



GINETT

RESTAURANT & WINE BAR

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
Foie Gras Terrine Homemade terrine with fig jam	26

FIRST IMPRESSION

Eggs Meurette Poached eggs in red wine sauce with bacon & mushroom	15
Burgundy Snails Snails in garlic and parsley butter	16
Grilled Tiger Prawn Caesar Salad Heart of romaine lettuce, garlic, anchovies, bacon, Caesar dressing	18
Sardines en Boîte Canned Spanish imported sardines, toast, salted butter	16
L'Os à Moelle, Échalotes et Poivre Noir Bone marrow, shallots, black pepper	26
Lyonnaise Salad Frisée lettuce, smoked duck breast, duck gizzard, 65°C sous vide egg, bacon, foie gras terrine	24

SOUP

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

FROM THE LAND

Le Confit de Canard Duck leg confit, sautéed potatoes, duck jus	28
Lamb Shank Slow cooked in natural jus, mashed potatoes, seasonal vegetables	32
La Joue de Boeuf Wagyu beef cheek slow braised for 12 hours in red wine, sautéed mushrooms, mashed potatoes	32
Le Coquelet De Ferme Rôti aux Herbes de Provence Roasted spring chicken, Provençal herbs, truffled mashed potatoes, seasonal vegetables	34

FROM THE OCEAN

La Quenelle de Brochet Gratinée Pike fish dumpling, Chardonnay sauce, mushroom duxelle	31
La Saint Jacques Hokkaido scallops, cauliflower, truffle cream	36
Scottish Salmon Salmon back served with creamy spinach	30

CHARCOAL GRILL

4 - 6 WEEKS DRY AGED AUSTRALIAN BLACK ANGUS MB3+

(400 days grain fed)

Striploin	250g.	46
Rib Eye	250g.	49
Choice of one side and one sauce: Sauce: Béarnaise, pepper, blue cheese		

La Côte de Boeuf	165
Prime rib with bone served with Béarnaise, pepper and blue cheese sauce. Choice of any two sides	

TAJIMA WAGYU BEEF MARBLING M5

(400 days grain fed)

Rib Eye	250g.	49
Striploin	250g.	51

ROSEDALE RUBY PURE AUSTRALIAN BEEF

(Grain fed, natural free range, antibiotic & hormone free)

Striploin	250g.	34
Rib Eye	250g.	37
Choice of one side and one sauce: Sauce: Béarnaise, pepper, blue cheese		

AUSTRALIAN 30 - 36 MONTHS PASTURE FED ANGUS BEEF

(Natural free range, antibiotic & hormone free)

Tenderloin	200g.	42
La Chateaubriand	600g.	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 Boeuf	135
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

SIDES

Creamy spinach, mesclun salad, mashed potatoes, ratatouille, french fries mushroom fricassée, potato wedges	8
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COLD CUTS AND CHEESE

G-Board (3 cheese, 3 cold cuts)	33
1 Meter Board (5 cheese, 5 cold cuts, 1 pâté)	56
Parma Ham 24 months dry cured Italian ham - 100 g.	14
Cold Cut Selection Selection of 3 kinds - 100 g.	26
Paleta Iberica de Bellota - Joselito 36 - 48 months dry cured ham - 100 g.	37

OYSTERS

Oysters Fine de Claire	1, 6 or 12 pcs	7 / 26 / 48
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IMPORTED AOC CHEESE

Selection of 2, 3 or 5	16 / 21 / 28
Check out our cheese display	

TARTARE

Served with French fries

Beef Tartare 'à la Montmartre' Hand-cut beef tenderloin	23
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PASTA

Fresh egg tagliatelle

Olio Scampi Tiger prawns, garlic, chilli, bacon	19
Carbonara Cream, bacon, egg, parmesan	16
Wagyu Beef Braised wagyu beef cheek, mushroom	21
Vongole Light sauce of clams and white wine	19

VEGETARIAN

Root Vegetables Grilled, caramelised walnuts, citrus dressing	15
Warm Asparagus Salad Frisée, sprouts, almonds, truffle vinaigrette	15
Roasted Eggplant Whole roasted, barley, Greek yogurt, pomegranate	16
Cauliflower Steak Charcoal-grilled, crushed potatoes, romesco sauce	16
Wild Mushroom Risotto Grilled seasonal vegetables, mascarpone cream	18

Wines by the glass from \$6

GINETT DINNER MENU

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