



Brunch

Ask for our daily specials

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

Ginett Restaurant & Wine Bar

200 Middle Road, Singapore 188980
+65 6809 7989

ginettSG@randblab.com

@ginettsingapore

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

Eggs Florentine 15

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

Ask to see our Cheese Menu

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

Duck Rillettes 16

Slow-cooked Confit de Canard

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

Smoked Salmon 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

AUSTRALIAN GRASS FED ANGUS BEEF

Natural free range, antibiotics- & hormone-free

Tenderloin 200 g. 46

Striploin 300 g. 39

Rib Eye 300 g. 49

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

Creamy spinach, Mesclun salad, 10

Mashed potatoes, Ratatouille, French fries,

Mushroom fricassé, Potato wedges

Truffle Fries 12

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

Roasted Eggplant (v) 17

Nasu eggplant, barley, Greek yoghurt, pomegranate

Vegan Burger (vg) 18

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

Mushroom Risotto (v) 21

Arborio, mascarpone cream, grilled seasonal vegetables

Tomato and Burrata (v) 24

Burrata cheese, candied tomato, rocket, pesto

From the Ocean

Scottish Salmon 30

Salmon back, creamy spinach

Pan-seared Barramundi 32

Brunoise vegetables, tobiko, seaweed, beurre blanc

La Saint Jacques 36

Hokkaido scallops, cauliflower, truffle cream

Pasta

Bolognese 20

Minced beef, tomato sauce, house-made linguine

Carbonara 20

Cream, bacon, egg, parmesan, house-made linguine

Truffle Mac & Cheese 22

House-made macaroni cooked in truffle flavour, Comté cheese, ham

Olio Scampi 24

Tiger prawns, garlic, chilli, bacon, house-made linguine

Sweets

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.