



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

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	
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	
Duck Rillettes	16
Slow-cooked Confit de Canard	
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	
Smoked Salmon	26
Natural smoked salmon fillet, horseradish cream, pickled red onion, capers, herbs	

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'	28
Hand-cut beef tenderloin, served with French fries	
Salmon Tartare	26
Salmon smoked à la minute, lime, argan oil, served with French fries	

From the Grill

4 - 6 WEEKS DRY AGED AUSTRALIAN BLACK ANGUS MB3+

270 days grain fed

Striploin 300 g.	46
Rib Eye 300 g.	56
La Côte 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.	56
Rib Eye 250 g.	61

AUSTRALIAN GRASS FED ANGUS BEEF

Natural free range, antibiotics- & hormone-free

Striploin 300 g.	39
Tenderloin 200 g.	46
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	

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

Creamy spinach, Mesclun salad, Mashed potatoes, Ratatouille, French fries, Mushroom fricassé, Potato wedges	10
Truffle Fries	12

From the Land

Le Confit de Canard	28
Duck leg confit, sautéed potatoes, bacon, mushrooms, red wine sauce	
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	31
Pike fish mousse dumpling, Chardonnay sauce, mushroom duxelle	
Pan-seared Barramundi	32
Brunoise vegetables, tobiko, seaweed, beurre blanc	
La Saint Jacques	36
Hokkaido scallops, cauliflower, truffle cream	

Pasta

Carbonara	20
Cream, bacon, egg, parmesan, house-made linguine	
Vongole	22
Light sauce of clams and white wine, house-made linguine	
Olio Scampi	24
Tiger prawns, garlic, chilli, bacon, house-made linguine	
Wagyu Beef	24
Braised wagyu beef ragu, mushrooms, house-made linguine	

Vegetarian

Roasted Eggplant (v)	17
Nasu eggplant, barley, Greek yoghurt, pomegranate	
Grilled Asparagus (vg)	18
Black hummus, pomegranate, croutons	
Cauliflower Steak (vg)	18
Charcoal-grilled, crushed potatoes, romesco sauce	
Mushroom Risotto (v)	21
Arborio, mascarpone cream, grilled seasonal vegetables	
Tomato and Burrata (v)	24
Burrata cheese, candied tomato, rocket, pesto	



(v) vegetarian (vg) vegan

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