



GINETT

RESTAURANT & WINE BAR

SALADS

Caesar Salad Romaine lettuce, croutons, hard boiled egg, parmesan cheese, capers, bacon, classic Caesar dressing	8
Cobb Salad Romaine lettuce, bacon, blue cheese, hard boiled egg, tomatoes, red onions, red wine vinaigrette	8
Greek Salad Mixed mesclun, roasted peppers, tomatoes, cucumber, red onions, olives, feta cheese, balsamic vinaigrette	8
Niçoise Salad Mixed mesclun, tuna chunks, tomatoes, red onions, hard boiled egg, olives, balsamic vinaigrette	8
All Greens Salad Baby spinach, lettuce, cucumber, avocado, broccoli, pumpkin seeds, Greek yoghurt dressing	8
Chilito Salad Romaine lettuce, pico de gallo, guacamole, black beans, red onions, tortilla chips, spicy piquillos dressing	8
Add protein	
Roasted chicken	4
Grilled beef	6

VEGETARIAN

Vegan BLT Sandwich Crispy eringi mushroom, pickled beets, lettuce, tomatoes, dairy-free aioli and toasted sourdough	14
Roasted Eggplant Whole roasted, barley, Greek yoghurt, pomegranate	16
Vegan Burger Homemade tofu patty, pico de gallo, dairy-free smoky chipotle mayo, multigrain bun	16
Wild Mushroom Risotto Grilled seasonal vegetables, mascarpone cream	18

SOUPS

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

SANDWICHES & BURGERS

Served with French fries	
Sandwich of the Day	14
Croque Monsieur Béchamel sauce, Paris ham, cheese, grilled bread	14
Add 2 eggs	3
Ginett Burger Angus beef patty, caramelized onions, Gorgonzola, bacon, arugula, thousand island	16

ROTISSERIE

Served with salad and roasted potatoes

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

FROM THE GRILL

Mediterranean Seabream En papillote served with ratatouille	28
Kurobuta Pork Chop Mashed potatoes, seasonal vegetables, onion gravy	34
Steak Frites Australian Angus sirloin, fries, Béarnaise sauce	34

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 Selection of 3 kinds - 100 g.	26
Selection of 2, 3 or 5 cheese	16 / 21 / 28
Check out our cheese display	

PASTA

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

PÂTÉ & TERRINE

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

Set Lunch
menu
\$15⁺⁺

BEERS

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

JUICES

Fresh Orange	7
Chilled Juices Pineapple, Apple, Cranberry	7

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
Add \$1 for Hazelnut, Caramel, Cinnamon, Vanilla Cream	

SOFT DRINKS & WATER

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

COLD BEVERAGES

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

Wine by
the glass
from \$6

GINETT LUNCH MENU

(v) vegetarian (vg) vegan

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



GINETT

RESTAURANT & WINE BAR

PARISIAN BREAKFAST

Includes	26
Viennoiserie	
Choice of Eggs Florentine, Classic Breakfast or Omelette	
Coffee or Tea	
Glass of Fresh 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	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

Mediterranean Seabream	28
En papillote served with ratatouille	
La Saint Jacques	34
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	

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, caramelized onions, Gorgonzola, bacon, arugula, thousand island	
Parma Ham & Burrata Tartine	16
Rocket and balsamic glaze	

VEGETARIAN

Shakshuka	12
Spiced tomatoes, peppers, chickpea, tofu	
Vegan Burger	16
Homemade tofu patty, pico de gallo, dairy-free smoky chipotle mayo, multigrain bun	
Roasted Eggplant	16
Whole roasted, barley, Greek yoghurt, pomegranate	
Wild Mushroom Risotto	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	

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.	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)

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	

2 hours
free flow of
Mimosa at
\$15

GINETT BRUNCH MENU

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



GINETT

RESTAURANT & WINE BAR

PÂTÉ & TERRINE

Pork Rillettes Homemade with Kurobuta pork meat	14
Old World Country Pâté Fine blend of Bresse poultry and black pork flavored with cognac	16
Pâté en Croûte Black pork and French foie gras mantled in a homemade puff pastry	19
Foie Gras Terrine Homemade terrine with fig jam	26

FIRST IMPRESSION

Eggs Meurette Poached eggs in red wine sauce with bacon & mushroom	15
Burgundy Snails Snails in garlic and parsley butter	16
Grilled Tiger Prawn Caesar Salad Heart of romaine lettuce, garlic, anchovies, bacon, Caesar dressing	18
Sardines en Boîte Canned Spanish imported sardines, toast, salted butter	16
L'Os à Moelle, Échalottes et Poivre Noir Bone marrow, shallots, black pepper	26
Lyonnaise Salad Frisée lettuce, smoked duck breast, duck gizzard, 65°C sous vide egg, bacon, foie gras terrine	24

