



GINETT

RESTAURANT & WINE BAR

PARISIAN BREAKFAST

Includes	26
Selection of Viennoiserie	
Choice of Eggs Florentine, Classic Breakfast or Omelette	
Coffee or Tea	
Glass of Freshly Squeezed Orange Juice	
Ginett Sundae	

BREAKFAST

Viennoiserie	9
Croissant, Pain au Chocolat, Pain aux raisins	
Eggs Florentine	12
Homemade English muffins, poached eggs, Paris ham, spinach, hollandaise sauce	
Classic Breakfast	12
Streaky bacon, sautéed mushrooms, roasted potatoes, scrambled eggs	
Omelette	12
Paris ham, mushroom, Gruyère cheese	

SALADS

Caesar Salad	8
Romaine lettuce, croutons, hard boiled egg, parmesan cheese, capers, bacon, classic Caesar dressing	
Niçoise Salad	8
Mixed mesclun, tuna chunks, tomatoes, red onions, hard boiled egg, olives, balsamic vinaigrette	
Add protein	
Roasted chicken	4
Grilled beef	6

SOUPS

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

FROM THE OCEAN

Scottish Salmon	30
Salmon back served with creamy spinach	
La Saint Jacques	36
Hokkaido scallops, cauliflower texture, truffle cream	

PASTA

Fresh egg tagliatelle	
Olio Scampi	19
Tiger prawns, garlic, chilli, bacon	
Carbonara	16
Cream, bacon, egg, parmesan	
Bolognese	16
Traditional tomato-based meat sauce	

PÂTÉ & TERRINE

Pork Rillettes	14
Homemade with Kurobuta pork meat	
Old World Country Pâté	16
Fine blend of Bresse poultry and black pork flavored with cognac	
Pâté en Croûte	19
Black pork and French foie gras mantled in a homemade puff pastry	

ROTISSERIE

Served with salad and roasted potatoes

Free Range Organic Chicken	
Natural free range, antibiotic & hormone free	
Half Portion	12
Whole Chicken	22

CHARCOAL GRILL

AUSTRALIAN 30 - 36 MONTHS PASTURE FED ANGUS BEEF

(Natural free range, antibiotic & hormone free)

Tenderloin	200g.	42
Striploin	250g.	34
Rib Eye	250g.	37
Choice of one side and one sauce:		
Sauce: Béarnaise, pepper, blue cheese		

AUSTRALIAN 200+ DAYS GRAIN FED ANGUS BEEF

(Natural free range, antibiotic & hormone free)

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

SIDES

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

COLD CUTS AND CHEESE

G-Board (3 cheese, 3 cold cuts)	33
1 Meter Board (5 cheese, 5 cold cuts, 1 pâté)	56
Cold Cut Selection	26
Selection of 3 kinds - 100 g.	
Selection of 2, 3 or 5 Cheese	16 / 21 / 28
Check out our cheese display	

SANDWICHES & BURGERS

Served with french fries

Heirloom Tomato & Feta Cheese Tartine (v)	14
Balsamic reduction, basil	
Croque Monsieur	14
Béchamel sauce, Paris ham, cheese, grilled bread	
Add 2 eggs	3
Ginett Burger	16
Angus beef patty, caramelised onions, Gorgonzola, bacon, arugula, thousand island	
Parma Ham & Burrata Tartine	16
Rocket and balsamic glaze	

VEGETARIAN

Shakshuka (v)	12
Spiced tomatoes, peppers, chickpea, tofu	
Vegan Burger	16
Homemade tofu patty, pico de gallo, dairy-free smoky chipotle mayo, multigrain bun	
Roasted Eggplant (v)	16
Whole roasted, barley, Greek yoghurt, pomegranate	
Wild Mushroom Risotto (v)	18
Grilled seasonal vegetables, mascarpone cream	

SWEETS

Crème Brûlée	9
A rich custard infused with Madagascar vanilla	
Chocolate Tart	12
Pecan ice cream, 70% cacao	
Profiteroles	12
Choux pastry with vanilla ice cream and hot chocolate sauce	
Pancakes	12
Buttermilk pancakes, fresh berries, maple syrup	
French Toast	12
Brioche, banana, peanut butter, honey	
Ginett Sundae	12
Vanilla ice cream, mini choux puffs, almond brittle, chocolate and caramel sauce	

2 hours
free flow of
Mimosa at
\$15

GINETT BRUNCH MENU

(v) vegetarian (vg) vegan

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