



## Desserts & Digestifs

**Approach our staff for beverage pairing recommendations**

Cheese & cold cuts available for takeaway/delivery!

**Ginett Restaurant & Wine Bar**  
200 Middle Road, Singapore 188980  
+65 6809 7989

ginettSG@randblab.com  
f @ginettsingapore

## Desserts

---

Crème Brûlée	10
A rich custard infused with Madagascar vanilla	
Ice Cream & Sorbet	12
Three scoops of ice cream or sorbet with seasonal fruit	
Mille-Feuille "Grands Augustins"	12
Multi-layered puff pastry with bourbon vanilla cream	
Profiteroles	12
Choux pastry with vanilla ice cream and hot chocolate sauce	
Teh Tarik Tart	13
Teh Tarik ganache on vanilla tart topped with milk foam	
Chocolate Tart	13
Made with 70% cacao, topped with pecan ice cream	
Apple Croustillant	13
Apple, cinnamon and raisins in a fine crunchy dough	
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)	

## Digestifs

---

Baileys	10
Sambuca	10
Limoncello	10
Bénédictine	12
Kahlúa	12
Daron Fine Calvados	13

## Cocktails

---

Aperol Spritz	15
Aperol, sparkling wine	
Espresso Martini	18
Vodka, coffee liqueur, espresso	
A Lil' Plum-ly	18
Gin, House red wine, lemon and lychee juice, sour plum	
Yuzu-Razu	18
Gin, lemon yuzu juice, raspberry, aquafaba, mint	
City Rose	18
Tequila, Campari, lime juice, blood orange, rosemary syrup	



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