



# 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

## GIN

■ 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

■ Bacardi Carta Oro	12
■ Bacardi Carta Negra	12
■ Havana Club	16
■ Ron Zacapa	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 Caribbean 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	

■ OLD FASHIONED	19
■ Whiskey, 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

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



# GINETT

RESTAURANT & WINE BAR

## EGGS SELECTION

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

## HOT BREWS

<b>Espresso</b>	4
<b>Long Black</b>	4
<b>Café Latte</b>	5
<b>Macchiato</b>	5
<b>Flat White</b>	5
<b>Cappuccino</b>	5
<b>Mocha</b>	5
<b>Hot Chocolate</b>	5

## HOT TEAS

<b>French Earl Grey</b>	5
<b>English Breakfast</b>	5
<b>Peppermint</b>	5
<b>Jasmine Green</b>	5
<b>Chamomile</b>	5

## SOFT DRINKS & WATER

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

## JUICES

<b>Fresh Orange</b>	7
<b>Chilled Juices:</b>	7
Pineapple, Apple, Cranberry	

## COLD TEAS & COLD BREWS

<b>Iced Lemon Tea</b>	7
Classic lemon cold brewed tea	
<b>Iced Coffee</b>	7
<b>Iced Latte</b>	7
<b>Iced Mocha</b>	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	12
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 crouton	



## SALAD BOWLS

Add Chicken or Gravalax

Special Caesar	8
Parmesan, croutons, fried capers and romaine lettuce in Caesar dressing	
Magic Bowl	4
Red onions, sun-dried tomatoes, pepper, spicy quinoa, black olives, almond slices and mixed salad in Hollywood Italian dressing	
Harvest Cobb	
Roasted pumpkin, hard-boiled egg, tomatoes, corn, purple cabbage, croutons and mixed salad in Thousand Island dressing	
Earth Bowl	
Quinoa, tomatoes, corn, cheddar, radish, croutons and mixed salad in Pesto sauce	
Chilito Bowl (Mexican Style)	
Spicy quinoa, guacamole, pepper, black beans, fresh tomato salsa, corn chips, green olives, romaine lettuce and spicy piquillo dressing	
Niçoise Bowl	
Mesclun salad, white anchovies, tuna chunks, black olives, quail eggs and basil oil	

## PASTA

Tagliatelle alla Bolognese	16
Tagliatelle pasta with bolognese sauce	
Tagliatelle al Salmone	18
Tagliatelle pasta with 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	

## 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	

## 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 Cappuccino	8



## GINETT LUNCH MENU

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# GINETT

RESTAURANT & WINE BAR

## EGGS

<b>Eggs Florentine</b>	14
English muffins, poached eggs, Paris ham, spinach, homemade hollandaise sauce	
<b>Just Eggs</b>	8
Sourdough toast and 2 fried eggs	
<b>Bacon and Eggs</b>	16
Streaky bacon, crispy hash browns, sourdough toast, baked beans and 2 fried eggs	
<b>Mushroom and Eggs</b>	16
Sautéed mushrooms, avocado, sourdough toast and scrambled egg white	
<b>Eggs Cocotte</b>	14
2 eggs slow-cooked in cocotte, smoked salmon cream, caviar on toast	
<b>Omelette</b>	16
Classic ham and cheese omelette, crispy hash browns, baked beans and sourdough toast	
<b>Ginett Breakfast</b>	24
Streaky bacon, sautéed mushrooms, crispy hash browns, sourdough toast, baked bean, Alain Milliat jam and scrambled eggs	

\*vegetarian/gluten-free options available

## COLD ITEMS

<b>Oyster Fine De Claire</b>	26
6 oysters on ice served with shallots and red wine vinegar	
<b>Traditional Caesar Salad</b>	18
Heart of romaine lettuce, garlic, anchovies, bacon with Caesar dressing	
Add chicken	4
Add gravalax	4
<b>Niçoise Salad</b>	26
Spanish tuna, white anchovies, mesclun salad, black olives, quail eggs and basil oil	
<b>Heirloom Tomato &amp; Burrata Cheese</b>	26
Xeres vinegar, creamy burrata cheese	

## SANDWICHES & TARTINES

(Served with french fries)

