



Dinner Spring 2022

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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French Oysters

Fine de Claire	
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	15
Homemade with Kurobuta pork	
Old World Country Pâté	16
Kurobuta pork, Cognac, pistachios	
Le Pâté en Croûte	19
Kurobuta pork and French foie gras in homemade puff pastry	
Foie Gras Terrine	28
Homemade terrine with fig jam	

First Impressions

Eggs Meurette	16
Poached eggs in red wine sauce with bacon & mushroom	
Sardines en Boîte	16
Canned Spanish-imported sardines, toast, salted butter	
Burgundy Snails	18
6 snails in garlic and parsley butter	
Grilled Tiger Prawn Caesar Salad	20
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	17
Creamy emulsion, shrimps	

Tartare

Beef Tartare 'à la Montmartre'	26
Hand-cut beef tenderloin, served with French fries	

From the Grill

4 - 6 WEEKS DRY AGED AUSTRALIAN BLACK ANGUS MB3+

270 days grain fed

Striploin 250 g.	46
Rib Eye 250 g.	52
La Côte de 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.	54
Rib Eye 250 g.	59

O'CONNOR PASTURE FED ANGUS BEEF

Natural free range, antibiotics- & hormone-free

Striploin 250 g.	36
Rib Eye 250 g.	42
Tenderloin 200 g.	46
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 fricassée, potato wedges	9
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From the Land

Le Confit de Canard	28
Duck leg confit, sautéed potatoes, duck jus	
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 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	18
Cream, bacon, egg, parmesan	
Vongole	20
Light sauce of clams and white wine	
Olio Scampi	21
Tiger prawns, garlic, chilli, bacon	
Wagyu Beef	22
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)	19
Grilled seasonal vegetables, mascarpone cream	



(v) vegetarian (vg) vegan

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