



# 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 & Tartares  
Petit 125 | Grand 185 | 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
- Blue Crab Cocktail**.....38  
Avocado, Tomato, Basil, Sauce Louis
- Tuna Crudo**.....30  
Cucumber, Avocado, Olive, Lemon Dressing
- Jumbo Lump Crab Cakes**.....36  
Celery Root Slaw, Chili Aioli
- Octopus À la Plancha**.....32  
Garlic Hummus, Spicy Chick Peas

## SEAFOOD

- Maine Lobster Roll**.....48  
Lobster & Avocado on a Buttered Roll
- Moules Frites**.....40  
Saffron, Garlic & White Wine Broth, French Fries
- Tasmanian Sea Trout**.....45  
Haricots Verts, Parsley, Sauce Amandine
- Whole Maine Lobster**.....85  
Lemon, Garlic 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

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## BRUNCH SET MENU

— Three courses 58 —

**Avocado Toast**  
Country Bread  
Petite Salad

**Beet & Goat Cheese Salad**  
Candied Walnuts  
Baby Sorrel

**Wild Mushroom Soup**  
Port Wine  
Truffle Cream

**Scrambled Farm Eggs**  
Bacon, Petite Salad  
Country Toast

**Smoked Salmon Benedict**  
Poached Farm Eggs  
Toasted English Muffin  
Hollandaise

**Croque Madame**  
Ham, Gruyère Cheese  
Fried Farm Egg

**Wild Mushroom Country Frittata**  
Gruyère Cheese, Fine Herbs

**Steak Haché**  
Farm Egg, Red Wine-Shallot Sauce

**Cinnamon French Toast**  
Fromage Blanc  
Seasonal Berries

**Crêpes au Chocolat**  
Hot Chocolate Sauce  
Banana Caramel, Chantilly

**Molten Chocolate Cake**  
Sea Salt Caramel  
Cookies & Cream Ice Cream

## SOUPS & SALADS

**French Onion Soup**  
Beef Consommé, Gruyère, Croûtons  
28

**Wild Mushroom Soup**  
Port Wine, Truffle Cream  
23

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

**Tuna Niçoise**  
Tuna Confit, Egg, Tomatoes  
Olives, Potatoes, Beans  
Tonnato Dressing  
26

**Lobster Cobb**  
Bacon, Egg, Avocado  
Tomato, Butter Lettuce  
Crème Fraîche Dressing  
39

## BISTRO CLASSICS

**Alsatian Flatbread**.....18  
Fromage Blanc, Bacon, Onion

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

**Pâté en Croûte**.....26  
Duck, Foie Gras, Pistachio, Apricot, Pickles

**Seared Foie Gras**.....36  
Grapes, Mushrooms, Walnuts, Onion Marmalade

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

**Burgundy Escargots**.....28  
Garlic & Herb Almond Butter, Puff Pastry

## STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

**Petit Filet Mignon**  
AUS Prime  
68

**Ribeye "Entrecôte"**  
USDA Prime  
95

**"Châteaubriand" for Two**  
AUS Prime  
165

**Add Seared Foie Gras**  
25

**Add 3g Black Truffle**  
25

**Add Grilled Lobster Tail**  
40

## NEW YORK BURGERS

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

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

**The Yankee Burger**.....30  
Butter Lettuce, Tomato, Onion, Sesame Bun  
Add Bacon, Cheddar or Farm Egg.....5

**The Veggie Burger**.....30  
Herb Falafel, Roasted Bell Pepper  
Harissa, Tzatziki, Focaccia Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan