



GINETT
RESTAURANT & WINE BAR

SHAKING THINGS UP WITH NEW COCKTAILS AT GINETT



Straight out of the shaker, new cocktail creations are coming to Ginett from 1st September 2020 and they are bound to tickle your fancy. Proving once more that they have endless tricks up their sleeves, the Ginett team unveils creative blends drawing inspiration from local ingredients with a French twist. With only one month left to enjoy freshly imported French Bouchot Mussels, now there are even more reasons to drop by.

BUT FIRST, COCKTAILS!

The bartenders at Ginett have been busy mixing up a storm, concocting 7 new innovative cocktails that will be rolled out from 1st September onwards. The tempting line-up of drinks includes a trip down memory lane with Kaya Crackers, inspired by the traditional local snack, and a spicy jalapeño and tequila concoction, perfect for those who like it hot. Each creation was contributed by a different bartender based on their personal favourite flavours and aromas, offering a varied menu designed to cater to all taste buds.

To celebrate the launch of the new menu, exclusively for the full month of September, Ginett will be pouring these new cocktails for just \$15 ++ per drink (usual price \$18++).



Here's an overview of what to look forward to:

Kaya Crackers

A play on a classic afternoon snack of cream crackers with kaya, this bourbon-based cocktail will have you nostalgically day-dreaming. The sweet pandan flavours of kaya are perfectly balanced with a hint of acidity from the pineapple juice and the delicate floral aroma of chamomile tea.

Till-I-Miss-You

One part decadent dessert, one part cocktail – this is the perfect pick-me-up for those with a sweet tooth. The chocolate-y flavours of tiramisu are brought out by an irresistibly creamy combination of Kahlua, vodka, milk and chocolate syrup.

Yuzu-Razu

Reminiscent of a beautiful Japanese summer's day, this light and refreshing gin-based cocktail is made with a blend of lemon and yuzu juice, raspberry, egg white and a honey-mint syrup. Ideal to quench your thirst on a hot day.

Some Like It Hot

A Mexican-inspired jalapeño-cucumber tequila cocktail that is sure to be a hit with heat lovers who like their drinks with a fiery kick. Experience the spicy sensation of jalapeño peppers, balanced out by the cooling, refreshing taste of cucumber.

Passionista

Putting a unique twist on the classic pornstar martini, this cocktail is tart whilst still bringing out the sweetness of passionfruit. Vodka is combined with fresh passionfruit purée and lime juice, and topped with a wedge of torched passionfruit to create a perfect blend of sweet and sour.

Sunset on Seine

Inspired by the colours of the sunset against the iconic Seine river in France, honey and apricot lends a distinct sweetness to a base of cognac. This smooth and sophisticated tippie is perfect for those who like the finer things in life.

Ginett Martini

Take a sip of this to experience Ginett's very own take on the flamboyant French martini. Vodka is brought together with French red wine and pineapple juice to create this fruity and tart cocktail.

FLEX THOSE MUSSELS

Ginett's French mussel obsession continues until the end of September as it is the last month to enjoy Bouchot mussels cooked in four delicious ways. These seasonal world-famous mussels are freshly flown in from the UNESCO-listed bay of Mont Saint-Michel, in the north-western coast of France.



Savour them in four different styles:

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

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

Hi-res images are available for download here: <http://bit.ly/GinettSep2020>

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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, superb French wines from \$6 a glass all day long, quick and easy set lunches and late weekend brunches, are all part of Ginett's wide-ranging offering, making it a memorable and accessible 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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