



bistro & oyster bar

BY CHEF DANIEL BOULUD

SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters
Served with Lemon, Mignonette & Cocktail Sauce
Half Dozen 40 • One Dozen 75

SIGNATURE SEAFOOD PLATTERS

Chef's Selection of Fresh Oysters, Maine Lobster
Jumbo Prawns, Mussels, Clams, Ceviche & Tartares
Petit 125 | Grand 175 | Royal 275

OSCIETRA CAVIAR

db Bistro Signature Kaluga Caviar
Traditional Condiments
30g 98 | 50g 148

Caviar "Sandwich"
Brioche, Red Onion, Crème Fraîche, Boiled Farm Egg
50

SEAFOOD STARTERS

Jumbo Shrimp Cocktail	39
House-Made Cocktail Sauce & Lemon	
Charred Spanish Octopus	32
Stewed Sweet Peppers, Crispy Garlic	
Chilled Maine Lobster	40 65
Tarragon Aioli, French & American Cocktail Sauces	
Smoked Scottish Salmon	28
Traditional Condiments	
Spicy Tuna Tartare	30 40
Harissa, Cucumber, Mint Yogurt	
Tasmanian Sea Trout Tartare	28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado	
Jumbo Lump Crab Cocktail	40
Green Apple, Celery, Walnut	
Raw Bar Trio	75
Alaskan King Crab Cocktail, Spicy Tuna Sea Trout Tartare	

SEAFOOD

Maine Lobster Roll	42
Lobster & Avocado on a Buttered Roll	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
New England Casserole	46
Mussels, Prawns, Spicy Pork Sausage in Garlic Broth	
Tasmanian Sea Trout	45
Puy Lentil "Lyonnaise", Lemon Kale	
Mediterranean Seabass	44
Cauliflower Variations, Sauce "Grenobloise"	

SIDES

French Fries 14 • Crispy Smashed Potatoes 15
Lobster & Cauliflower Gratin 25 • Ratatouille 14
Brussels Sprouts & Smoked Bacon 15 • Wild Mushrooms 15
Lemon Kale 16 • Sautéed Broccolini 17

Prices listed are subject to GST & Service Charge

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BRUNCH SET MENU

— Three courses 55 —

Avocado Toast Country Bread Petit Salad	Kale Caesar Farm Egg, Parmesan Garlic & Anchovy Dressing	Mortadella Cornichon, Mustard, Pistachio Horseradish
Ratatouille Provençale Soft Baked Farm Egg Rosemary Focaccia	Steak & Eggs Petit Salad Peppercorn Sauce	Ham & Eggs Benedict Poached Farm Eggs Toasted English Muffin Hollandaise
Smoked Salmon Crêpe Goat Cheese, Capers, Red Onion	Parisian Ham Crêpe Aged Gruyère, Béchamel	Wild Mushroom Crêpe Aged Gruyère, Fines Herbes
Cinnamon French Toast Fromage Blanc Peach Compote	Crêpes au Chocolat Hot Chocolate Sauce Dulce de Leche, Chantilly	Molten Chocolate Cake Sea Salt Caramel "Hot Chocolate" Ice Cream

SOUPS & SALADS

French Onion Soup Beef Consommé, Gruyère Croûtons 27	Lobster Bisque Corn Bread Croûtons Tarragon, Cognac 28	Hokkaido Pumpkin Soup Duck Confit, Celery Variations Pumpkin Seeds 20
Iceberg & Blue Smoked Bacon Tomato, Walnuts Blue Cheese Dressing 28	Tuna Niçoise Tuna Confit, Egg, Tomatoes Olives, Potatoes, Beans Tonnato Dressing 26	Maine Lobster Burrata, Hazelnuts Beetroot Variations Horseradish Dressing 39

BISTRO CLASSICS

Alsatian Flatbread	18	Burgundy Escargots	28
Fromage Blanc, Bacon, Onions		Garlic & Herb Almond Butter	
House Made Charcuterie Board	35	Seared Foie Gras	36
Assorted House-Made Pâtés & Terrines		Pear, Shallots, Trumpet Mushrooms	
Steak Tartare Served Tableside	38 56	Chilled Foie Gras Terrine	36
USDA Prime Sirloin, Cornichon, Capers Parsley, Country Toast		Granny Smith Apple Marmalade House-Made Brioche	

STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

Petit Filet Mignon AUS Prime 65	Ribeye USDA Prime 85	New York Strip USDA Prime 90	"Châteaubriand" for Two AUS Prime 165
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Add Seared Foie Gras Or 1/2 Grilled Lobster Tail 25

NEW YORK BURGERS

The Yankee Burger	30	The Piggie Burger	32
Butter Lettuce, Tomato, Onion, Sesame Bun Add Bacon or Cheddar.....5		BBQ Pork, Mustard Slaw, Jalapeno Mayo Cheddar Bun	
The Frenchie Burger	32	The Veggie Burger	30
Pork Belly, Caramelized Onions, Morbier Arugula, Cornichons, Black Pepper Bun		Herb Falafel, Roasted Bell Pepper Harissa, Tzatziki, Rosemary Focaccia Bun	

The Original db Burger.....48
Signature Burger Filled with Short Ribs & Foie Gras
Parmesan Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan