



bistro & oyster bar

BY CHEF DANIEL BOULUD



PRIVATE DINING 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. Our Culinary 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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PASSED CANAPES

Selection of Five (5) Savory & Three (3) Sweet

\$45 per Guest up to Two (2) Hour

Selection of Ten (10) Savory & Five (5) Sweet

\$60 per Guest up to Two (2) Hours

Selection of Fifteen (15) Savory & Seven (7) Sweet

\$75 per Guest up to Two (2) Hours

\$20 per additional hour

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

CHARCUTERIE

House-Made Parisian Ham on Cheese Puff

Sliced Parma Ham on Tomato Toast ❄️

Crispy Asparagus with Parma Ham

Foie Gras Bonbon on Brioche ❄️

Pâté en Croûte ❄️

SEAFOOD

Maine Lobster with Citrus & Avocado on Flaxseed Crisp ❄️🌱

Smoked Salmon "Mille-Feuille" with Lemon & Dill ❄️

Shrimp Cocktail with House Made Cocktail Sauce ❄️🌱

Oscietra Caviar, Roasted Beets & Seaweed ❄️🌱

Spicy Tuna Tartare ❄️🌱

MEAT

Alsatian Tarte Flambée with Bacon & Onion

Classic Steak Tartare on Country Toast ❄️

Crispy Pork Belly with Dijon Mustard 🌱

Sweet & Sour Duck with Pineapple ❄️

Black Pepper Chicken

SWEETS

Seasonal Fruit Tartelettes, ❄️🌱 Miniature Chocolate Truffles, ❄️🌱 Pate de Fruit, ❄️🌱 Crème Brulee

Madeleines, ❄️ Financier, ❄️ Macarons, ❄️🌱 Rocher ❄️🌱

BIRTHDAY & CELEBRATION CAKES

Starting at 15 per Person | Customized Cake Available by Request

New York Cheesecake

Choice of Tropical Fruit or Mixed Berries

Chocolate Mousse Cake

Dark & Milk Chocolate, Hazelnuts

Berries & Cream "Mille-Feuille"

Seasonal Berries, Vanilla Crème

Baked Alaska

Seasonal Fruit, Baked Meringue, Flambée

TAKE AWAY 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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SIGNATURE STATIONS

Customize your event with our signature stations.
We can also create stations around your favorite dishes...ask us for details!

OYSTER BAR

Singapore's Freshest Selection of Market Oysters.

RAW BAR

Maine Lobster Jumbo Prawns Mussels, Clams Ceviche & Tartares

ARTISANAL CHEESE

Served with Traditional Garnishes Toasted Raisin-Walnut Bread

VEGETABLES & GRAINS

Market Vegetable Compositions

CARVED MEATS

Roasted Chicken, Filet Mignon, Ribeye

MARKET FISH

Norwegian Sea Trout, Chilean Seabass

SWEET INDULGENCES

Chef's Selection of Assorted Pastries

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WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

BUBBLES

Excellent for Welcome Drinks or as Brunch Libations

Welcome Glass of Brut Champagne Piper-Heidsieck Cuvée, MV **30**

Welcome Glass of Rose Champagne Piper-Heidsieck Sauvage, MV **35**

HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan Vodka, Elderflower Liqueur, Lime, Orchid Iceball **25**

Champagne Sling Gin, Cointreau, Cherry Brandy, Pineapple **25**

Elixir Vert Gin, Chartreuse Green, Pomme Perlant Juice, Lime Juice **25**

THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect for Tropical Climate

Conga Punch Gold Rum 2001, Pineapple, Chartreuse, Orgeat Syrup **25**

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

Zombie Dark Rum, Gold Rum, Overproof Rum, Fresh Lime Juice **28**

SAKE & SOCHU

Regionally Inspired Cocktails with Flavors of the East

Bonsai Bloom Sake, Gin, Yuzu, Lychee, Cucumber **25**

Geisha Umeshu, Gin Elderflower Liqueur, Yuzu **28**



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

Champagne, Piper-Heidsieck Cuvée, Brut, MV **140**

Rosé Champagne, Piper-Heidsieck Sauvage Brut Réserve, MV **170**

Vintage Champagne, Veuve Clicquot, La Grande Dame Brut 2012 **580**

WHITE

Melon de Bourgogne, Muscadet Loire Valley, France 2022 **105**

Riesling, Trimbach, Ribeauvillé, Alsace, France 2021 **105**

Pinot Grigio, Allegrini, Corte Giara, Delle Venezie DOC, Italy 2022 **110**

Sauvignon Blanc, Ch Favray, Pouilly-Fumé, Loire Valley, France 2022 **120**

Chardonnay, Domaine William Fèvre, Chablis, France 2021 **130**

RED

Malbec, Catena, Mendoza, Argentina, 2020 **105**

Shiraz, Two Hands, Angels' Share, Shiraz, McLaren Vale 2022 **120**

Sangiovese, Tenuta di Arceno, Chianti Classico DOCG, Tuscany 2020 **125**

Cabernet Sauvignon, Double Canyon, Columbia Valley, WA USA 2020 **130**

Pinot Noir, Louis Jadot, Couvent des Jacobins, Bourgogne, France 2021 **140**

SWEET

Les Carmes de Rieussec, Sauternes 2018 (375 ml) **120**

BEVERAGE PACKAGES

BASIC

Soft Drinks, Voss & San Pellegrino Water

\$25 per Person for Two (2) Hours

STANDARD

House Pour White & Red Wine, Draft Beer

Soft Drinks, Juices, San Pellegrino & Voss Water

\$45 per Person for One (1) Hour

\$65 per Person for Two (2) Hours

\$75 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

\$78 per Person for One (1) Hour

\$98 per Person for Two (2) Hours

\$108 per Person for Three (3) Hours