



# bistro & oyster bar

BY CHEF DANIEL BOULUD

## SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters  
Served with Lemon, Mignonette & Cocktail Sauce  
Starting at \$20 per Person

## SIGNATURE SEAFOOD PLATTERS

Maine Lobster, Jumbo Prawns, Mussels, Clams  
Ceviche & Tartares  
Starting at \$50 per Person

## OSCIETRA CAVIAR

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

## LUNCH & BRUNCH EVENT MENU OPTIONS

### THREE COURSES

\$58 per Person Monday – Friday | \$68 Saturday – Sunday

First Course includes one choice from each of the Soup  
Salad & Appetizer sections

Main Course includes one choice from each of the  
Vegetarian, Seafood & Meat sections

Dessert Course includes one choice from the Dessert section

### FOUR COURSES

\$98 per Person

First Course includes one choice from the Soup section

Second Course includes three choices from the  
Salad & Appetizer sections

Main Course includes one choice from each of the  
Vegetarian, Seafood & Meat sections

Dessert Course includes one choice from the Dessert  
section

### FIVE COURSES

\$125 per Person

First Course includes one choice from the Soup section

Second Course includes one choice from the Salad section

Third Course includes one choice from the  
Appetizer section

Main Course includes one choice from each of the  
Vegetarian, Seafood & Meat sections

Dessert Course includes one choice from the Dessert  
section

## PRIVATE WINE CELLAR TASTING MENU

\$1000 Minimum Spend

Enjoy a personalized dining experience in our award-winning  
wine cellar. Dine with up to six guests surrounded by one of  
Singapore's best wine cellars and let the Chefs create a menu  
inspired by & paired with your wine selections

## FIRST COURSE

### SOUPS

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

**French Onion Soup**  
Beef Consommé, Gruyère Croûtons  
Supplement \$10

### SALADS

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

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

**Lobster Salad**  
Bacon, Egg, Avocado  
Tomato, Butter Lettuce  
Crème Fraîche Dressing  
Supplement \$10

### APPETIZERS

**Avocado Toast**  
Country Bread  
Petit Salad

**Spicy Tuna Tartare**  
Harissa, Cucumber, Mint  
Yogurt

**Foie Gras Terrine**  
Cranberry Marmalade  
House-Made Brioche  
Supplement \$10

## MAIN COURSE

### VEGETARIAN

**Ratatouille Provençale**  
Rosemary Focaccia  
Farm Egg

**Rigatoni Pomodoro**  
House-Made Ricotta  
Aged Parmesan

**Wild Mushroom Crepe**  
Sunny Side Up Egg  
Gruyère, Fines Herbes

### SEAFOOD

**Catch of the Day**  
Sauce Vierge

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

**Grilled Half Lobster**  
Garlic & Herb Butter  
Broccolini  
Supplement \$10

### MEAT

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

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

**Petit Filet Mignon**  
Potato Gratin, Spinach  
Peppercorn Sauce  
Supplement \$10

### SIDES

Supplement \$10 per side

**French Fries | Crispy Smashed Potatoes | Brussels Sprouts & Smoked Bacon**  
**Wild Mushrooms | Lemon Kale | Sautéed Broccolini**

## DESSERTS

**Molten Chocolate**  
Hot Chocolate Ice Cream

**Valrhona Chocolate Tart**  
Grué de Cacao Ice Cream

**Seasonal Fruit Tart**  
Ice Cream | Sorbet

### SWEET FINISH

Supplement \$5 per Person

**Assorted Macarons**  
Chef's Selection

**Warm Madeleines**  
Our Signature

**Mignardises**  
A Playful End

The Chef may alter components of dishes throughout the season, depending on the availability of specially procured products.  
Prices are subject to 10% service charge, gratuity & prevailing Goods & Services Tax.



