



GINETT

RESTAURANT & WINE BAR

SALADS

Caesar Salad (v) Romaine lettuce, croutons, hard boiled egg, parmesan cheese, capers, bacon, classic Caesar dressing	8
Cobb Salad (v) Romaine lettuce, bacon, blue cheese, hard boiled egg, tomatoes, red onions, red wine vinaigrette	8
Greek Salad (v) Mixed mesclun, roasted peppers, tomatoes, cucumber, red onions, olives, feta cheese, balsamic vinaigrette	8
Niçoise Salad (v) Mixed mesclun, tuna chunks, tomatoes, red onions, hard boiled egg, olives, balsamic vinaigrette	8
All Greens Salad (v) Baby spinach, lettuce, cucumber, avocado, broccoli, pumpkin seeds, Greek yoghurt dressing	8
Chilito Salad (vg) Romaine lettuce, pico de gallo, guacamole, black beans, red onions, tortilla chips, spicy piquillos dressing	8
Add protein	
Roasted chicken	4
Grilled beef	6

VEGETARIAN

Vegan BLT Sandwich Crispy eryngii mushroom, pickled beets, lettuce, tomatoes, dairy-free aioli and toasted sourdough	14
Roasted Eggplant Whole roasted, barley, Greek yoghurt, pomegranate	16
Vegan Burger Homemade tofu patty, pico de gallo, dairy-free smoky chipotle mayo, multigrain bun	16
Wild Mushroom Risotto Grilled seasonal vegetables, mascarpone cream	18

SOUPS

Traditional French Onion Soup Beef consommé served with gratinated Gruyère croûton	14
Lobster Bisque Creamy emulsion, lobster knuckles	16

SANDWICHES & BURGERS

Served with French fries

Sandwich of the Day	14
Croque Monsieur Béchamel sauce, Paris ham, cheese, grilled bread	14
Add 2 eggs	3
Ginett Burger Angus beef patty, caramelised onions, Gorgonzola, bacon, arugula, thousand island	16

ROTISSERIE

Served with salad and roasted potatoes

Free Range Organic Chicken Natural free range, antibiotic & hormone free	
Half Portion	12
Whole Chicken	22

FROM THE GRILL

Mediterranean Seabream En papillote served with ratatouille	28
Kurobuta Pork Chop Mashed potatoes, seasonal vegetables, onion gravy	34
Steak Frites Australian Angus sirloin, fries, Béarnaise sauce	34

COLD CUTS AND CHEESE

G-Board (3 cheese, 3 cold cuts)	33
1 Meter Board (5 cheese, 5 cold cuts, 1 pâté)	56
Cold Cut Selection Selection of 3 kinds - 100 g.	26
Selection of 2, 3 or 5 Cheese	16 / 21 / 28
Check out our cheese display	

PASTA

Fresh egg tagliatelle	
Olio Scampi Tiger prawns, garlic, chilli, bacon	19
Carbonara Cream, bacon, egg, parmesan	16
Bolognese Traditional tomato-based meat sauce	16

PÂTÉ & TERRINE

Pork Rillettes Homemade with Kurobuta pork meat	14
Old World Country Pâté Fine blend of Bresse poultry and black pork flavoured with cognac	16
Pâté en Croûte Black pork and French foie gras mantled in a homemade puff pastry	19

Set Lunch
menu
\$15⁺⁺

BEERS

DRAFT ½ pint (250 ml) / pint (500 ml) Asahi, Kronenbourg Blanc	12 / 19
BOTTLED Tiger, Heineken 330 ml	14

JUICES

Fresh Orange	7
Chilled Juices Pineapple, Apple, Cranberry	7

HOT BEVERAGES

Tea French Earl Grey, English Breakfast, Peppermint, Jasmine Green, Chamomile	5
Espresso, Long Black	4
Café Latte, Macchiato, Flat White, Cappuccino, Mocha, Hot Chocolate	5
Add \$1 for Hazelnut, Caramel, Cinnamon, Vanilla Cream	

SOFT DRINKS & WATER

Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Tonic	5
Flavored Soda Strawberry, Passion Fruit, Citrus, Melon	7
Red Bull	9
Evian, Badoit	12

COLD BEVERAGES

Iced Peppermint Tea Cold brewed tea with Ginett's homemade peppermint syrup	7
Iced Lemon Tea Classic lemon cold brewed tea	7
Iced Coffee	7
Iced Cafè Latte, Iced Cappucino	8

Wine by
the glass
from \$6

GINETT LUNCH MENU

(v) vegetarian (vg) vegan

Prices are quoted in SGD | Prices are subject to 10% service charge and applicable 7% government tax