



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	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
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	

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 Broccoli 17

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

FOLLOW US ON

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

Tuna Niçoise
Cherry Tomatoes
Potatoes, Olives, Beans
Tonnato Sauce
Boiled Egg
26

Iceberg & Blue
Smoked Bacon
Tomato, Walnuts
Blue Cheese
Dressing
28

Kale Caesar
Farm Egg
Aged Parmesan
Garlic, Lemon &
Anchovy Dressing
28

Maine Lobster
Burrata
Hazelnuts
Beetroot Variations
Horseradish Dressing
39

BISTRO CLASSICS

Pâté "en Croûte".....22
Duck, Foie Gras, Apricot, Pistachio

Chilled Foie Gras Terrine.....36
Granny Smith Apple Marmalade
House-Made Brioche

Alsatian Flatbread.....18
Fromage Blanc, Bacon, Onions

Seared Foie Gras.....36
Pear, Shallots, Trumpet Mushrooms

House Made Charcuterie Board.....35
Assorted Pâtés, Terrines & Ham

Burgundy Escargots.....28
Garlic & Herb Almond Butter, Puff Pastry

Cavatelli Pork Ragout
Ricotta Salata
32 | 42

Ibérico Pork Cutlet
Roasted Apples, Brussels Sprouts
48

Steak Tartare Served Tableside
USDA Prime Sirloin, Cornichon, Capers, Parsley
Country Toast
38 | 56

Herb Roasted Organic Chicken for Two
Crispy Potatoes, Lemon Kale
Natural Chicken Jus
65

SEAFOOD

Maine Lobster Roll.....42
Lobster & Avocado on a Buttered Roll

Mediterranean Seabass.....44
Cauliflower Variations, Sauce "Grenobloise"

New England Casserole.....46
Mussels, Prawns, Sweet Corn, Spicy Pork Sausage
in Garlic Broth

Tasmanian Sea Trout.....45
Puy Lentil "Lyonnaise", Lemon Kale

Spaghetti "Nero".....33 | 40
Calamari, Prawns, Spicy Lobster Sauce

Roasted Maine Lobster.....120
Sauce "Américaine"

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

Add Seared Foie Gras Or 1/2 Grilled Lobster Tail
25

NEW YORK BURGERS

The Yankee Burger.....30
Butter Lettuce, Tomato, Onion, Sesame Bun
Add Bacon or Cheddar.....5

The Piggie Burger.....32
BBQ Pork, Mustard Slaw, Jalapeno Mayo
Cheddar Bun

The Frenchie Burger.....32
Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun

The Veggie Burger.....30
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