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## WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

### BUBBLY

*Excellent for Welcome Drinks or as Brunch Libations*

**Prosecco**  
DOC "Extra Dry"  
Zardetto, Italy, MV  
20

**Rose Champagne**  
Ruinart Brut  
France, MV  
38

**Vintage Champagne**  
Dom Pérignon  
France, 2008  
50

### THE TIKI BAR

*Refreshing Tiki Themed Drinks Perfect for Singapore's Tropical Climate*

**Conga Punch**  
Gold Rum 2001, Pineapple  
Orange, Chartreuse  
Orgeat Syrup  
23

**Hurricane**  
Dark Rum, White Rum  
Fresh Fruit Juices  
House Made Grenadine  
26

**Mai Tai**  
Dark Rum, Agricole  
Rhum VSOP, Grand  
Marnier, Orgeat Syrup  
25

### HOUSE SPECIALTIES

*Signature Creations from our Team at db Bistro & Oyster Bar*

**White Cosmopolitan**  
Vodka  
Elderflower Liqueur  
Fresh Lime, Orchid Iceball  
26

**Champagne Slings**  
Gin, Cointreau  
Cherry Brandy  
Pineapple, Champagne  
26

**Off the Runway**  
Gin, Raspberry Liqueur  
Lime, Honey  
Angostura Bitters  
26

### SAKE

*Regionally Inspired, Deliciously Bright, Effervescent Cocktails*

**Bonsai Bloom**  
Sake, Gin, Yuzu  
Lychee Juice  
Fresh Cucumber  
26

**Tokyo Rose**  
Gin, Umeshu  
Rose Water  
Yuzu  
26



## BEVERAGE PACKAGES

### BASIC

**\$15 per Person up to Two (2) Hours**

San Pellegrino & Voss Water, Soft Drinks, Juices

### STANDARD

**\$35 per Person for One (1) Hour**  
**\$50 per Person for Two (2) Hours**  
**\$60 per Person for Three (3) Hours**

House Pour White & Red Wine, Draft Beer  
Soft Drinks, Juices, San Pellegrino & Voss Water

### PREMIUM

**\$55 per Person for One (1) Hour**  
**\$75 per Person for Two (2) Hours**  
**\$85 per Person for Three (3) Hours**

Sommelier's Selection of Champagne  
House Pour White & Red Wine, Draft Beer  
Soft Drinks, Juices, San Pellegrino & Voss Water  
House Spirits



### HOT BEVERAGES

**\$8 Supplement per Person**

Freshly Brewed Coffee & Tea



## EVENT WINE LIST

### SPARKLING

Prosecco, DOC "Extra Dry", Zardetto, Italy, MV	100
Champagne, Piper-Heidsieck Cuvée, Brut, MV	140
Rosé Champagne, Piper-Heidsieck Sauvage Brut Réserve, MV	140
Vintage Champagne, Dom Pérignon, France, 2008	480

### WHITE

Pinot Grigio, Tenuta Macan, Friuli Venezia Giulia IGT, Italy, 2018	90
Chardonnay, Domaine Louis Moreau, Burgundy, France, 2018	100
Sauvignon Blanc, Dourthe N°1, Bordeaux, France, 2018	105
Riesling, Trimbach, France, 2018	125
Chenin Blanc, Lieu Dit, Santa Ynez Valley, Santa Barbara County, USA, 2016	170

### RED

Malbec, Catena, Mendoza, Argentina, 2017	105
Shiraz, St. Hallett Faith, Barossa Valley, South Australia, 2017	115
Pinot Noir, Bourgogne, Cuvée Saint-Vincent, Burgundy, France, 2018	120
Tempranillo, Torres, Celeste Crianza, Spain 2016 (1.5L)	200
Sangiovese, Podernuovo a Palazzone, Therra, Tuscany, Italy, 2013 (1.5L)	200
Cabernet Sauvignon, Les Pagodes de Cos, 2ème Vin Cos d'Estournel, 2011	250

### SWEET

Moscato d'Asti, Nivole, Michele Chiarlo, Piedmont, Italy	90
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## FULL WINE LIST AVAILABLE UPON REQUEST

Please note that some bottle vintages may roll over; we would be delighted to confirm with you upon request.

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