



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	
Charred Spanish Octopus	32
Stewed Sweet Peppers, Crispy Garlic	
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 Tartare	28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado	
Alaskan King Crab Cocktail	40
Green Apple, Celery, Walnut	
Raw Bar Trio	75
Alaskan King Crab Cocktail, Spicy Tuna Sea Trout Tartare	

SEAFOOD

Maine Lobster Roll	42
Lobster & Avocado on a Buttered Roll	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
New England Casserole	46
Mussels, Prawns, Sweet Corn, Spicy Pork Sausage in Garlic Broth	
Tasmanian Sea Trout	45
Sweet Corn, Scallions, Jalapeños Chanterelle Mushrooms, Chicken Jus	
Mediterranean Seabass "en Papillote"	44
Broccoli Variations, Sauce "Verte"	
Roasted Maine Lobster	120
Sauce "Américaine"	

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 (12PM TO 3PM)

— Two Courses 32 | Three Courses 42 —

Roasted Tomato Soup
Mozzarella, Tomato Confit
Basil Pesto

Tuna Niçoise
Cherry Tomatoes, Potatoes
Olives, Beans, Tonnato Sauce

Pâté "en Croûte"
Chicken, Duck, Foie Gras
Black Truffle, Smoked Bacon

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

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

Cavatelli Pork Ragout
Ricotta Salata

Herb Roasted Chicken Breast
Mixed Grains, Sauce Vierge

Tasmanian Sea Trout
Sweet Corn, Scallions, Jalapeños
Chanterelle Mushrooms, Chicken Jus

Dark Chocolate & Cherry
Cherry Variations, Whisky Ice Cream

Honey Apricot Tart
Mascarpone Mousse, Chardonnay Ice Cream

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère
Croûtons
27

Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
28

Roasted Tomato Soup
Mozzarella, Tomato Confit
Basil Pesto
20

Traditional Cobb
Chicken, Blue Cheese
Bacon, Avocado, Egg
Iceberg Lettuce
Buttermilk Dressing
36

Maine Lobster
Hearts of Palm, Mango
Belgian Endive
Crispy Quinoa
Curry Dressing
39

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

Burrata & Beetroot
Haricots Verts
Hazelnuts
Horseradish
Red Wine Dressing
30

BISTRO CLASSICS

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

Chilled Foie Gras Terrine.....36
Granny Smith Apple Marmalade
House-Made Brioche

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

Seared Foie Gras.....36
Cherries, Shallots, Trumpet Mushrooms

House Made Charcuterie Board.....35
Assorted House-Made Pâtés & Terrines

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

STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

Petit Filet Mignon
AUS Prime
65

Ribeye
USDA Prime
85

New York Strip
USDA Prime
90

"Châteaubriand" for Two
AUS Prime
165

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

NEW YORK BURGERS

The Yankee Burger.....30
Butter 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, Tzatziki, Focaccia Bun

The Original db Burger.....48
Signature Burger Filled with Short Ribs & Foie Gras
Parmesan Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan