

DISCOVER SEASONAL FRENCH DELICACIES AT GINETT SINGAPORE

Bouchot mussels galore, and brunch menu specials with an irresistible free-flow mimosa deal!



Above: Bouchot mussels cooked in a creamy white wine sauce

SINGAPORE, August 2020 – Much to the delight of shellfish lovers, Ginett Restaurant & Wine Bar is bringing back a seasonal favourite, the world-famous Bouchot mussels, exclusively for the months of August and September. What's more, Ginett is also introducing a new brunch menu with free-flow mimosa, as well as rebooting its exciting line-up of weekly promotions!

Flexing our Mussels through August and September

Flown in from UNESCO-listed bay of Mont Saint-Michel, in the north-western coast of France, Bouchot mussels were a hit when featured on the menu last year, with four distinct flavours served at affordable prices – so it's making a coming back at Ginett. Renowned for their plump orangey-yellow flesh, Bouchot mussels are prized for their melt-in-mouth texture and sweet, creamy flavour.

Often regarded as high quality tasting mussels by seafood connoisseurs, these gastronomic gems are labelled with an AOP '*appellation d'origine protégée*' status, meaning you can only get them from the Mont Saint-Michel bay when they are harvested for a limited period. For those craving French mussels in Singapore, this is a rare opportunity to sample this gourmet specialty of the Normandy region.



Catering to an array of palates, Ginett is preparing Bouchot mussels in four different ways:

- The quintessential French favourite, **Classic Marinière** style, featuring a heady mix of white wine, garlic, shallots and butter.
- The bistro-style **Creamy White Wine** sauce, a rich concoction of white wine, onion, garlic, leek, celery, and cream.
- The **Portuguese Tomato & Chorizo** style, a mouth-watering sauce made with Roma tomato, chorizo, white wine, onion, garlic and fresh basil.
- The Sichuan-inspired **Spicy Asian** style, wok-fried in a bold mix of Chinese aromatics.

From now until the end of September 2020, Bouchot mussels are available in 500g and 1kg servings for \$32++ and \$58++ respectively.

Brunch Till You Drop

Ginett's revamped brunch menu features new additions such as a rotisserie menu and **vegetarian options**, as well as a brand new **Parisian breakfast set (\$26++)** which includes a selection of freshly baked French pastries, a choice of eggs Florentine (*right*), Ginett's classic breakfast or an omelette, a cup of coffee or tea, a glass of freshly squeezed orange juice and a delectable Ginett Sundae – vanilla ice cream served with mini choux puffs and almond brittle, drizzled with chocolate and caramel sauce.



Vegans and vegetarians are not left out of this brunch feast, as Ginett's new brunch menu boasts not 1, not 2, but 4 meatless choices! From the lightly spiced **Shakshuka (\$12++)** to the tasty **Vegan Burger (\$16++)** with a homemade tofu patty or the **Wild Mushroom Risotto (\$18++)** with grilled seasonal vegetables, these dishes do not skimp on flavour! For a lighter main, the **Roasted Eggplant (\$16++)** served with Greek yogurt and pomegranate is an ideal choice.

To complete this delectable brunch experience, an additional \$15 per person can be topped up to enjoy 2 hours of free-flow mimosa.

Popular crowd favourites from Ginett's charcoal grill and cheese & cold cuts board also remain available to be enjoyed during brunch hours. The full brunch menu may be seen [here](#).

Available every Saturday and Sunday from 11.30am – 4pm, this brunch experience is a welcome addition to Ginett's weekly line-up! Refer to appendix A for the full weekly line-up and availability.

Hi-res images are available for download here: <https://bit.ly/2PogLoM>

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About Ginett Restaurant & Wine Bar

Ginett is a contemporary restaurant and wine bar in Singapore’s historic Arts District. Situated at 200 Middle Road, Ginett is a go-to destination for guests looking for a relaxing yet buzzy escape. Hearty European favourites, French wines from \$6 a glass all day long, quick and easy set lunches and weekend brunches, are all part of Ginett’s wide-ranging offering, making it a memorable experience for everyone.

About R&B Lab

R&B Lab is dedicated to launching and rolling-out successful, cutting-edge and recognized restaurants & bars concepts in Asia and US, gathering over 25 years proven track record in managing and operating popular operations.

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APPENDIX A

Monday, 6pm – 10pm	Meat Mondays Meat platter for 2 pax at \$49++ includes half rotisserie chicken, Black Angus ribeye, Kurobuta pork chop, served with potato wedges and black pepper sauce
Tuesday, 6pm – 10pm	Ladies Night Every group of 4 ladies receives 1 bottle of sparkling or rosé
Wednesday, 6pm – 10pm	Wine Down Wednesdays 1-for-1 selected French Grand Cru wines
Thursday, 6pm – 10pm	Oyster Frenzy Night French Fine de Claire oysters at \$1++ per piece, while stocks last
Weekends, 11.30am – 4pm	Brunch Till You Drop A la carte brunch menu, top up \$15++ for 2 hours of free-flow mimosa
Sundays, 3pm – 6pm	Cheese to Sundays 1 free bottle of house wine with every order of the 5-cheese platter
Weekdays 12pm - 3pm	Set Lunch 2-course set lunch at \$15++