



# GINETT

RESTAURANT & WINE BAR

## EGGS SELECTION

### Craft Your Eggs

2 eggs, cooked to your preference (scrambled, omelet, fried, egg white) served with toast, potatoes, baked beans, seasonal veggies

### Eggs Benedict

2 poached eggs, ham, spinach, hollandaise sauce on an English muffin with potatoes

### Duck Gravy

2 sunny side up eggs, slow cooked duck gravy, crispy hash browns

### Smoked Salmon Egg Cocotte

2 eggs, slow cooked in cocotte with smoked salmon

### Poached Eggs and Merguez

2 poached eggs in spicy tomato sauce, cumin cream, served with crispy potatoes and lamb sausage

## HOT BREWS

Espresso

Long Black

Café Latte

Macchiato

Flat White

Cappuccino

Mocha

Hot Chocolate

Add \$1 for Hazelnut, Caramel, Cinnamon, Vanilla Cream or Double Shot

## HOT TEAS

French Earl Grey

English Breakfast

Peppermint

Jasmine Green

Chamomile

## COLD BREWS

### GRANITA DE CAFFÉ

Coffee with a scoop of vanilla ice cream

### HONEY CINNAMON ICED LATTE

A perfect combination of honey, cinnamon and home brewed coffee

### CHOCO ALMOND MILK COFFEE

Unsweetened chocolate with almond milk and the greatness of cold brewed coffee

### THE G COFFEE

Home brewed coffee with a kick of Kahlua cream, Baileys & sweetened with vanilla ice cream

## SODAS & WATER

Coke

Coke Zero

Sprite

Red Bull

Flavored Soda

Strawberry, Passion Fruit, Citrus, Melon

San Pellegrino 750ml

Evian 750ml

## JUICES

Fresh Orange

Alain Milliat selection:

Tomato, Strawberry Nectar, Mango Nectar

## MILKSHAKES

Marshmallow

Hellberries

Key Lime Pie

Choco Peanut Butter

Banana Nutmeg

## SMOOTHIES

Strawberry

Banana

Vanilla

## COLD TEAS

### ICED PEPPERMINT TEA

Cold brewed tea with Ginett's freshly homemade peppermint syrup

### STRAWBERRY CRUSHED GINGER TEA

Home-brewed, strawberry-infused ginger tea

## GINETT BREAKFAST MENU

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



# GINETT

RESTAURANT & WINE BAR

## BAR BITES

### Kalamata Olives

Delicious Moorish marinated vibrant olives and herbs, handpicked in Italy

### Sweet Potato Fries

Double cooked sweet potatoes, truffle cheese sauce

### Deviled Egg

Smoked salmon & avocado deviled egg

### Wings

Crispy slow-cooked chicken wings, scallions & smoky BBQ sauce

### Deep Fried Calamari

Calamari, Japanese tempura

### Hot Chili Fries

Beef chili, spiced béarnaise, crispy shallots & sesame seeds

### Mac & Cheese

Macaroni, béchamel sauce, Paris cooked ham

### Chorizo

Mangalica air-dried sausage, chorizo style - 100g

### Air Dried Beef

Imported from Australia air dried beef - 100g

### Sardine Box

Canned Spanish imported sardines, served with toast and salted butter

### Ham Selection

3 kinds of imported ham, condiments - 100g

### G-Board

3 cheeses, 3 cold cuts

### 1 Meter Board

5 cheeses, 5 cold cuts, 1 pâté

### Selection of 2, 3 or 5 cheeses

Check out our cheese board

## WINES BY THE GLASS

### RED WINES

Château Haut Mondain Grande Réserve, Bordeaux, 2014

Domaine des Hautes Ouches, Anjou, 2014

Domaine des Hautes Troglodytes, Saumur Champigny, 2014

Château Costis, Bordeaux, 2014

Domaine Mont Thabor

Côtes du Rhône, 2014

Château Tour Bicheau, Graves, 2013

Domaine Raimbault, Sancerre, 2014

Domaine Dominique Gruhier,

Bourgogne Epineuil, 2014

### WHITE WINES

Domaine de la Seigneurie des Tourelles, Saumur Blanc, 2014

Domaine Dominique Gruhier, Bourgogne Tonnerre, 2014

Domaine Millet, Petit Chablis, 2015

### OTHER WINES

Château de la Thébaudière, Muscadet Sèvre et Maine, 2014

Castel Roubine, Côtes de Provence, Rosé, 2015

### CHAMPAGNE AND SPARKLING WINES

Cuvée Splendid, Sparkling Wine, N/V

Champagne Bailly, Brut

Champagne Bailly, Rosé



# GINETT

RESTAURANT & WINE BAR

## PÂTÉ & TERRINE

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

## SOUP

- Traditional French Onion Soup**  
Beef consommé served with gratinated Gruyère croûton
- Lobster Bisque**  
Creamy emulsion, lobster diced