<b>Croque Monsieur</b>	14
Bechamel sauce, Paris ham and cheese on grilled bread	
Add 2 eggs	3
<b>Ginett Burger</b>	14
Beef patty, caramelized onions, crescenza, bacon, Prelibato Gorgonzola, arugula, thousand island	
<b>Parma Ham &amp; Burrata Cheese Tartine</b>	16
Toasted sourdough bread topped with parma ham, burrata cheese, rocket and balsamic glaze	
<b>Tuna Niçoise Tartine</b>	16
Toasted sourdough bread topped with tuna niçoise mix, egg and shaved radish	
<b>Avocado, Cream Cheese &amp; Smoked Salmon Tartine</b>	16
Toasted sourdough bread topped with smashed avocado, smoked salmon and herbed cream cheese	
<b>Heirloom Tomato &amp; Feta Cheese Tartine (v)</b>	16
Toasted sourdough bread topped with marinated heirloom tomato and crumbled feta cheese	

## CHARCOAL GRILL

4 - 6 WEEKS DRY AGED AUSTRALIAN BLACK ANGUS MB3+ (Natural free range, antibiotic & hormone free)

Striploin	250g.	46
Rib Eye	250g.	48
Choice of one side and one sauce: Sauce: Béarnaise, pepper, blue cheese		

La Côte de Boeuf	165
Prime Rib with bone served with Béarnaise, pepper and blue cheese sauce. Choice of any two sides	

AUSTRALIAN WAGYU BEEF MARBLING M5 (Natural free range, antibiotic & hormone free)

Rib Eye	250g.	49
Striploin	250g.	51
Choice of one side and one sauce: Sauce: Béarnaise, pepper, blue cheese		

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	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, mushroom fricassée, potato wedges, french fries	8
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## SOUP

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

## 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	26
Selection of 3 kinds - 100g	
Selection of 2, 3 or 5	18 / 24 / 32
Check out our cheese board	

## MAINS

Scottish Salmon	32
Salmon back served with creamy spinach	
Rotisserie Chicken	12
Served with salad and roasted potatoes	
½ chicken	18
Whole chicken	
Spaghetti Olio Scampi	26
Prawns, garlic, spinach, tomato, chilli, bacon	
Spaghetti Carbonara	22
Cream, bacon, egg, parmesan	
Spaghetti Vongole	26
Light sauce of clams and white wine, tomato, parsley	
Risotto and Greens (v)	26
Creamy mushroom risotto, buttered seasonal vegetables	

## SWEETS & PASTRIES

Granola Parfait	12
Crunchy honey and nuts granola with strawberry, banana and greek yogurt	
Chocolate Chip Waffles	15
Banana, vanilla ice cream and caramelised almond brittle	
Profiteroles	15
Choux pastry with vanilla ice cream and hot chocolate sauce	
Buttermilk Pancakes	15
Mix berries, greek yogurt and honey	
Apple Croustillant	14
Apple cinnamon and raisins in a fine crunchy dough	
Chocolate Tart	13
Pecan ice cream, 70% cacao	
Mille-feuille	13
Traditional mille-feuille layered with Madagascar vanilla cream	
Ice Cream & Sorbet	10
3 scoops of ice cream or sorbet of your choice (check with staff)	

Top up \$30 for free flow of Rosé or Sparkling on Sundays

## GINETT BRUNCH MENU

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RESTAURANT & WINE BAR

## PÂTÉ & TERRINE

Pork Rillettes	18
Homemade with Kurobuta pork meat	
Old World Country Pâté	22
Fine blend of Bresse poultry and black pork flavored with cognac	
Pâté en Croûte	24
Black pork and French foie gras mantled in a homemade puff pastry	
Foie Gras Terrine	28
Homemade terrine with fig jam	
Terrines & Pâté Board	38
Chef's selection	

## FIRST IMPRESSION

Poached Eggs Meurette	18
Slow cooked poached eggs in red wine & lardon sauce	
Burgundy Snails	20
Snails in garlic and parsley butter	
Caesar Salad	18
Heart of romaine lettuce, garlic, anchovies, bacon with Caesar dressing	
Sardines en Boîte	20
Canned Spanish imported sardines, toast, salted butter	
Niçoise Salad	26
Mesciun salad, white anchovies, Spanish tuna, black olives, quail eggs, basil oil	
L'Os à Moelle, Échalottes et Poivre Noir	28
Bone marrow, shallots and black pepper	
Lyonnaise Salad	28
Frisée lettuce, smoked duck breast, duck gizzard, poached egg, bacon, foie gras terrine	
Pan Seared Foie Gras	30
Rocket salad, pickled beetroot	

## FROM THE LAND

Le Confit de Canard	32
Duck leg confit, pommes risolées	
Lamb Shank	34
Slow cooked in natural jus, seasonal vegetables	
La Joue de Boeuf	36
Wagyu beef cheek slow braised for 12 hours in red wine, sautéed mushrooms, mashed potatoes	
Le Coquelet De Ferme Rôti aux Herbes de Provence	36
Roasted baby chicken, Provençal herbs, truffled mashed potatoes	

