



bistro & oyster bar

BY CHEF DANIEL BOULUD



GARDEN SALAD & VEGETABLES



BUTTER LETTUCE & HERBS

Cooked & Raw Vegetables
Lemon Vinaigrette
20

BEETS & BURRATA

Haricot Verts, Pickled Onions
Toasted Hazelnuts, Mustard Dressing
28

TUNA NIÇOISE

Cherry Tomatoes, Potatoes, Olives, Beans
Boiled Egg, Anchovy Dressing
28

WILD MUSHROOM SOUP

Celery Variations
Mixed Mushrooms
23

POTATO GNOCCHI

Roasted Zucchini, Fresh Ricotta
Pomodoro Sauce
38

GRILLED VEGETABLES

Asparagus, Zucchini, Tomatoes
Sweet Peppers, Sauce Verte
36

BRUNCH SET

- Three Courses 78 -

SMOKED SALMON & AVOCADO TOAST

Country Bread
Petite Salad

BEETS & BURRATA

Haricot Verts, Pickled Onions
Toasted Hazelnuts, Mustard Dressing

WILD MUSHROOM SOUP

Celery Variations
Mixed Mushrooms

NORWEGIAN SEA TROUT

Crushed Purple Potato, Mâche Salad
Sauce Amandine

ORECCHIETTE

English Peas, Parisian Ham
Mushroom Cream

SCRAMBLED FARM EGGS

Bacon, Country Toast
Petite Salad

CRISPY PORK PARMESAN

Tomato, Basil, Mozzarella

SPRING LAMB NAVARIN

Peas, Carrots, Radish

MOLTEN CHOCOLATE CAKE

Sea Salt Caramel
"Hot Chocolate" Ice Cream

ASSORTED ICE CREAM

Chef's Selection of Two
Chocolate Chip Cookies

ARTISANAL CHEESE PLATE

Chef's Selection of Two
Traditional Condiments



BURGERS & STEAKS



THE ORIGINAL DB BURGER

Prime US Sirloin Burger
with Short Ribs & Foie Gras
55

THE NEW YORK BEEF BURGER

Lettuce, Tomato, Onion, Pickles
38
Add Cheddar, Bacon or Farm Egg | 5

PETIT FILET MIGNON

AUS Prime
68

PRIME RIBEYE

USDA Prime
98

FILET MIGNON FOR TWO

AUS Prime
165

Sauces: Bearnaise, Peppercorn, Sauce Verte
5

Add-Ons: Seared Foie Gras or Grilled Half Lobster
45 | 65

OYSTER BAR

SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters
HALF DOZEN 40 • ONE DOZEN 75

SIGNATURE SEAFOOD PLATTERS

Market Oysters, Maine Lobster, Prawns & Tartares
PETIT 135 | GRAND 245 | ROYAL 375

ALASKAN KING CRAB LEGS

Dijonnaise
98

CAVIAR

SIGNATURE KALUGA CAVIAR

Traditional Condiments
30g 98 | 50g 148

SEAFOOD COCKTAILS

JUMBO SHRIMP COCKTAIL

Spicy Cocktail Sauce & Lemon
36

BLUE CRAB SALAD

Avocado, Cucumber, Sauce Louie
36

TUNA TARTARE

Cucumber, Celery, Olives, Green Chili
30

LOBSTER CORNER

NEW ENGLAND LOBSTER ROLL

Lobster & Avocado on a Buttered Roll
50

AUSTRALIAN ROCK LOBSTER

Grilled with Garlic & Herb Butter
65 | 120



BISTRO CLASSICS

TARTE FLAMBÉE

Bacon, Onion, Fromage Blanc
20

FRENCH ONION SOUP

Beef Consomme, Baked Aged Gruyère, Croûtons
25

BURGUNDY ESCARGOTS

Garlic & Herb Almond Butter, Puff Pastry
28

PÂTÉ EN CROÛTE

Duck, Pork, Pistachio, Apricot
Pickles, Mustard
20

SEARED FOIE GRAS

Roasted Apple, Quinoa, Natural Jus
48

MOULES FRITES

Saffron, Garlic & White Wine Broth, French Fries
45

SIGNATURE STEAK TARTARE

USDA Prime Sirloin
35 | 46

Add French Fries | 5



SIDE DISHES

FRENCH FRIES

10

CRUSHED PURPLE POTATOES

12

LEMON KALE

12

BROCCOLI

12

BRUSSELS SPROUTS & BACON

14

FIELD MUSHROOMS

14

LOBSTER & CAULIFLOWER GRATIN

25

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