



## Dinner

### Check in for our month's special

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

**Ginett Restaurant & Wine Bar**  
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## French Oysters

Fine de Claire	
1 piece	8
6 pieces	28
12 pieces	50

## 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	
Paleta Iberica de Bellota - Joselito	37
36 - 48 months dry-cured ham, 100 g.	
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	
Foie Gras Terrine	29
Homemade terrine with fig jam	

## First Impressions

Sardines en Boîte	16
Canned Spanish-imported sardines, toast, salted butter	
Eggs Meurette	18
2 poached eggs in red wine sauce with bacon & mushroom, served with sourdough toast	
Burgundy Snails	20
6 snails in garlic and parsley butter, served with sourdough toast	
Grilled Tiger Prawn Caesar Salad	22
Heart of romaine lettuce, garlic, anchovies, bacon, Caesar dressing	
Lyonnaise Salad	24
Frisée, smoked duck breast, duck gizzard, 65°C sous vide egg, bacon, foie gras terrine	
L'Os à Moelle	26
Bone marrow, shallots, black pepper	

## Soups

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

## Tartare

Beef Tartare 'à la Montmartre'	27
Hand-cut beef tenderloin, served with French fries	

## From the Grill

### 4 - 6 WEEKS DRY AGED AUSTRALIAN BLACK ANGUS MB3+

270 days grain fed

Striploin 250 g.	46
Rib Eye 250 g.	52
La Côte de Bœuf 1 kg.	169

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

Striploin 250 g.	54
Rib Eye 250 g.	59

### O'CONNOR PASTURE FED ANGUS BEEF

Natural free range, antibiotics- & hormone-free

Striploin 250 g.	36
Rib Eye 250 g.	42
Tenderloin 200 g.	46
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	

### LAMB & KUROBUTA

Kurobuta Pork Chop 300 g.	34
Organic Lamb Chop	44

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

## On the Side

On the Side	10
Creamy spinach, mesclun salad, mashed potatoes, ratatouille, French fries, mushroom fricassée, potato wedges	

## From the Land

Le Confit de Canard	28
Duck leg confit, sautéed potatoes, bacon, mushrooms duck jus	

La Joue de Bœuf	32
Wagyu beef cheek slow braised for 12 hours in red wine, sautéed mushrooms, mashed potatoes	

Lamb Shank	36
Slow cooked in natural jus, mashed potatoes, seasonal vegetables	

Le Coquelet De Ferme Rôti aux Herbes de Provence	34
Roasted spring chicken, Provençal herbs, truffled mashed potatoes, seasonal vegetables	

## From the Ocean

Scottish Salmon	30
Salmon back served with creamy spinach	

La Quenelle de Brochet Gratinée	31
Pike fish dumpling, Chardonnay sauce, mushroom duxelle	

La Saint Jacques	36
Hokkaido scallops, cauliflower, truffle cream	

## Pasta

Using house-made egg tagliatelle

Carbonara	20
Cream, bacon, egg, parmesan	

Vongole	22
Light sauce of clams and white wine	

Olio Scampi	24
Tiger prawns, garlic, chilli, bacon	

Wagyu Beef	24
Braised wagyu beef cheek, mushrooms	

## Vegetarian

Root Vegetables (vg)	16
Grilled, caramelised walnuts, citrus dressing	

Warm Asparagus Salad (vg)	17
Frisée, sprouts, almonds, truffle vinaigrette	

Roasted Eggplant (v)	17
Whole roasted, barley, Greek yoghurt, pomegranate	

Cauliflower Steak (vg)	18
Charcoal-grilled, crushed potatoes, romesco sauce	

Wild Mushroom Truffle Risotto (v)	21
Arborio, truffle essence, mascarpone cream, grilled seasonal vegetables	



(v) vegetarian (vg) vegan

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