## FROM THE OCEAN

La Quenelle de Brochet Gratinée	30
Pike fish dumpling, Chardonnay sauce, mushroom duxelle	
Scottish Salmon	32
Salmon back served with creamy spinach	
La Saint Jacques	36
Pan seared scallops, celeriac cream	
Dover Sole Meunière	56
Whole dover sole served with ratatouille	
Boston Maine Lobster	69
Grilled, Nantua sauce, seasonal vegetables	

## 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		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		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 french fries	8
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## VEGETARIAN

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

## 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	14
Italian ham dry cured for 24 months - 100 g.	
Cold Cut Selection	26
Selection of 3 kinds - 100 g.	
Paleta Iberica de Bellota - Joselito	37
36 - 48 months dried cured ham - 100 g.	

## 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	25
Salmon back, lime, quail eggs served with french fries	
Beef Tartare 'à la Montmartre'	28
Hand cut beef tenderloin served with french fries	
L'Aller et Retour	28
Hand cut beef tenderloin, pan seared, served with french fries	

## PASTA

Spaghetti, Fettuccini, Penne

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

## SOUP

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

Ask for our daily specials

GINETT DINNER MENU

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GINETT

RESTAURANT & WINE BAR

## BAR BITES

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

 <b>Pâté &amp; Terrines Board</b> Pork Rillettes, Old World Country Pâté, Pâté en Croûte	35
 <b>G-Board</b> 3 cheeses, 3 cold cuts	33
 <b>1 Meter Board</b> 5 cheeses, 5 cold cuts, 1 pâté	56
 <b>Selection of 2, 3 or 5 cheeses</b> Check out our cheese board	18 / 24 / 32
 <b>Dry Sausage - 100g</b>	12
 <b>Parma Ham</b> Italian ham dry cured for 24 months - 100 g.	14
 <b>Cold Cut Selection</b> Selection of 3 kinds - 100 g.	26
 <b>Paleta Iberica de Bellota</b> Spanish black pork shoulder - 100 g.	37

Wine by  
the glass  
from \$6

GINETT BAR BITES MENU

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# GINETT

RESTAURANT & WINE BAR

## DESSERT

<b>Ice Cream &amp; Sorbet</b> Three scoops of ice cream or sorbet with seasonal fruit	10
<b>Crème Brûlée</b> A rich custard infused with Madagascar vanilla	12
<b>Chocolate Tart</b> Pecan ice cream, 70% cacao	13
<b>Baba au Rhum</b> Traditional baba au rhum soaked with vanilla infused rum syrup	14
<b>Mille-feuille</b> Traditional mille-feuille layered with Madagascar vanilla cream	13
<b>Apple Croustillant</b> Apple cinnamon and raisins in a fine crunchy dough	14
<b>Profiteroles</b> Choux pastry with vanilla ice cream and hot chocolate sauce	15
<b>Paris Brest</b> Choux pastry with hazelnut praline cream	18
<b>Molten Chocolate Cake</b> 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

## RED WINE

### MERLOT

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

			gls.	btl.
M13	Château du Cavalier, Blaye Côtes de Bordeaux	2015	8	40
M2	Château Tour Bicheau, Graves	2015	10	50
M1	Château Haut Mondain, Grande Réserve, Bordeaux	2016	40	40
M12	La Révélation du Château Grand Barrail, Côtes de Bordeaux	2012	45	45
M3	Château Bechereau, Montagne Saint-Emillion	2014	55	55
M4	Château Martinat, Côtes de Bourg	2012	65	65
M20	Château Croix de Bertinat, Saint-Emillion	2014	70	70
M7	Château Belles-Graves, Lalande de Pomerol	2014	85	85
M8	Château Beard La Chapelle, Saint-Emillion Grand Cru	2012	90	90
M14	Château Malescasse, Haut-Médoc, Cru Bourgeois	2009	110	110
M15	Château Clos la Gaffiere, Saint-Emilion Grand Cru	2014	120	120
M16	Château Camensac, Haut-Médoc, Grand Cru Classé 1855	2011	160	160
M17	Château Sociando Mallet, Haut-Médoc	2012	170	170
M18	La Dame de Montrose, Saint-Estèphe	2011	180	180
M19	Château Beaugard, Pomerol	2011	190	190
M10	Château Dassault, Saint-Emilion Grand Cru	2000	220	220
M11	Château Pavie Macquin, Saint-Emilion 1 <sup>er</sup> Grand cru Classé	2009	310	310

