



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

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 Broccoli 17

CHEF OWNER Daniel Boulud
EXECUTIVE CHEF Jonathan Kinsella
PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

FOLLOW US ON

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère, Croûtons
28

Wild Mushroom Soup
Port Wine, Truffle Cream
23

Tuna Niçoise
Cherry Tomatoes
Potatoes, Olives, Beans
Tonnato Sauce
Boiled Egg
26

Beet & Goat Cheese Salad
Fennel
Candied Walnuts
Baby Sorrel
Lemon Vinaigrette
18

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

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

BISTRO CLASSICS

Pâté en Croûte 26
Duck, Foie Gras, Pistachio, Apricot
Pickles & Mustard

Alsatian Flatbread 18
Fromage Blanc, Bacon, Onions

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

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

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

Burgundy Escargots 28
Garlic & Herb Almond Butter
Puff Pastry

Coq Au Vin
Red Wine Braised Chicken
Bacon, Carrot, Mushrooms, Spätzle
45

Herb Roasted Chicken for Two
Grilled Lemon
Natural Chicken Jus
65

SEAFOOD

Maine Lobster Roll 48
Lobster & Avocado on a Buttered Roll

Moules Frites 40
Saffron, Garlic & White Wine Broth, French Fries

Grilled Catch of the Day 45
Sauce Vierge

Tasmanian Sea Trout 45
Haricots Verts, Parsley, Sauce Amandine

Whole Maine Lobster
Lemon, Garlic Butter
85

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, Rosemary Focaccia Bun