)	2016		40
C4	Les Sources de Livran, Médoc	2014	9	45
C5	Château Carrillon, Fronsac	2014	11	55
C6	Château Canteloup, Médoc	2014	12	60
C8	Château Pey de Pont, Medoc, Cru bourgeois	2014		65
C7	Château Pierre de Montignac, Médoc, Cru bourgeois	2012		65
C9	Château Livran, Médoc, Cru bourgeois	2014		70
C10	Château Fourcas Hosten, Lustrac	2012		95
C11	Château Beau Site, Saint-Estèphe	2011		98
C12	Les demoiselles Larrivet Haut Brion, Pessac Léognan	2014		110
C20	Château L'Heritage de Chasse Spleen, Haut-Médoc	2011		115
C13	Château Arzac, Margaux, Cru Bourgeois	2014		120
C14	Château Potensac, Médoc	2010		130
C21	Château Chasse Spleen, Moulis en Médoc	2013		135
C22	Château Citran, Haut-Médoc	2009		140
C23	Château Cos Labory, Saint-Estèphe, Grand Cru Classé 1855	2012		145
C24	Château Gloria, Saint-Julien, Grand Cru Classé 1855	2013		150
C16	Château Tour Carnet, Haut-Médoc, Grand Cru Classé 1855	2010		160
C25	Baron de Brane, Margaux	2004		160
C26	Château Haut Batailley, Pauillac, Grand cru Classé 1855	2011		170
C27	Château Haut Bages Liberal, Pauillac, Grand cru Classé 1855	2012		180
C15	Château De Fieuzal, Pessac-Leognan, Grand cru Classé de Graves	2010		210
C17	Château Cantenac Brown, Margaux, Grand Cru classé 1855	2009		180
C18	Château Boyd Cantenac, Margaux Grand Cru Classé 1855	2009		240
C19	Château Lagrange, Saint-Julien, Grand Cru Classé 1855	2007		250

gls. btl.

PINOT NOIR

Light to medium bodied wine, soft & delicate tannins, medium acidity

P11	Les Déesses Muettes, Languedoc	2016	8	40
P2	Domaine Gruhier Bourgogne Epineuil	2015	12	60
P1	Domaine Raimbault, Sancerre	2015	15	75
P18	Domaine Darnat, Bourgogne La Jumalie	2015		75
P12	Château de Citeaux Bourgogne	2015		80
P20	Domaine Arnoux, Savigny les Beaunes	2014		100
P14	Domaine Mussy Beaune 1er Cru Epenottes	2014		110
P5	Domaine Bachezy-Legros, Santenay 1er Cru "Clos Rousseau"	2015		115
P15	Domaine Darnat Pommard	2014		135
P21	Château de Citeaux, Auxey Duresse 1er Cru 'les Duresse'	2015		145
P16	Domaine Mussy Pommard 'Les Petits Noizons'	2012		155
P17	Domaine des Beaumont Morey-Saint-Denis	2014		160
P7	Domaine des Beaumont Gevrey-Chambertin	2015		170
P8	Domaine André Mussy, Pommard 1er Cru Epenots	2010		175
P9	Domaine Maillard, Corton Renardes Grand Cru	2011		230
P10	Château de La Tour, Clos Vougeot, Grand Cru	2013		350

gls. btl.

WHITE WINE

CHARDONNAY

Burgundy full bodied wine, dry and complex, medium acidity

CH10	Château De Citeaux, Bourgogne Blanc	2015	12	60
CH11	Domaine Darnat, La Jumalie Bourgogne	2014		60
CH13	Domaine Bouchard, Petit Chablis, Cailloux	2016	14	70
CH14	Domaine Arnaud, Hautes-Côtes de Beaune	2015	15	75
CH3	Domaine Millet Chablis	2016		80
CH17	Domaine Arnaud, Savigny les Beaunes "Les Picotins"	2017		95
CH15	Domaine Maillard, Chorey les Beaunes	2016		100
CH8	Château de Citeaux, Puligny Montrachet, 1 ^{er} Cru Les Champs Gains	2014		190
CH9	Domaine Maillard, Corton Grand Cru	2014		280

SAUVIGNON BLANC & OTHER

Medium bodied wine, fresh and aromatic, medium acidity

O1	Château de la Thébaudière, Muscadet Sévre-et-Maine	2016	6	30
SB0	Domaine de la Colline, Touraine (Sauvignon Blanc)	2016	8	40
O11	'R' de Roubine, Provence	2017		40
SB2	Château Tour Bicheau, Graves	2017		50
SB7	Saint-Bris, Domaine Bouchard, Burgundy (Sauvignon Blanc)	2015		60
O9	VDP Viognier, Rhône Valley	2016	13	65
SB4	Domaine Raimbault Sancerre, Loire Valley (Sauvignon Blanc)	2016	14	70
O8	Domaine Pichon St Joseph Blanc, Rhône Valley (Roussane)	2016		85
O6	Domaine Pichon, Condrieu, Rhône Valley (Viognier)	2014		110

SÉMILLION

Bordeaux full bodied wine with a touch of sweetness

SB3	Château de Landiras, Graves	2015	11	55
O10	Château Du Levant, Sauternes	2012		90

ROSÉ WINE

O2	Castel Roubine, Côtes de Provence, Rosé	2017	8	40
O7	Domaine du Pré Semelé, Sancerre (Pinot Noir)	2016		70
O2M	Castel Roubine, Côtes de Provence, Magnum	2016		80

CHAMPAGNE AND SPARKLING WINE

CP1	Cuvée Splendid	N/V	6	30
CP7	Champagne Alain Bailly, Brut	N/V	16	80
CP3	Champagne Alain, Rosé	N/V		95
CP5	Champagne Jean Milan, Rosé	N/v		110

Prices are quoted in SGD | Prices are subject to 10% service charge and applicable 7% government tax |

GINETT WINE MENU

*All our wines are directly imported from France

Please be aware that vintages might change