FROM THE LAND

Le Confit de Canard Duck leg confit, pommes rissolées, duck jus	28
Lamb Shank Slow cooked in natural jus, mashed potatoes, seasonal vegetables	32
La Joue de Boeuf Wagyu beef cheek slow braised for 12 hours in red wine, sautéed mushrooms, mashed potatoes	32
Le Coquelet De Ferme Rôti aux Herbes de Provence Roasted spring chicken, Provençal herbs, truffled mashed potatoes, seasonal vegetables	34

FROM THE OCEAN

La Quenelle de Brochet Gratinée Pike fish dumpling, Chardonnay sauce, mushroom duxelle	31
La Saint Jacques Hokkaido scallops, cauliflower texture, truffle cream	34
Mediterranean Seabream En papillote served with ratatouille	28

CHARCOAL GRILL

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, french fries mushroom fricassée, potato wedges	8
---	---

SOUP

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

COLD CUTS AND CHEESE

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

IMPORTED AOC CHEESE

Selection of 2, 3 or 5 Check out our cheese display	16 / 21 / 28
--	--------------

TARTARE

Served with french fries

Beef Tartare 'à la Montmartre' Hand-cut beef tenderloin	23
--	----

PASTA

Fresh egg tagliatelle

Olio Scampi Tiger prawns, garlic, chilli, bacon	19
Carbonara Cream, bacon, egg, parmesan	16
Wagyu Beef Braised Wagyu beef cheek, mushroom	21
Vongole Light sauce of clams and white wine	19

VEGETARIAN

Root Vegetables Grilled, caramelised walnuts, citrus dressing	15
Warm Asparagus Salad Frisée, sprouts, almonds, truffle vinaigrette	15
Roasted Eggplant Whole roasted, barley, Greek yogurt, pomegranate	16
Cauliflower Steak Charcoal-grilled, crushed potatoes, romesco sauce	16
Wild Mushroom Risotto Grilled seasonal vegetables, mascarpone cream	18

Wines by the glass from \$6

GINETT DINNER MENU

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



GINETT

RESTAURANT & WINE BAR

DESSERT

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

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 DESSERTS MENU

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



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

■ Havana Club	3yrs	12
■ 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
---	---

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

RED WINE

MERLOT

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

			gls.	btl.
M23	Les Déesses Muettes	2018	6	30
M1	Château Haut Mondain, Grande Reserve	2015	8	40
M2	Château Tour Bicheau, Graves	2015	10	50
M21	Château Santongey	2017		35
M13	Château du Cavalier, Blaye Côtes de Bordeaux	2015		40
M12	La Révélation du Château Grand Barrail, Côtes de Bordeaux	2012		45
M22	Château Tour Rozier	2015		50
M4	Château Martinat, Côtes de Bourg	2012		65
M7	Château Belles-Graves, Lalande de Pomerol	2014		85
M8	Château Beard La Chapelle, Saint-Emillion Grand Cru	2012		90
M14	Château Malescasse, Haut-Médoc, Cru Bourgeois	2009		110
M16	Château Camensac, Haut-Médoc, Grand Cru Classé 1855	2011		160
M18	La Dame de Montrose, Saint-Estèphe	2011		180
M19	Château Beaugard, Pomerol	2011		190
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

GS10	Domaine D'Ouréa, Tire Bouchon, Provence (Grenache, Syrah, Carignan)	2016	7	35
GS9	Castel Roubine, Côtes de Provence (Syrah, Grenache)	2014	8	40
GS1	Mont Thabor, Côtes du Rhône, Grenache (Syrah, Mourvèdre)	2016	9	45
GS2	Domaine D'Ouréa, Vacqueyras (Grenache, Syrah, Mourvèdre)	2016		75
GS4	Domaine D'Ouréa, Gigondas (Grenache, Syrah, Carignan)	2016		85
GS3	Mont Thabor, Châteauneuf du Pape (Grenache, Syrah, Mourvèdre, Cinsault)	2015		110
GS5	Domaine Pichon, Côte-Rôtie, Rhône Valley	2016		135

CABERNET

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

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
C6	Château Canteloup, Médoc	2014	11	55
C11	Château Beau Site, Saint-Estèphe	2011	18	90
C30	Les Déesses Muettes	2017		30
C8	Château Pey de Pont, Médoc, Cru bourgeois	2014		60
C7	Château Pierre de Montignac, Médoc, Cru bourgeois	2012		65
C9	Château Livran, Médoc, Cru bourgeois	2014		75
C10	Château Fourcas Hosten, Lustrac	2012		95
C12	Les demoiselles Larrivet Haut Brion, Pessac Léognan	2014		110
C20	Château L'Heritage de Chasse Spleen, Haut-Médoc	2011		120
C13	Château Arzac, Margaux, Cru Bourgeois	2014		125
C22	Château Citran, Haut-Médoc	2009		140
C21	Château Chasse Spleen, Moulis en Médoc	2013		150
C23	Château Cos Labory, Saint-Estèphe, Grand Cru Classé 1855	2012		150
C24	Château Gloria, Saint-Julien	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
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 bodies wine, soft & delicate tannins, medium acidity

