



Ginett Takeaway Menu

Place your
orders via dropping
a call at 6809 7989
or Whatsapp
9069 6793!



LUNCH MENU

AVAILABLE TUESDAYS - FRIDAYS (EXCLUDING PUBLIC HOLIDAY),
FROM 12PM TO 3PM

CHEESE & COLD CUTS

| | |
|-----------------------|----|
| Cheese Selection of 2 | 18 |
| Cheese Selection of 3 | 24 |
| Cheese Selection of 5 | 34 |

| | |
|-----------------------|----|
| Cold Cut Selection | 26 |
| <i>Selection of 3</i> | |

| | |
|------------------------------|----|
| G-Board | 35 |
| <i>3 cheese, 3 cold cuts</i> | |

| | |
|--------------------------------------|----|
| 1 Meter Board | 58 |
| <i>5 cheese, 5 cold cuts, 1 pâté</i> | |

PATÉS & TERRINES

| | |
|------------------------------------|----|
| Pork Rillettes | 16 |
| <i>Homemade with Kurobuta pork</i> | |

| | |
|--|----|
| Old World Country Pâté | 16 |
| <i>Kurobuta pork, Cognac, pistachios</i> | |

| | |
|---|----|
| Le Pâté en Croûte | 19 |
| <i>Kurobuta pork and French foie gras in homemade puff pastry</i> | |

SOUPS

| | |
|---|----|
| Traditional French Onion Soup | 15 |
| <i>Beef consommé served with gratinated Gruyère croûton</i> | |

| | |
|---------------------------------|----|
| Lobster Bisque | 18 |
| <i>Creamy emulsion, shrimps</i> | |

SALAD

12

| | |
|---|--|
| Cobb Salad | |
| <i>Romaine lettuce, bacon, blue cheese, hard boiled egg, tomatoes, red onions, red wine vinaigrette</i> | |

| | |
|--|--|
| Greek Salad (v) | |
| <i>Mixed mesclun, roasted peppers, tomatoes, cucumber, red onions, olives, feta cheese, balsamic vinaigrette</i> | |

| | |
|--|--|
| Niçoise Salad | |
| <i>Mixed mesclun, tuna chunks, tomatoes, red onions, hard boiled egg, olives, balsamic vinaigrette</i> | |

| | |
|--|--|
| Caesar Salad | |
| <i>Romaine lettuce, croutons, hard boiled egg, parmesan cheese, capers, bacon, classic Caesar dressing</i> | |

| | |
|--|--|
| All Greens Salad (v) | |
| <i>Baby spinach, lettuce, cucumber, avocado, broccoli, pumpkin seeds, Greek yoghurt dressing</i> | |

| | |
|--|--|
| Chilito Salad (vg) | |
| <i>Romaine lettuce, pico de gallo, guacamole, black beans, red onions, tortilla chips, spicy piquillo dressing</i> | |

| | |
|-----------------|---|
| Add protein | |
| Roasted Chicken | 4 |
| Grilled Beef | 6 |

SANDWICHES & BURGERS

All sandwiches & burgers are served with French fries

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|---------------------|----|
| Sandwich of the Day | 15 |
|---------------------|----|

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|-----------------|----|
| Croque Monsieur | 15 |
|-----------------|----|

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|---|---|
| <i>Béchamel sauce, Paris ham, cheese, grilled bread</i> | |
| Add 2 eggs | 3 |

| | |
|--|----|
| Ginett Burger | 18 |
| <i>Angus beef patty, caramelised onions, Gorgonzola, bacon, arugula, thousand island</i> | |



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

| | |
|---|----|
| Scottish Salmon | 30 |
| <i>Salmon back served with creamy spinach</i> | |

| | |
|--|----|
| Kurobuta Pork Chop | 34 |
| <i>Mashed potatoes, seasonal vegetables, onion gravy</i> | |

| | |
|--|----|
| Steak Frites | 34 |
| <i>O'Connor Angus Hanger steak, fries, Parisian butter sauce</i> | |



