

Wine&Dine

the art of good living

June 2017

ISSUE #306

**The Fast
Food Issue**

Celebrating 32 Years

THE FAST FOOD ISSUE

Burgers Be Good

The rise & rise
of the hamburger

Fast & Feast

The second wave
of fast food

In a New Light

Seven inspired
recipes by chef
Emmanuel Stroobant

The First Grape

A blind tasting of
top Rieslings



PLUS

A GASTRONOMIC TOUR OF PERU,
UP CLOSE WITH CHEF SAM CHIN OF ME@OUE
& HOT RESTAURANTS FOR JUNE





Ginett Restaurant & Wine Bar

This stylish bistro fronting the new G Hotel has been quietly pulling in the customers at its off-centre location in Middle Road. You won't miss it, with its stunning bar at the entrance adorned with tiers of suspended wine glasses and eye-catching black-framed industrial windows. Inside, the space brims with Melbourne-esque cool, with high ceiling, sleek furniture, retro tiled floors, and oversized wall posters.

Helming the kitchen is executive chef Emmanuel Xu, who hails from China but spent 11 years in Paris honing his skill in French cuisine. Indeed, the food at Ginett is French bistro type dishes, so expect laidback European fare, classic grills using apple wood charcoal, and anchored by over 30 cheeses and 70 French wines. The wines are all imported directly by Ginett, so prices fall within a very sweet range (from \$6 for wines by the glass) and are particularly selected, so expect to see some very interesting labels.

Always start with the one-metre cheese board (\$54) comprising five cheeses and just as many charcuterie, some made in-house, and a paté, along with complements of fruit, honey and pickles. Of course, pair it with a few glasses of wine. For mains, the ribeye with truffle fries (\$42) is good, but the rotisserie chicken may be a little under seasoned. If you're there for brunch, have the duck gravy (\$10) that's deceptively priced and named. It is a generous heap of soul food—two sunny-side up eggs with lusciously runny yolks sitting on a juicy mound of pulled duck cooked confit-style. Portions are generally large, so sharing is easy. Other signatures include Angus striploin (\$42, 300g) and poached eggs with merguez sausage (\$12). For dessert, have the baba au rhum (\$12) and profiteroles (\$13). —SEW
200 Middle Road. Tel: 6809 7989