



Bar Bites & Desserts

Approach our staff for beverage pairing recommendations

Cheese & cold cuts available for takeaway/delivery!

Ginett Restaurant & Wine Bar
200 Middle Road, Singapore 188980
+65 6809 7989

Open Daily
11.30am - 10.30pm

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Bar Bites

Selection of 2 Cheese	18
Selection of 3 Cheese	24
Selection of 5 Cheese	34
Salchichón Dry-cured sausages 100 g.	12
Parma Ham Italian ham dry cured for 24 months, 100 g.	14
Pork Rillettes Homemade with Kurobuta pork	15
Cold Cut Selection Selection of 3	26
G-Board 3 cheese, 3 cold cuts	35
Paleta Iberica de Bellota - Joselito 36 - 48 months dry cured ham, 100 g.	37
1 Meter Board 5 chesse, 5 cold cuts, 1pâté	58

Available daily from 3pm to 6pm

Desserts

Ice Cream & Sorbet Three scoops of ice cream or sorbet with seasonal fruit	8
Crème Brûlée A rich custard infused with Madagascar vanilla	9
Mille-feuille Traditional mille-feuille layered with Madagascar vanilla cream	10
Chocolate Tart Pecan ice cream, 70% cacao	12
Apple Croustillant Apple cinnamon and raisins in a fine crunchy dough	12
Profiteroles Choux pastry with vanilla ice cream and hot chocolate sauce	12
Baba au Rhum Traditional baba au rhum soaked with vanilla-infused rum syrup	13
Paris-Brest Choux pastry with hazelnut praline cream	15
Molten Chocolate Cake Made with 70% Valrhona Guanaja, topped with vanilla ice cream (20 minutes waiting time)	18



Prices are subject to 10% service charge and 7% government tax.