



Bar Bites & Desserts

Approach our staff for beverage pairing recommendations

Cheese & cold cuts available for takeaway/delivery!

Ginett Restaurant & Wine Bar
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Bar Bites

Selection of 2 Cheese	18
Selection of 3 Cheese	24
Selection of 5 Cheese	34
Salchichón	12
Dry-cured sausages 100 g.	
Parma Ham	14
Italian ham dry cured for 24 months, 100 g.	
Pork Rillettes	16
Homemade with Kurobuta pork	
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 chesse, 5 cold cuts, 1pâté	

Available daily from 3pm to 6pm

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	12
Traditional mille-feuille layered with Madagascar vanilla cream	
Chocolate Tart	12
Pecan ice cream, 70% cacao	
Apple Croustillant	12
Apple cinnamon and raisins in a fine crunchy dough	
Profiteroles	12
Choux pastry with vanilla ice cream and hot chocolate sauce	
Baba au Rhum	14
Traditional baba au rhum soaked with vanilla-infused rum syrup	
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)	



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