## FIRST IMPRESSION

- Poached Eggs Meurette**  
Slow cooked poached eggs in red wine & lardon sauce
- Burgundy Snails**  
Snails in garlic and parsley butter
- Sardines en Boîte**  
Canned Spanish imported sardines, toast, salted butter
- Niçoise Salad**  
Mesclun salad, white anchovies, Spanish tuna, black olives, quail eggs, basil oil
- L'Os à Moelle, Échalottes et Poivre Noir**  
Bone marrow, shallots and black pepper
- Lyonnaise Salad**  
Frisée lettuce, smoked duck breast, duck gizzard, poached egg, bacon, foie gras terrine
- Duo Foie Gras**  
Homemade terrine and pan seared
- Caesar Lobster Salad**  
Heart of romaine lettuce, garlic, anchovies, bacon with Caesar dressing, half grilled lobster

## MAINS

- La Quenelle de Brochet Gratinée**  
Pike fish dumpling, chardonnay sauce
- Le Confit de Canard**  
Duck leg confit, pommes rissolées
- La Joue de Boeuf**  
Wagyu beef cheek braised for 12 hours, sautéed mushrooms, mashed potatoes
- Lamb Shank**  
Slow cooked in natural jus, seasonal vegetables
- La Saint Jacques**  
Pan seared scallops, truffle flavored
- Le Coquelet De Ferme Rôti aux Herbes de Provence**  
Roasted baby chicken, Provençal herbs, truffled mashed potatoes

## HAM & PROSCIUTTO

- Parma Ham**  
Italian ham dry cured for 24 months - 100 g.
- Ham Selection**  
Selection of 3 kinds - 100 g.
- Paleta Iberica de Bellota**  
Spanish black pork shoulder - 100 g.
- Jamon Iberico - 'Pata Negra'**  
Ham dry cured for 36 to 48 months - 100 g.

## CHEESE & COLD CUTS

(for 3 to 4 people)

- G-Board** (3 cheeses, 3 cold cuts)
- 1 Meter Board** (5 cheeses, 5 cold cuts, 1 pâté)

## IMPORTED AOC CHEESE

- Selection of 2, 3 or 5**  
Check out our cheese board

## OYSTERS

- Oysters Fine de Claire** 1, 6 or 12 pcs

## TARTARE

- Salmon**  
Salmon back, lime, argan oil, smoked a la minute served with potato wedges & salad
- Tuna**  
Soy sauce, wasabi, ginger coconut, served with potato wedges
- Beef Tartare 'à la Montmartre'**  
Hand cut beef tenderloin served with potato wedges & salad
- L'Aller et Retour**  
Hand cut beef tenderloin, pan seared, served with potato wedges & salad

## PASTA

Spaghetti, Fettuccini, Penne

- Olio**  
Garlic, spinach, tomato chilli flakes, arugula
- Carbonara**  
Cream, crispy bacon, eggs
- Wagyu Beef**  
Braised beef in tomato sauce
- Scampi**  
Creamy seafood sauce
- Vongole**  
Light sauce of clams and white wine

## CHARCOAL GRILL

### PRIME CUTS

#### AUSTRALIAN ANGUS BEEF

- Tenderloin 250g.
- Striploin 300g.
- Rib Eye 300g.
- La Côte de Boeuf 1 Kg.  
Prime rib with bone (for 2 people)

#### LAMB & KUROBUTA

- Kurobuta T-Bone 300g.
- Kurobuta Chop 300g.
- Organic Lamb Chop

Choice of one side, one sauce:

- Side:** Creamy spinach, mesclun salad, mashed potatoes, ratatouille, mushroom fricassée, potato wedges
- Sauce:** Béarnaise, pepper, blue cheese