P11	Les Déesses Muettes	2018	8	40
P1	Domaine Raimbault, Sancerre	2016	13	65
P2	Domaine Gruhier Bourgogne Epineuil	2016		60
P18	Domaine Darnat, Bourgogne La Jumalie	2015		75
P12	Château de Citeaux, Meursault	2017		80
P20	Domaine Arnoux, Savigny les Beaunes	2014		90
P13	Domaine Maillard, Chorey les Beaunes	2015		95
P19	Domaine Arnoux, Chorey les Beaunes	2014		100
P3	Domaine Bachey-Legros Santenay Les Charmes	2015		105
P14	Domaine Mussy Beaune 1er Cru Epenotes	2014		110
P5	Domaine Bachey-Legros, Santenay 1er Cru "Clos Rousseau"	2015		120
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		150
P17	Domaine des Beaumont Morey-Saint-Denis	2014		160
P8	Domaine André Mussy, Pommard 1er Cru Epenots	2010		200
P9	Domaine Maillard, Corton Renardes Grand Cru	2011		250
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

CH11	Domaine Darnat, La Jumalie Bourgogne	2014	12	60
CH13	Domaine Bouchard, Petit Chablis, Cailloux	2016	13	65
CH21	Les Déesses Muettes	2018		40
CH20	Les Louères, Bourgogne	2018		65
CH14	Domaine Arnaud, Hautes-Côtes de Beaune	2015		75
CH3	Domaine Millet Chablis	2016		80
CH17	Domaine Arnaud, Savigny les Beaunes "Les Picotins"	2017		90
CH15	Domaine Maillard, Chorey les Beaunes	2016		100
CH4	Domaine Millet, Chablis 1 ^{er} Cru Vaucoupin	2018		105
CH18	Santenay En Charron, Côte de Beaune	2017		110
CH16	Domaine Garaudet, Monthelie "Sous le Cellier"	2016		125
CH7	Domaine Bachey Legros, Chassagne Montrachet	2014		170
CH6	Domaine Darnat, Meursault	2017		150
CH8	Château de Citeaux, Puligny Montrachet, 1 ^{er} Cru Les Champs Gains	2014		200
CH9	Domaine Maillard, Corton Grand Cru	2013		280

SAUVIGNON BLANC & OTHER

Medium bodied wine, fresh and aromatic, medium acidity

O20	Les Déesses Muettes, Viognier	2018	6	30
O22	Muscadet AOP La Renouère	2018	8	40
SB3	Château de Landiras, Graves	2015	12	60
SB4	Domaine Raimbault Sancerre, Loire Valley (Sauvignon Blanc)	2016	14	70
SB8	Château du Cavalier, Blaye Côtes de Bordeaux	2018		40
SB2	Château Tour Bicheau, Graves	2017		50
SB7	Saint-Bris, Domaine Bouchard, Burgundy (Sauvignon Blanc)	2015		60
O9	VDP Viognier, Rhône Valley	2016		65
SB5	Château Larrivet Haut Brion	2016		80
O8	Domaine Pichon St Joseph Blanc, Rhône Valley (Roussane)	2016		90
O10	Château Du Levant, Sauternes	2012		95
O6	Domaine Pichon, Condrieu, Rhône Valley (Viognier)	2014		140
SB6	Château de Fieuzal, Pessac-Leognan, Grand Vin de Graves	2016		280

ROSÉ WINE

O2	R de Roubine, Côtes de Provence	2019	8	40
O21	Question d'Équilibre, Les Côtes du Pic, Pays d'Oc	2018		30

CHAMPAGNE AND SPARKLING WINE

CP1	Cuvée Splendid	N/V	6	30
CP11	Champagne Rigaud-Poret, 1er Cru Brut Tradition	N/V	16	80
CP7	Champagne Alain Bailly, Brut Tradition	N/V		95
CP3	Champagne Alain Bailly, Rosé Reserve	N/V		100
CP12	Champagne Rigaud-Poret, 1er Cru Brut Millésime	2015		110
CP8	Champagne Jean Milan Brut Blanc de Blancs	N/V		110
CP13	Magnum Champagne Rigaud-Poret, 1er Cru Brut Millésime	2014		230

GINETT WINE MENU

*All our wines are directly imported from France

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

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