PASTA

| | |
|--|----|
| Bolognese | 20 |
| <i>Traditional tomato-based meat sauce</i> | |

| | |
|------------------------------------|----|
| Carbonara | 20 |
| <i>Cream, bacon, egg, parmesan</i> | |

| | |
|--|----|
| Olio Scampi | 24 |
| <i>Tiger prawns, garlic, chilli, bacon</i> | |

VEGETARIAN

| | |
|-------------------------|----|
| Vegan BLT Sandwich (vg) | 15 |
|-------------------------|----|

Crispy eryngii mushroom, pickled beets, lettuce, tomatoes, dairy-free aioli and toasted sourdough

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|----------------------|----|
| Roasted Eggplant (v) | 17 |
|----------------------|----|

Whole roasted, barley, Greek yoghurt, pomegranate

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|-------------------|----|
| Vegan Burger (vg) | 18 |
|-------------------|----|

Homemade tofu patty, pico de gallo, dairy-free smoky chipotle mayo, multigrain bun

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|-----------------------------------|----|
| Wild Mushroom Truffle Risotto (v) | 21 |
|-----------------------------------|----|

Arborio, truffle essence, mascarpone cream, grilled seasonal vegetables



DESSERTS

| | |
|----------------|----|
| Chocolate Tart | 10 |
|----------------|----|

70% cacao

| | |
|--------------------|----|
| Apple Croustillant | 12 |
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Apple, cinnamon and raisins in a fine crunchy dough

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|-------------------|----|
| Passionfruit Cake | 14 |
|-------------------|----|

Topped with mango ice cream

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|-----------------------|----|
| Strawberry Cheesecake | 15 |
|-----------------------|----|

Topped with strawberry ice cream

| | |
|-------------|----|
| 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)

BRUNCH MENU

AVAILABLE SATURDAYS, SUNDAYS & PUBLIC HOLIDAYS,
FROM 12PM TO 3PM



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

SALAD

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

CHEESE & COLD CUTS

Cheese Selection of 2 18
Cheese Selection of 3 24
Cheese Selection of 5 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

PATÉS & 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

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 |
| <i>Beef consommé served with gratinated Gruyère croûton</i> | |
| Lobster Bisque | 18 |
| <i>Creamy emulsion, shrimps</i> | |

VEGETARIAN

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

FROM THE OCEAN

| | |
|--|----|
| Scottish Salmon | 30 |
| <i>Salmon back, creamy spinach</i> | |
| La Saint Jacques | 36 |
| <i>Hokkaido scallops, cauliflower, truffle cream</i> | |

PASTA

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

DESSERTS

| | |
|---|----|
| Chocolate Tart | 10 |
| <i>70% cacao</i> | |
| Pancakes | 12 |
| <i>Buttermilk pancakes, fresh berries, maple syrup</i> | |
| French Toast | 12 |
| <i>Brioche, banana, peanut butter, honey</i> | |
| Ginett Sundae | 12 |
| <i>Vanilla ice cream, mini choux puffs, almond brittle, chocolate and caramel sauce</i> | |



DINNER MENU

AVAILABLE TUESDAYS - SUNDAYS,
FROM 6PM TO 10PM

CHEESE & COLD CUTS

| | |
|-----------------------|----|
| Cheese Selection of 2 | 18 |
| Cheese Selection of 3 | 24 |
| Cheese Selection of 5 | 34 |

| | |
|-----------------------|----|
| Cold Cut Selection | 26 |
| <i>Selection of 3</i> | |

| | |
|------------------------------|----|
| G-Board | 35 |
| <i>3 cheese, 3 cold cuts</i> | |

| | |
|---|----|
| Paleta Iberica de Bellota - Joselito | 37 |
| <i>36 - 48 months dry-cured ham, 100 g.</i> | |

| | |
|--------------------------------------|----|
| 1 Meter Board | 58 |
| <i>5 cheese, 5 cold cuts, 1 pâté</i> | |



