



Brunch

Ask for our daily specials

Please inform staff of any food allergies prior to placing your order.

Ginett Restaurant & Wine Bar
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Parisian Breakfast 28

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

Breakfast

Viennoiseries	9
Croissant, Pain au Chocolat, Pain aux Raisins	
Eggs Florentine	15
Homemade English muffins, poached eggs, Paris ham, spinach, Hollandaise sauce	
Classic Breakfast	15
Streaky bacon, sautéed mushrooms, roasted potatoes, scrambled eggs	
Omelette	15
Paris ham, mushroom, Gruyère cheese	

Cheese & Cold Cuts

Selection of 2 Cheese	18
Selection of 3 Cheese	24
Selection of 5 Cheese	34
Cold Cut Selection	26
Selection of 3	
G-Board	35
3 cheese, 3 cold cuts	
1 Meter Board	58
5 cheese, 5 cold cuts, 1 pâté	

Pâtés & Terrines

Pork Rillettes	16
Homemade with Kurobuta pork	
Old World Country Pâté	16
Kurobuta pork, Cognac, pistachios	
Le Pâté en Croûte	19
Kurobuta pork and French foie gras in homemade puff pastry	

Salads

Caesar Salad	12
Romaine lettuce, croutons, hard boiled egg, parmesan cheese, capers, bacon, classic Caesar dressing	
Niçoise Salad	12
Mixed mesclun, tuna chunks, tomatoes, red onions, hard boiled egg, olives, balsamic vinaigrette	
Add protein	
Roasted Chicken	4
Grilled Beef	6

Sandwiches & Burgers

Croque Monsieur	15
Béchamel sauce, Paris ham, cheese, grilled bread	
Add 2 eggs	3
Parma Ham & Burrata Tartine	16
Rocket and balsamic glaze	
Ginett Burger	18
Angus beef patty, caramelised onions, Gorgonzola, bacon, arugula, thousand island	

Rotisserie

FREE RANGE ORGANIC CHICKEN

Natural free range, antibiotics- & hormone-free, served with salad and roasted potatoes

Half Portion	16
Whole Chicken	26

From the Grill

O'CONNOR PASTURE FED ANGUS BEEF

Natural free range, antibiotics- & hormone-free

Tenderloin 200 g.	46
Striploin 250 g.	36
Rib Eye 250 g.	42
Le Chateaubriand 600 g.	124
The king of prime cuts, tenderloin center cut	
Served with Béarnaise, pepper and blue cheese sauce. Choice of any two sides	

La Côte de Bœuf 1 kg.	139
Prime rib with bone served with Béarnaise, pepper and blue cheese sauce. Choice of any two sides	

**Grilled meats (except La Côte de Bœuf and Le Chateaubriand) are served with one side and one sauce (Béarnaise, pepper or blue cheese)*

On the Side 10

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

Soups

Traditional French Onion Soup	15
Beef consommé served with gratinated Gruyère croûton	
Lobster Bisque	18
Creamy emulsion, shrimps	

Vegetarian

Shakshuka (vg)	15
Spiced tomatoes, peppers, chickpea, tofu	
Heirloom Tomato & Feta Cheese Tartine (v)	15
Balsamic reduction, basil	
Roasted Eggplant (v)	17
Whole roasted, barley, Greek yoghurt, pomegranate	
Vegan Burger (vg)	18
Homemade tofu patty, pico de gallo, dairy-free smoky chipotle mayo, multigrain bun	
Wild Mushroom Truffle Risotto (v)	21
Arborio, truffle essence, mascarpone cream, grilled seasonal vegetables	

From the Ocean

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

Pasta

Using house-made egg tagliatelle

Bolognese	20
Traditional tomato-based meat sauce	
Carbonara	20
Cream, bacon, egg, parmesan	
Olio Scampi	24
Tiger prawns, garlic, chilli, bacon	

Desserts

Crème Brûlée	10
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!**

(v) vegetarian (vg) vegan

Prices are subject to 10% service charge and prevailing government tax.