## FROM THE OCEAN

- Scottish Salmon**  
Salmon back served with creamy spinach
- Mediterranean Sea Bream**  
Whole seabream served on bones, ratatouille
- Boston Maine Lobster**  
Grilled, extra virgin dressing, seasoned vegetables

## ON THE SIDE

- Creamy spinach, mesclun salad, mashed potatoes, ratatouille, mushroom fricassée, potato wedges**

Ask  
for our  
daily  
specials

GINETT DINNER MENU

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# GINETT

RESTAURANT & WINE BAR

## DESSERT

### Ice Cream & Sorbet

Three scoops of ice cream or sorbet with seasonal fruit

### Crème Brûlée

A rich custard infused with Madagascar vanilla

### Chocolate Tart

Pecan ice cream, 70% cacao

### Baba au Rhum

Traditional baba au rhum soaked with vanilla infused rum syrup

### Mille-feuille

Traditional mille-feuille layered with Madagascar vanilla cream

### Apple Tart

Sliced Granny Smith apples layered on a thin crispy crust

### Profiteroles

Choux pastry with vanilla ice cream and hot chocolate sauce

### Gratin of Red Berries

Three kinds of berries gratinated with pear liquor sabayon, topped with ice cream

### Molten Chocolate Cake

Made with 70% Valrhona Guanaja, topped with vanilla ice cream (20 minutes waiting time)

## COGNAC

Vallein-Tercinier Napoléon

Pierre Ferrand Original

Rémy Martin

Merlet Brothers Blend

## DIGESTIF

Baileys Irish Cream, Bénédictine DOM, Pimm's No.1, Chartreuse Green, Luxardo Limoncello, Merlet Citrus, Merlet Framboise, Luxardo Amaretto, Luxardo Maraschino, Mozart Black Chocolate, The King's Ginger

## HOT BREW

Espresso

Long Black

Café Latte

Macchiato

Flat White

Cappuccino

Mocha

Hot Chocolate

\*add \$1 for Hazelnut, Caramel, Cinnamon, Vanilla Cream or Double Shot

## HOT TEA

French Earl Grey

English Breakfast

Peppermint

Jasmine Green

Chamomile

Ask our  
cocktail  
lists



# GINETT

RESTAURANT & WINE BAR

## APERITIF

- Campari, Strega, Lillet Blanc, Vermouth del Professore Rosso,
- Noilly Prat, Pernod Ricard, Jägermeister, Fernet-Branca

## GIN

- Tanqueray
- Hendrick's
- Monkey 47

## VODKA

- Ketel One
- St George Green Chile
- Grey Goose

## RUM

- Captain Morgan
- Brugal Añejo
- Diplomatico Reserva Exclusiva

## SUGARCANE RUM

- Mahiki Coconut Rum Black & White
- Abelha Cachaça

## TEQUILA

- Don Julio Reposado
- Cimarrón Blanco
- Patrón Silver
- Patrón XO Cafe

## BOURBON

- Bulleit Bourbon
- Bulleit Rye
- Knob Creek

## WHISKEY

- Grant's Family Reserve
- Jack Daniel's Tennessee Whiskey
- Monkey Shoulder
- Canadian Club
- John Jameson
- Johnnie Walker Blue Label

## SINGLE MALT WHISKEY

- Macallan Sherry Oak 12yrs
- Balvenie Doublewood 17yrs
- Glen Grant 10yrs
- Monkey Shoulder
- Laphroaig 10yrs
- Auchentoshan Three Wood
- Lagavulin 16yrs
- Balvenie Caribbean Cask 14yrs
- Hakushu 12yrs

## COGNAC

- Vallein-Tercinier Napoleon
- Pierre Ferrand Original
- Rémy Martin
- Merlet Brothers Blend

## DIGESTIF

- Baileys Irish Cream, Bénédictine DOM, Pimm's No.1, Chartreuse
- Green, Chartreuse Yellow, Luxardo Limoncello, Merlet Citrus, Merlet
- Framboise, Luxardo Amaretto, Luxardo Maraschino, Mozart Black
- Chocolate, The King's Ginger

## BOTTLED BEERS

- Hoegaarden 330ml
- Corona 355ml

## DRAFT BEERS

- Asahi Super Dry 250ml / 500ml
- Kronenbourg Blanc 250ml / 500ml

## CRAFT BEERS

- Cool Hops Lager
- Cherry Popper Tart Ale
- FRED - IPA
- Verano Apple & Pear Cider

