

Epicurean Market 2019

Premium Cuvée Wine Dinner



Executive Chef Jonathan Kinsella and Master Sommelier Mathias Camilleri
have collaborated to create an experience featuring a signature menu
& flight of premium Champagne
brought to you by

LVMH
MOËT HENNESSY • LOUIS VUITTON

Prices listed are subject to GST & Service Charge
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Welcome Drink

Champagne, Ruinart Blanc de Blancs

Hokkaido Uni Tartine

King Crab, Black Truffle

Champagne, Krug, Grande Cuvée 166th



Butter Poached Boston Lobster

Seaweed, Pommes Purée, Sauce Américaine

Champagne, Veuve Clicquot La Grande Dame, 2006



Slow Cooked Chilean Sea Bass

Oscietra Caviar, Champagne Sabayon

Champagne, Dom Pérignon, 2008



Beef Duo

Celery Gratin, Mushroom Variations, Sauce Bordelaise

China, Yunan, Ao Yun, 2015



Japanese Musk Melon

Yogurt Sorbet, Rosé Champagne Gelée

Champagne, Moët & Chandon Grand Vintage Rosé, 2008

In 2010, Chef Daniel Boulud opened db Bistro & Oyster Bar inside the Marina Bay Sands
with the focus on bistro classics accompanied with the freshest seafood
from around the world.

db bistro & oyster bar
BY CHEF DANIEL BOULUD