### SYRAH & OTHER

Medium bodied wine, spicy and velvety profile

GS10	Domaine D'Ouréa, Tire Bouchon, Provence (Grenache, Syrah, Carignan)	2016	6	30
GS9	Castel Roubine, Côtes de Provence (Syrah, Grenache)	2014	8	40
GS1	Mont Thabor, Côtes du Rhône, Grenache (Syrah, Mourvèdre)	2016	9	45
GS8	La Cérémonie Pic Saint-Loup, Languedoc (Syrah, Grenache)	2017	40	40
GS2	Domaine D'Ouréa, Vacqueyras (Grenache, Syrah, Mourvèdre)	2016	75	75
GS4	Domaine D'Ouréa, Gigondas (Grenache, Syrah, Carignan)	2016	85	85
GS7	Domaine Pichon St. Joseph, Rhône Valley (Syrah)	2017	95	95
GS3	Mont Thabor, Châteauneuf du Pape (Grenache, Syrah, Mourvèdre, Cinsault)	2015	110	110
GS5	Domaine Pichon, Côte-Rôtie, Rhône Valley	2016	135	135

### CABERNET

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

C1	Domaine des Hautes Ouches, Anjou (Cabernet Franc)	2016	6	30
C2	Domaine des Hautes Troglodytes, Saumur Champigny (Cabernet Franc)	2016	7	35
C4	Les Sources de Livran, Médoc	2014	8	40
C5	Château Carrillon, Fronsac	2014	9	45
C11	Château Beau Site, Saint-Estèphe	2011	18	90
C3	Château Costis, Bordeaux	2015	45	45
C6	Château Canteloup, Médoc	2014	55	55
C8	Château Pey de Pont, Médoc, Cru bourgeois	2014	60	60
C7	Château Pierre de Montignac, Médoc, Cru bourgeois	2012	65	65
C9	Château Livran, Médoc, Cru bourgeois	2014	75	75
C10	Château Fourcas Hosten, Liscrac	2012	95	95
C12	Les demoiselles Larrivet Haut Brion, Pessac Léognan	2014	110	110
C20	Château L'Heritage de Chasse Spleen, Haut-Médoc	2011	120	120
C13	Château Arzac, Margaux, Cru Bourgeois	2014	125	125
C22	Château Citran, Haut-Médoc	2009	140	140
C21	Château Chasse Spleen, Moulis en Médoc	2013	150	150
C23	Château Cos Labory, Saint-Estèphe, Grand Cru Classé 1855	2012	150	150
C24	Château Gloria, Saint-Julien, Grand Cru Classé 1855	2013	150	150
C16	Château Tour Carnet, Haut-Médoc, Grand Cru Classé 1855	2010	160	160
C25	Baron de Brane, Margaux	2004	160	160
C26	Château Haut Batailley, Pauillac, Grand cru Classé 1855	2011	170	170
C27	Château Haut Bages Liberal, Pauillac, Grand cru Classé 1855	2012	180	180
C15	Château De Fieuzal, Pessac-Leognan, Grand cru Classé de Graves	2010	210	210
C18	Château Boyd Cantenac, Margaux Grand Cru Classé 1855	2009	240	240
C19	Château Lagrange, Saint-Julien, Grand Cru Classé 1855	2007	250	250

### PINOT NOIR

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

			gls.	btl.
P11	Les Déesses Muettes, Languedoc	2016	8	40
P1	Domaine Rimbault, Sancerre	2016	13	65
P2	Domaine Gruhier Bourgogne Epineuil	2018	60	60
P18	Domaine Darnat, Bourgogne La Jumalie	2015	75	75
P12	Château de Citeaux Bourgogne	2016	80	80
P20	Domaine Arnoux, Savigny les Beaunes	2014	90	90
P13	Domaine Maillard Chorey-Les-Beaune	2015	95	95
P19	Domaine Arnoux Chorey-Les-Beaune	2014	100	100
P3	Domaine Bachey-Legros Santenay Les Charmes	2015	105	105
P14	Domaine Mussy Beaune 1er Cru Epenotes	2014	110	110
P5	Domaine Bachey-Legros, Santenay 1er Cru "Clos Rousseau"	2015	120	120
P15	Domaine Darnat Pommard	2014	135	135
P21	Château de Citeaux, Auxey Duresse 1er Cru 'les Duresse'	2015	145	145
P16	Domaine Mussy Pommard 'Les Petits Noizons'	2012	150	150
P17	Domaine des Beaumont Morey-Saint-Denis	2014	160	160
P7	Domaine des Beaumont Gevrey-Chambertin	2015	180	180
P8	Domaine André Mussy, Pommard 1er Cru Epenots	2010	200	200
P9	Domaine Maillard, Corton Renardes Grand Cru	2011	250	250
P10	Château de La Tour, Clos Vougeot, Grand Cru	2013	350	350