## SODA & WATER

- Coke, Coke Zero, Sprite, Red Bull
- Flavored Soda (Strawberry, Passionfruit, Citrus, Melon)
- San Pellegrino 750ml
- Evian 750ml

## JUICE

- Fresh Orange
- Alain Milliat selection:
- Tomato, Strawberry Nectar, Mango Nectar

## COCKTAIL

### WHISKY SOUR

Jack Daniel's Tennessee Whiskey, Luxardo Limoncello, fresh egg white, fresh lemon juice, plum syrup & soda

### CERTIFICAT

Captain Morgan, Drambuie, Pierre Ferrand Dry Curaçao, masala syrup, old fashioned zest

### BARRELED

Bulleit Bourbon Rye Whiskey, simple syrup, hibiscus liqueur, oak barrel rye bitter & orange zest

### G'MULE

Ketel One, Chartreuse Yellow, The King's Ginger, fresh lemon & ginger soda

### KALOKA

Merlet Brothers Blend, Chase Elderflower, Luxardo Maraschino, old fashioned bitters, sugar infused snap pea

### MOJITO

Diplomatico Blanco, Cimarrón Blanco, sugar, lime, mint soda

### MANHATTAN

Bulleit Bourbon Rye Whiskey, Fernet-Branca, orange zest extract, fresh orange peel

### NEGRONI

Monkey 47, Campari, Vermouth del Professore Rosse, gin barrel-aged bitters, orange zest with smoky cinnamon

### SMOKEY MARGARITA

Smoked blackberries, maple syrup, Don Julio Reposado, Merlet Trois, Citrus, mint bitters, fresh & dry sage with blackberry

### THYME LINE

Macallan Sherry Oak, Bénédictine DOM, Luxardo Amaretto & Maraschino, fresh thyme, elderflower soda

## GINETT ALL-DAY BEVERAGE MENU

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# GINETT

RESTAURANT & WINE BAR

## RED WINE

### MERLOT

Medium bodied wine, dry and smooth, low-soft tannins

M1	Château Haut Mondain Grande Réserve, Bordeaux	2014
M2	Château Tour Bicheau, Graves	2013
M3	Château Bechereau, Montagne Saint Emilion	2012
M4	Château Martinat, Côte de Bourg	2012
M5	Château Arnaud - Cuvée des capucins, Lalande Pomerol	2013
M6	Château Vieux Labarthe, Saint Emilion	2012
M7	Château Belles Graves, Lalande de Pomerol	2012
M8	Château Beard La Chapelle, Saint Emilion Grand Cru	2012
M9	Château Dassault, Saint Emilion Grand Cru	2008
M10	Château Dassault, Saint Emilion Grand Cru	2000
M11	Château Pavie Macquin, Saint Emilion	2009

### CABERNET

Medium to full bodied wine, rich and powerful, strong tannins and acidity

C1	Domaine des Hautes Ouches, Anjou	2014
C2	Domaine des Hautes Troglodytes, Saumur Champigny	2014
C3	Château Costis, Bordeaux	2014
C4	Les Sources de Livran, Médoc, Cru Bourgeois	2010
C5	Château Carillon, Fronsac	2010
C6	Château Canteloup, Médoc	2013
C7	Château Pierre de Montignac, Médoc, Cru Bourgeois	2009
C8	Château Pey du Pont, Médoc, Cru Bourgeois	2012
C9	Château Livran, Médoc, Cru Bourgeois	2012
C10	Château Fourcas Hosten, Listrac	2009
C11	Château Beau Site, St Estèphe	2012
C12	Les demoiselles Larrivet Haut Brion, Pessac Léognan	2012
C13	Château Arzac, Margaux	2011
C14	Château Potensac, Médoc	2010
C15	Château de Fieuzal, Pessac Léognan	2009
C16	Château Tour Carnet, Haut Médoc	2010
C17	Château Cantenac Brown, Margaux	2009
C18	Château Boyd Cantenac, Margaux Grand Clu Classe	2009
C19	Château Lagrange, Haut Médoc	2007

