



## Dinner Spring 2021

### Check in for our month's special

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

Can't get enough of us? We are also available for delivery on Deliveroo, foodpanda & Grabfood.

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

**Open Daily**  
11.30am - 10.30pm

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f @ginettsingapore

## French Oysters

Fine de Claire No.4	
1 piece	8
6 pieces	28
12 pieces	50

## Cheese & Cold Cuts

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	14
Homemade with Kurobuta pork	
Old World Country Pâté	16
Fine blend of Bresse poultry and Kurobuta pork flavoured with cognac	
Le Pâté en Croûte	19
Kurobuta pork and French foie gras in homemade puff pastry	
Foie Gras Terrine	26
Homemade terrine with fig jam	

## First Impressions

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

## Soups

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

## Tartare

Beef Tartare 'à la Montmartre'	23
Hand-cut beef tenderloin, served with French fries	

## From the Grill

### 4 - 6 WEEKS DRY AGED AUSTRALIAN BLACK ANGUS MB3+

*400 days grain fed*

Striploin 250 g.	46
Rib Eye 250 g.	49
La Côte de Bœuf	169
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 250 g.	56
Striploin 250 g.	52

### ROSEDALE RUBY PURE AUSTRALIAN BEEF

*Grain fed, natural free range, antibiotics- & hormone- free*

Striploin 250 g.	34
Rib Eye 250 g.	38

### AUSTRALIAN 30 - 36 MONTHS PASTURE FED ANGUS BEEF

*Natural free range, antibiotics- & hormone-free*

Tenderloin 200 g.	42
La 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	135
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 & La Chateaubriand) are served with one side and one sauce (Béarnaise, pepper or blue cheese)*

## On the Side

9  
Creamy spinach, mesclun salad, mashed potatoes, ratatouille, French fries, mushroom fricassée, potato wedges

## From the Land

Le Confit de Canard	28
Duck leg confit, sautéed potatoes, duck jus	
Lamb Shank	32
Slow cooked in natural jus, mashed potatoes, seasonal vegetables	
La Joue de Bœuf	32
Wagyu beef cheek slow braised for 12 hours in red wine, sautéed mushrooms, mashed potatoes	
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 Gratinée	31
Pike fish dumpling, Chardonnay sauce, mushroom duxelle	
La Saint Jacques	36
Hokkaido scallops, cauliflower, truffle cream	

## Pasta

Using house-made egg tagliatelle

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

## Vegetarian

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



(v) vegetarian (vg) vegan

Prices are subject to 10% service charge and 7% government tax.