



bistro & oyster bar

BY CHEF DANIEL BOULUD

SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters
Served with Lemon, Mignonette & Cocktail Sauce
Half Dozen 40 • One Dozen 75

SIGNATURE SEAFOOD PLATTERS

Chef's Selection of Fresh Oysters, Maine Lobster
Jumbo Prawns, Mussels, Clams, Ceviche & Tartares
Petit 125 | Grand 175 | Royal 275

OSCIETRA CAVIAR

db Bistro Signature Kaluga Caviar
Traditional Condiments
30g 98 | 50g 148

Caviar "Sandwich"
Brioche, Red Onion Crème Fraîche, Boiled Farm Egg
50

SEAFOOD STARTERS

Jumbo Shrimp Cocktail	39
House-Made Cocktail Sauce & Lemon	
Chilled Maine Lobster	40 65
Tarragon Aioli, French & American Cocktail Sauces	
Smoked Scottish Salmon	28
Fingerling Potato Salad, Mustard Dressing	
Spicy Tuna Tartare	30 40
Harissa, Cucumber, Mint Yogurt	
Tasmanian Sea Trout Poké	28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado	
Alaskan King Crab	40
Sweet Gem Lettuce, Radish, Dijonnaise	
Grilled Octopus & Calamari Ceviche	32
Spicy Tomato, Red Onion, Coriander	
Raw Bar Trio	75
Octopus & Calamari, Spicy Tuna, Sea Trout Tartare	
Add King Crab or Maine Lobster	25

SEAFOOD

Maine Lobster Roll	42
Lobster & Avocado on a Buttered Roll	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
Moules Frites	38
Saffron, Garlic, White Wine Cream	
Spaghetti "Nero"	33 40
Calamari, Prawns, Spicy Lobster Sauce	
Tasmanian Sea Trout	39
Brussels Sprouts Marmalade, Lemon Chicken Jus	
Mediterranean Sea Bass	40
Cauliflower, Brown Butter, Capers & Raisins	
Grilled Maine Lobster	98
Garlic & Herb Butter	

SIDES

French Fries 14 • Crispy Smashed Potatoes 15
Lobster & Cauliflower Gratin 25 • Ratatouille 14
Brussels Sprouts & Smoked Bacon 15 • Wild Mushrooms 15
Lemon Kale 16 • Sautéed Broccolini 17

Prices listed are subject to GST & Service Charge

FOLLOW US ON

EXPRESS LUNCH

— Two Courses 32 | Three Courses 42 —

Wild Mushroom Soup
Olive Oil Croûtons
Celery

Tuna Niçoise
Tuna Confit, Tomatoes, Egg
Potatoes, Olives, Beans
Tonnato Dressing

Duck Pâté "en Croûte"
Green Peppercorns
Foie Gras

The db Club Sandwich
Turkey, Bacon, Egg, Avocado, Lettuce
Tomato, Pullman Bread

Daniel Boulud's Pain Bagnat
House-Cured Tuna Sandwich, Olive,
Avocado, Egg, Lettuce, Tomato, Aioli

Cavatelli Bolognese
Aged Parmesan

Tasmanian Sea Trout
Brussels Sprouts Marmalade
Lemon Chicken Jus

"French Dip"
Roasted Prime Beef & Gruyère Sandwich on Garlic Bread with Au Jus

Mont Blanc
Chestnut Parfait
Black Currant Sorbet

Chocolate - Banana Bûche de Noël
Caramelized Hazelnuts
Rum Ice Cream

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère
Croûtons
22

Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
28

Wild Mushroom Soup
Olive Oil Croûtons
Celery
18

Traditional Cobb
Chicken, Blue Cheese
Bacon, Avocado, Egg
Iceberg Lettuce
Buttermilk Dressing
28

House Chop
Belgian Endive
Poached Pear
Candied Walnuts
Blue Cheese Dressing
28

Kale Caesar
Farm Egg
Aged Parmesan
Garlic, Lemon &
Anchovy Dressing
28

Maine Lobster
Heirloom Carrots
Fennel, Grapefruit
Avocado
Citrus Dressing
39

BISTRO CLASSICS

Alsatian Flatbread..... 18
Fromage Blanc, Bacon, Onions

Burgundy Escargots..... 28
Garlic & Herb Almond Butter

House Made Charcuterie Board..... 25
Assorted House-Made Pâtés & Terrines

Seared Foie Gras "à l'Orange"..... 36
Cranberry Marmalade, Radish, Shallots

Steak Tartare Served Tableside..... 38 | 56
USDA Prime Sirloin, Cornichon, Capers
Parsley, Country Toast

Chilled Foie Gras Terrine..... 36
Organic Honeycomb, Hazelnuts, Brioche

STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

Petit Filet Mignon
Stockyard Farm
AUS
65

Ribeye
Brandt Farms
USDA Prime
80

New York Strip
Brandt Farms
USDA Prime
88

**Filet Mignon
"Châteaubriand" for Two**
Stockyard AUS
165

Add Seared Foie Gras Or 1/2 Grilled Lobster Tail 25

NEW YORK BURGERS

The Yankee Burger..... 30
Iceberg Lettuce, Tomato, Onion, Sesame Bun
Add Bacon or Cheddar..... 5

The Piggie Burger..... 32
BBQ Pork, Mustard Slaw, Jalapeno Mayo
Cheddar Bun

The Frenchie Burger..... 32
Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun

The Veggie Burger..... 30
Herb Falafel, Roasted Bell Pepper
Harissa, Cucumber, Tzatziki, Pickled Onion
Focaccia Bun

The Original db Burger..... 45
Signature Burger Filled with Short Ribs & Foie Gras
Parmesan Bun

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan

CHEF OWNER Daniel Boulud