



bistro & oyster bar

BY CHEF DANIEL BOULUD

PASSED CANAPÉS

Selection of Five (5) Savory & Three (3) Sweet
\$45 per Guest up to Two (2) Hour

Selection of Ten (10) Savory & Five (5) Sweet
\$55 per Guest up to Two (2) Hours

Selection of Fifteen (15) Savory & Seven (7) Sweet
\$65 per Guest up to Two (2) Hours

VEGETARIAN

English Pea Hummus on a Charcoal Cracker
Herbed Goat Cheese on a Buttermilk Crisp
Warm Gougère with Mornay
Tzatziki & Cucumber Cups
Wild Mushroom Arancini
Sun-Dried Tomato Toast
Roasted Tomato Farçi
Ratatouille en Gelée

SEAFOOD

Maine Lobster with Citrus & Avocado on Flaxseed Crisp
Smoked Salmon "Mille-Feuille" with Lemon & Dill
Shrimp Cocktail with House Made Cocktail Sauce
Sesame Seared Tuna with Wasabi on Rice Crisp
Oscietra Caviar, Roasted Beets & Seaweed
Tasmanian Sea Trout Poké
Spicy Tuna Tartare
Lump Crab Cakes

CHARCUTERIE

House-Made Parisian Ham on Cheese Puff
Pork & Chicken Liver Pâté on Sourdough
Foie Gras Terrine with Honeycomb
Sliced Parma Ham on Tomato Toast
Crispy Asparagus with Parma Ham
Foie Gras Bonbon on Brioche
Duck Pâté "en Croûte"
Crispy Duck Rilette

MEAT

Alsation Tarte Flambée with Bacon & Onion
Grilled Filet Mignon & Foie Gras "Rossini"
Classic Steak Tartare on Country Toast
Crispy Pork Belly with Dijon Mustard
Sweet & Sour Duck with Pineapple
Harissa Grilled Lamb Skewers
Grilled Ham & Cornichon
Black Pepper Chicken

SWEETS

Churros with Hot Chocolate Sauce
Seasonal Fruit Tartelettes
Miniature Chocolate Cake
Pate de Fruit
Crème Brulee
Mini S'mores
Azelia Bar
Madeines
Financier
Macarons
Bonbons
Rocher

SAVOURY INDULGENCES

SEASONAL OYSTERS

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

SIGNATURE SEAFOOD STATION

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

SIGNATURE STATIONS

Soup

Seasonal Soup or Lobster Bisque
Starting at \$12 per Person

Charcuterie

Terrines & Pâté, Cured Hams, Pickles
Starting at \$15 per Person

Artisanal Cheese

Served with Chef's Selection of Traditional
Garnishes Toasted Raisin-Walnut Bread
Starting at \$20 per Person

Market Vegetables "à la Saison"

Composed Seasonal Vegetables, Salad
& Wild Mushroom Risotto
Starting at \$15 per Person

Salt Roasted Red Snapper

Served with Salsa Verde
Starting at \$20 per Person

Tasmanian Sea Trout "à la Escoffier"

Served Poached with Dill Crème Fraîche
Starting at \$20 per Person

Herb-Roasted Organic Chicken

Served with Roasted Potatoes, Greens, Natural Jus
Starting at \$25 per Person

Whole Roasted Suckling Pig

Sweet & Sour Chili Jus
Starting at \$35 per Person

Whole-Roasted Prime Beef

Herb-Roasted Wild Mushrooms, Fingerling Potatoes
Peppercorn Sauce
Starting at \$45 per Person

SWEET INDULGENCES

Starting at \$10 per person

DESSERT BUFFET

Assorted Macarons & Mignardises, Paris Bresse, Signature Carrot Cake, New York Cheesecake
Apple Tart Tatin Opera Cake, Tropical Verrines, Traditional Crème Brûlée, Assorted Eclair
Double Chocolate Brownies, Seasonal Fruit Tartelettes, Coconut Cream Cake

DESSERT ACTION STATION

Molten Chocolate

Hot Chocolate Ice Cream

Le Tropical

Passionfruit Banana Sorbet

Coupe Café

Gula Melaka Ice Cream

BIRTHDAY & CELEBRATION CAKES

Starting at 15 per Person | Customized Cake Available by Request

New York Cheesecake

Choice of Tropical Fruit or Mixed Berries

Berries & Cream "Mille-Feuille"

Seasonal Berries, Vanilla Crème

Baked Alaska

Seasonal Fruit, Baked Meringue
Flambée

Chocolate Mousse Cake

Dark & Milk Chocolate
Hazelnuts

TAKEAWAY GIFTS

Chef's Selection of Macarons

\$10 per Box

Chef Daniel Boulud's Cookbooks

Starting at \$40 per Book

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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BY CHEF DANIEL BOULUD



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'Estourel, 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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