



# GINETT

RESTAURANT & WINE BAR

## PARISIAN BREAKFAST

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

## BREAKFAST

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

## SALADS

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

## SOUPS

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

## FROM THE OCEAN

<b>Mediterranean Seabream</b>	28
En papillote served with ratatouille	
<b>La Saint Jacques</b>	34
Hokkaido scallops, cauliflower texture, truffle cream	

## PASTA

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

## PÂTÉ & TERRINE

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

## COLD CUTS AND CHEESE

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

## SANDWICHES & BURGERS

Served with french fries

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

## VEGETARIAN

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

## SWEETS

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

## ROTISSERIE

Served with salad and roasted potatoes

<b>Free Range Organic Chicken</b>	
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.	36
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)

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

## SIDES

<b>Creamy spinach, mesclun salad, mashed potatoes, ratatouille, french fries</b>	8
<b>mushroom fricassée, potato wedges</b>	

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