PATÉS & TERRINES

| | |
|------------------------------------|----|
| Pork Rillettes | 16 |
| <i>Homemade with Kurobuta pork</i> | |

| | |
|--|----|
| Old World Country Pâté | 16 |
| <i>Kurobuta pork, Cognac, pistachios</i> | |

| | |
|---|----|
| Le Pâté en Croûte | 19 |
| <i>Kurobuta pork and French foie gras in homemade puff pastry</i> | |

| | |
|--------------------------------------|----|
| Foie Gras Terrine | 29 |
| <i>Homemade terrine with fig jam</i> | |

FIRST IMPRESSIONS

| | |
|---|----|
| Sardines en Boîte | 16 |
| <i>Canned Spanish-imported sardines, toast, salted butter</i> | |

| | |
|--|----|
| Eggs Meurette | 18 |
| <i>2 poached eggs in red wine sauce with bacon & mushroom, served with sourdough toast</i> | |

| | |
|---|----|
| Burgundy Snails | 20 |
| <i>6 snails in garlic and parsley butter, served with sourdough toast</i> | |

| | |
|--|----|
| Grilled Tiger Prawn Caesar Salad | 22 |
| <i>Heart of romaine lettuce, garlic, anchovies, bacon, Caesar dressing</i> | |

| | |
|---|----|
| Lyonnaise Salad | 24 |
| <i>Frisée, smoked duck breast, duck gizzard, 65°C sous vide egg, bacon, foie gras terrine</i> | |

| | |
|--|----|
| L'Os à Moelle | 26 |
| <i>Bone marrow, shallots, black pepper</i> | |

SOUPS

| | |
|---|----|
| Traditional French Onion Soup | 15 |
| <i>Beef consommé served with gratinated Gruyère croûton</i> | |

| | |
|---------------------------------|----|
| Lobster Bisque | 18 |
| <i>Creamy emulsion, shrimps</i> | |





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 300g. | 34 |
| Organic Lamb Chop | 44 |

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

FROM THE LAND

| | |
|--|----|
| Le Confit de Canard | 28 |
| Duck leg confit, sautéed potatoes, 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

| | |
|-------------------------------------|----|
| 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 | |

ON THE SIDE

10

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



DESSERTS

AVAILABLE TUESDAYS - SUNDAYS FROM 12PM TO 10PM

| | | | |
|---|----|---|----|
| Chocolate Tart <i>70% cacao</i> | 10 | Strawberry Cheesecake <i>Topped with strawberry ice cream</i> | 15 |
| Apple Croustillant <i>Apple cinnamon and raisins in a fine crunchy dough</i> | 12 | Paris-Brest <i>Choux pastry with hazelnut praline cream</i> | 15 |
| Passionfruit Cake <i>Topped with mango ice cream</i> | 14 | Molten Chocolate Cake <i>Made with 70% Valrhona Guanaja, topped with vanilla ice cream (20 minutes waiting time)</i> | 18 |

BAR BITES

AVAILABLE TUESDAYS - SUNDAYS FROM 12PM TO 10PM

| | | | |
|---|----|---|----|
| Cheese Selection of 2 | 18 | Cold Cut Selection | 26 |
| Cheese Selection of 3 | 24 | <i>Selection of 3</i> | |
| Cheese Selection of 5 | 34 | G-Board | 35 |
| | | <i>3 cheese, 3 cold cuts</i> | |
| Salchichón <i>Dry-cured sausages 100 g.</i> | 12 | Paleta Iberica de Bellota - Joselito <i>36 - 48 months dry-cured ham, 100 g.</i> | 37 |
| Parma Ham <i>Italian ham dry-cured for 24 months, 100 g.</i> | 14 | 1 Meter Board | 58 |
| Pork Rillettes <i>Homemade with Kurobuta pork</i> | 15 | <i>5 cheese, 5 cold cuts, 1pâté</i> | |