### PINOT NOIR

P1	Domaine Raimbault, Sancerre	2014
P2	Domaine Dominique Gruhier, Bourgogne Epineuil	2014
P3	Domaine Bachey Legros, Santenay Les Charmes	2014
P4	Domaine André Mussy, Beaune 1er Cru Epenottes	2010
P5	Domaine Bachey Legros, Santenay 1er Cru Clos	2013
P6	Domaine Henri Darnat, Volnay	2014
P7	Domaine de Beaumont, Gevrey Chambertin	2012
P8	Domaine André Mussy, Pommard 1er Cru Epenots	2010
P9	Domaine Maillard, Corton Renardes Grand Cru	2011
P10	Château de La Tour, Clos Vougeot, Grand Cru	2011

### GRENACHE, SYRAH & OTHER

GS1	Domaine Mont Tabor Côtes du Rhône	2014
GS2	Domaine d'Ourea, Vacqueyras	2014
GS3	Domaine Mont Tabor, Châteauneuf du Pape	2014
GS4	Domaine d'Ourea, Gigondas	2014
GS5	Domaine Pichon, Côte Rôtie	2014

## WHITE WINE

### CHARDONNAY

Full bodied wine, dry and complex, medium acidity

CH1	Domaine Dominique Gruhier, Bourgogne Tonnerre	2014
CH2	Domaine Millet, Petit Chablis	2015
CH3	Domaine Millet, Chablis	2014
CH4	Domaine Millet, Chablis 1er Cru Vaucoupin	2014
CH5	Domaine Bachey Legros, Santenay Sous La Roche	2014
CH6	Domaine Darnat, Meursault, clos du Domaine	2014
CH7	Domaine Bachey Legros, Chassagne Montrachet	2014
CH8	Château de Citeaux, Puligny Montrachet	2014
CH9	Domaine Maillard, Corton Grand Cru	2012

### SAUVIGNON BLANC & CHENIN

Medium bodied wine, fresh and fruity, low acidity

SB1	Domaine de la Seigneurie des Tourelles, Saumur Blanc	2014
SB2	Château Tour Bicheau, Graves	2014
SB3	Château de Landiras, Graves	2014
SB4	Domaine Raimbault, Sancerre	2015
SB5	Demoiselle de Larrivet Haut Brion, Graves	2013
SB6	Château de Fieuzal, Pessac Léognan	2011

### OTHER WINE

O1	Château de la Thébaudière, Muscadet Sèvre et Maine	2014
O2	Castel Roubine, Côtes de Provence, Rosé	2015
O3	Domaine des Hautes Ouches, Rosé d'Anjou	2014
O4	Domaine Raimbault, Sancerre, Rosé	2015
O5	Domaine des Petits Quarts, Bonnezeaux	2002
O6	Domaine Pichon, Condrieu	2014

### CHAMPAGNE AND SPARKLING

CP1	Cuvée Splendid, Sparkling Wine	N/V
CP2	Champagne Bailly, Brut	N/V
CP3	Champagne Bailly, Rosé	N/V
CP4	Champagne Jean Milan, Blanc de Blancs, Grand Cru	N/V

\*All our wines are directly imported from France



## GINETT WINE MENU

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# GINETT

RESTAURANT & WINE BAR

## SALAD BOWLS

- Caesar Salad**  
Romaine lettuce, homemade croutons, Parmesan cheese, white anchovies and Caesar dressing
- Oriental Salad**  
Mixed greens, carrots, bell peppers, tomatoes, almonds, fried noodles and sesame soy dressing
- Spinach Salad**  
Spinach leaves, mushrooms, hard-boiled egg, red bell peppers, avocado, onions, beetroots and citrus vinaigrette dressing
- Garden Salad**  
Mixed greens, beetroots, tomatoes, cucumbers, French beans, homemade croutons and balsamic vinaigrette dressing
- Cobb Salad**  
Mixed greens, bacon, blue cheese, hard-boiled egg, cherry tomatoes, red onions and balsamic vinaigrette dressing
- Greek Salad**  
Mixed greens, artichoke hearts, tomatoes, Kalamata olives, cucumbers, feta cheese and citrus vinaigrette dressing
- Grilled Veggie Salad**  
Romaine lettuce, eggplant, edamame, almonds, yellow bell peppers, corn, artichoke hearts, avocado, sun-dried tomatoes and balsamic vinaigrette dressing
- Tostada Chicken Salad**  
Chopped romaine lettuce, roasted chicken, red onions, pickles, tortilla strips, black beans, avocado, cheddar cheese and ranch dressing
- Add Protein**  
Grilled chicken breast  
Smoked salmon  
Bay shrimp
- Sliced Angus Steak Salad**  
Served medium rare with an assortment of mixed baby greens, roasted sweet corn, sliced portobello mushrooms, Point Reyes blue cheese crumbles and citrus vinaigrette dressing
- Seafood Salad**  
Shrimps, mussels, clams, cuttlefish, chopped romaine lettuce, edamame, tomatoes, cucumbers, pickles and tomato vinaigrette dressing