## WHITE WINE

### CHARDONNAY

Burgundy full bodied wine, dry and complex, medium acidity

CH11	Domaine Darnat, La Jumalie Bourgogne	2014	12	60
CH13	Domaine Bouchard, Petit Chablis, Cailloux	2016	13	65
CH14	Domaine Arnaud, Hautes-Côtes de Beaune	2015	75	75
CH3	Domaine Millet Chablis	2016	80	80
CH17	Domaine Arnaud, Savigny les Beaunes "Les Picotins"	2017	90	90
CH15	Domaine Maillard, Chorey les Beaunes	2016	100	100
CH4	Domaine Millet, Chablis 1 <sup>er</sup> Cru Vaucoupin	2018	105	105
CH18	Santenay en Charron	2017	110	110
CH16	Domaine Garaudet, Monthelie "Sous le Cellier"	2016	125	125
CH7	Domaine Bachey-Legros, Chassagne-Montrachet	2014	170	170
CH8	Château de Citeaux, Puligny Montrachet, 1 <sup>er</sup> Cru Les Champs Gains	2014	200	200
CH9	Domaine Maillard, Corton Grand Cru	2013	280	280

### SAUVIGNON BLANC & OTHER

Medium bodied wine, fresh and aromatic, medium acidity

O12	Domaine à Deux, Chenin Blanc	2018	7	35
O11	R de Roubine Blanc, IGP Méditerranée	2018	8	40
SB3	Château de Landiras, Graves	2015	12	60
SB4	Domaine Rimbault Sancerre, Loire Valley (Sauvignon Blanc)	2016	14	70
SB8	Château du Cavalier, Blaye Côtes de Bordeaux	2017	40	40
SB2	Château Tour Bicheau, Graves	2017	50	50
SB7	Saint-Bris, Domaine Bouchard, Burgundy (Sauvignon Blanc)	2015	60	60
O9	VDP Viognier, Rhône Valley	2016	65	65
O8	Domaine Pichon St Joseph Blanc, Rhône Valley (Roussane)	2016	90	90
O10	Château Du Levant, Sauternes	2012	95	95
O6	Domaine Pichon, Condrieu, Rhône Valley (Viognier)	2014	140	140
SB6	Château de Fieuzal, Pessac-Leognan, Grand Vin de Graves	2016	280	280

## ROSÉ WINE

O2	R de Roubine Rosé, IGP Méditerranée (Grenache Syrah Cinsault)	2016	8	40
O7	Domaine du Pré Semelé, Sancerre (Pinot Noir)	2016	70	70
O2M	Magnum R de Roubine Rosé, IGP Méditerranée (Grenache Syrah Cinsault)	2016	90	90

## CHAMPAGNE AND SPARKLING WINE

CP1	Cuvée Splendid	N/V	6	30
CP11	Champagne Rigaud-Poret, 1er Cru Brut Tradition	N/V	16	80
CP3	Champagne Alain, Rosé	N/V	100	100
CP12	Champagne Rigaud-Poret, 1er Cru Brut Millésime	2015	110	110
CP5	Champagne Jean Milan, Rosé	N/V	120	120
CP13	Magnum Champagne Rigaud-Poret, 1er Cru Brut Millésime	2014	230	230



Prices are quoted in SGD | Prices are subject to 10% service charge and applicable 7% government tax | Please be aware that vintages might change

## GINETT WINE MENU

\*All our wines are directly imported from France









GINETT



RESTAURANT & WINE BAR

## MAINS

All main courses include small drink.  
Choose from a glass of milk or a glass of fruit juice

 Chicken Nuggets & French Fries	\$7
 Spaghetti Bolognese with Beef	\$9
 Spaghetti Carbonara with Bacon	\$9
 Cheeseburger with French Fries	\$9

## DESSERTS

 Ice-cream	\$3.50
A choice of vanilla, chocolate or strawberry	
 Classic Waffles	\$5.50
With chocolate sauce or strawberry jam	



## GINETT KIDS BRUNCH MENU

All prices are subjected to 10% service charge and 7% prevailing government tax in Singapore Dollars