



bistro & oyster bar

BY CHEF DANIEL BOULUD



PRIVATE DINING DINNER MENU

**Thank you for your inquiry, and the team at db Bistro & Oyster Bar
is delighted to cater your corporate event or social soirée!**

Chef Daniel Boulud's family of worldwide restaurants are renowned and awarded for our commitment to excellence in food & service. Executive Chef Jonathan Kinsella and his team will create a menu featuring the season's most inspiring ingredients. We have an extensive selection of passed canapés and Chef attended action stations. Additionally, for guests with dietary restrictions, please let us know in advance so that we may customize a menu. All special requests will be entertained as we are here to ensure that your event exceeds your guests' expectations!

Should you have any questions, please contact our private dining coordinator, Maricel de Villa at +65 6688 8525. She will be happy to personally assist you.

Bon Appétit!



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THREE COURSE DINNER MENU

\$98 per person

WILD MUSHROOM SOUP

Celery Variations, Chive Cream

or

BEETS & BURRATA

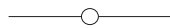
Haricot Verts, Pickled Onions, Toasted Hazelnuts

Mustard Dressing

or

BLUE CRAB SALAD

Avocado, Tomatoes, Cucumber, Sauce Louie



POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

or

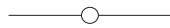
NORWEGIAN SEA TROUT

Crushed Purple Potatoes, Mâche Salad, Sauce Amandine

or

RED WINE BRAISED BEEF

Chestnuts, Celery



CITRUS CRÈME BRULÉE

Mixed Berries

or

MOLTEN CHOCOLATE CAKE

"Hot Chocolate" Ice Cream

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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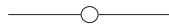
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FOUR COURSE DINNER MENU

\$120 per person

OYSTER ROCKEFELLER

Seasonal Oyster & Spinach Gratin



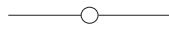
WILD MUSHROOM SOUP

Celery Variations, Chive Cream

or

BEETS & BURRATA

Haricot Verts, Pickled Onions, Toasted Hazelnuts
Mustard Dressing



POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

or

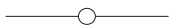
GRILLED AUSTRALIAN LOBSTER

Charred Broccoli, Garlic Butter

or

PETIT FILET MIGNON

Pomme Purée, Spinach, Peppercorn Sauce



APPLE TART TATIN

Vanilla Ice Cream

or

MOLTEN CHOCOLATE CAKE

"Hot Chocolate" Ice Cream

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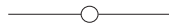
BY CHEF DANIEL BOULUD

FIVE COURSE DINNER MENU

\$148 per person

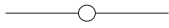
OYSTER ROCKEFELLER

Seasonal Oyster & Spinach Gratin



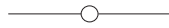
WILD MUSHROOM SOUP

Celery Variations, Chive Cream



BEETS & BURRATA

Haricot Verts, Pickled Onions, Toasted Hazelnuts
Mustard Dressing



POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

or

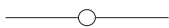
GRILLED HALF AUSTRALIAN ROCK LOBSTER

Garlic & Herb Butter, Broccoli

or

PETIT FILET MIGNON

Pomme Purée, Spinach, Peppercorn Sauce



HOKKAIDO CHEESE TART

Strawberry Variations, Vanilla Chantilly

or

MOLTEN CHOCOLATE CAKE

"Hot Chocolate" Ice Cream

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WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

BUBBLES

Excellent for Welcome Drinks or as Brunch Libations

Welcome Glass of Prosecco DOC "Extra Dry", Zardetto, Veneto MV **20**

Welcome Glass of Rose Champagne Ruinart Brut France, MV **38**

Welcome Glass of Vintage Champagne Dom Pérignon, France **50**

HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan Vodka, Elderflower Liqueur, Lime, Orchid Iceball **22**

Champagne Sling Gin, Cointreau, Cherry Brandy, Pineapple **22**

Elixir Vert Gin, Chartreuse Green, Pomme Perlant Juice, Lime Juice **22**

THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect for Tropical Climate

Conga Punch Gold Rum 2001, Pineapple, Chartreuse, Orgeat Syrup **24**

Hurricane Dark Rum, White Rum, Fresh House Made Grenadine **24**

Mai Tai Dark Rum, Agricole Rhum VSOP, Orgeat Syrup **24**

SAKE & SOCHU

Regionally Inspired Cocktails with Flavors of the East

Bonsai Bloom Sake, Gin, Yuzu, Lychee, Cucumber **22**

Tokyo Rose Umeshu, Sochu, Gin, Grenadine, Yuzu, Rose Water **22**



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.

SPECIAL 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, 2010 **480**

WHITE

Pinot Grigio, Tenuta Maccan, Friuli Venezia Giulia IGT, Italy, 2019 **90**

Chardonnay, Domaine Louis Moreau, Burgundy, France, 2019 **100**

Sauvignon Blanc, Dourthe N°1, Bordeaux, France, 2019 **105**

Riesling, Trimbach, France, 2018 **125**

Chenin Blanc, Lieu Dit, Santa Barbara County, USA, 2016 **170**

RED

Malbec, Catena, Mendoza, Argentina, 2017 **105**

Shiraz, St. Hallett Faith, Barossa Valley, South Australia, 2019 **115**

Pinot Noir, Bourgogne, Cuvée Saint-Vincent, Burgundy, France, 2018 **120**

Tempranillo, Torres, Celeste Crianza, Spain 2017 (1.5L) **200**

Sangiovese, Podernuovo a Palazzone, Therra, Tuscany, Italy, 2013 (1.5L) **200**

SWEET

Moscato d'Asti, Nivole, Michele Chiarlo, Piedmont, Italy, 2019 **90**

BEVERAGE PACKAGES

BASIC

Soft Drinks, Voss & San Pellegrino Water

\$15 per Person up to One (1) Hour

STANDARD

House Pour White & Red Wine, Draft Beer

Soft Drinks, Juices, San Pellegrino & Voss Water

\$35 per Person for One (1) Hour

\$50 per Person for Two (2) Hours

\$60 per Person for Three (3) Hours

PREMIUM

Sommelier's Selection of Champagne

House Pour White & Red Wine, Draft Beer

Soft Drinks, Juices, San Pellegrino & Voss Water

House Spirits

\$55 per Person for One (1) Hour

\$75 per Person for Two (2) Hours

\$85 per Person for Three (3) Hours