## TRADITIONAL SANDWICHES

Served with fries

- Veggie Sandwich**  
Avocado, American cheese, tomatoes, romaine, sprouts, herb mayo on grain toast with mixed greens
- Croque Monsieur**  
Bechamel sauce, Paris ham and cheese on grilled bread
- Croque Madame**  
Bechamel sauce, Paris ham, cheese and a sunny side up egg on grilled bread
- Pan Bagnat**  
Tuna, egg, tomatoes, olives, red onions, arugula, mayonnaise
- Grilled Merguez**  
Bell peppers, onions, Harissa sauce, pickled cabbage, jalapeños

## CHARCOAL GRILL

- Pork Belly**  
Served with mashed potato, Chimichurri sauce
- Baked Salmon Back**  
Herb crunch, garlic spinach
- Charcoal Cheese Burger**  
Cheddar, avocado, rocket
- Grilled Baked Octopus**  
Served with pan seared veggies
- Angus Sirloin Beef**  
Served with duck fat fries

## FREE RANGE ORGANIC ROTISSERIE CHICKEN

Served with salad and roasted potatoes

## PASTA

- Spaghetti al Pomodoro**  
Spaghetti with tomato sauce
- Tortellini Panna e Prosciutto**  
Tortellini pasta with cream and cooked ham
- Olio Spaghetti**  
Garlic, spinach, tomato, bacon, chilli flakes, arugula
- Tagliatelle alla Bolognese**  
Tagliatelle pasta with bolognese sauce
- Tagliatelle al Salmone**  
Tagliatelle pasta with smoked salmon, cream and poached egg
- Penne allo Scoglio**  
Penne pasta with mussels, cuttlefish, squid, crustaceans and tomato sauce

## SOUPS

- Toscana Tomato Soup**  
Beefsteak tomato, basil foam
- Traditional French Onion Soup**  
Beef consommé served with gratinated Gruyère

## TARTS

- Chocolate, Lemon, Teh Tarik, Panna Cotta Basil**

## ICE CREAM & SORBET

- Three scoops of ice cream or sorbet with seasonal fruits**

Set lunch menus \$18

## BEERS & CIDERS

- CRAFT 330 ml**  
Cool Hops Lager, Cherry Popper Tart Ale, FRED - IPA
- DRAFT ½ pint (250 ml) / pint (500 ml)**  
Asahi Super Dry, Kronenbourg Blanc
- BOTTLED**  
Corona Extra 355 ml, Hoegaarden 330 ml
- CIDER 500 ml**  
Verano Apple & Pear

## COLD TEAS

- ICED PEPPERMINT TEA**  
Cold brewed tea with Ginett's freshly homemade peppermint syrup
- STRAWBERRY CRUSHED GINGER TEA**  
Home-brewed, strawberry-infused ginger tea

## COLD BREWS

- GRANITA DE CAFFÉ**  
Coffee with a scoop of vanilla ice cream
- HONEY CINNAMON ICED LATTE**  
A perfect combination of honey, cinnamon and home brewed coffee
- CHOCO ALMOND MILK COFFEE**  
Unsweetened chocolate with almond milk and the greatness of cold brewed coffee
- THE G COFFEE**  
Home brewed coffee with a kick of Kahlua cream, Baileys & sweetened with vanilla ice cream

## HOT BEVERAGES

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

## SODAS & WATER

- Coke, Coke Zero, Sprite, Red Bull**
- Flavored Soda**  
Strawberry, Passion Fruit, Citrus, Melon
- San Pellegrino, Evian 750ml**

## JUICES

- Fresh Orange**
- Alain Milliat selection:**  
Tomato, Strawberry Nectar, Mango Nectar

## MILKSHAKES & SMOOTHIES

- MILKSHAKES**  
Marshmallow, Key Lime Pie, Hellberries, Choco Peanut Butter, Banana Nutmeg
- SMOOTHIES**  
Strawberry, Banana, Vanilla

## GINETT LUNCH MENU

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