

# Fact Sheet



## ***db Bistro & Oyster Bar***

### Introduction

db Bistro & Oyster Bar is a casual French bistro and oyster bar. Much like its New York City counterpart, db Bistro & Oyster Bar prominently features Chef Daniel Boulud's love of seafood from around the world. Expect to find freshly shucked oysters from the Atlantic and Pacific Oceans, Boston Lobster, Alaskan king crab and freshly caught New Zealand seafood. Apart from a daily selection of crudo and ceviches, guests will find seafood-centric dishes ranging from a classic shrimp cocktail to crowd-pleasing lobster rolls. Seasonal dishes such as whole-roasted Mediterranean seabass are also available alongside bistro favourites including house-made charcuterie, hand-cut steak tartare and the French classic coq au vin.

The décor is contemporary, rendered particularly inviting by the handful of details evoking traditional bistro style - hanging globe lights, red leather banquettes and a colourful tiled floor. The restaurant is separated into three distinct areas: an oyster bar in the front of the restaurant, a circular bar enveloped in subway tiles evocative of the Paris metro with several inviting booths and a communal table, as well as a dining room with upper and lower sections with a view into the glass-enclosed kitchen. The more casual café has rich wood floors and a warm glow from light boxes evocative of a traditional Parisian bistro. There is also a private dining room accommodating up to 20 guests with a view into the wine cellar.

### The Team

#### **Daniel Boulud**

Chef Daniel Boulud is the chef-owner of several award-winning restaurants and the Feast & Fêtes catering company. While he hails from Lyon, France, it is in New York that he has truly mastered the dining scene and is today considered one of America's leading culinary authorities. Chef Boulud brings contemporary, seasonally-inspired French cuisine to his five restaurants in New York City. In 2008, Chef Boulud extended his culinary reach beyond the United States and opened a restaurant in Beijing, followed by DB Bistro Moderne in Vancouver.

Chef Boulud's culinary accolades include James Beard Foundation awards for "Outstanding Restaurateur", "Best Chef of New York City" and "Outstanding Chef of the Year". In addition, Restaurant Daniel was also cited as one of the 10 best restaurants in the world by the *International Herald Tribune* and has earned multiple Michelin stars and Wine Spectator's "Grand Award". In 2015, the World's 50 Best Restaurants awarded Boulud its Lifetime Achievement Award for his success as a restaurateur, businessman, and chef who is revered as one of the world's finest. Chef Boulud has also authored nine books and created three seasons of the television series *After Hours with Daniel*.

#### **Jonathan Kinsella (Executive Chef)**

Chef Jonathan Kinsella began his career in food when he ventured to Seattle as chef de partie under Chef Daisley Gordon at the French restaurant, Campagne. After a stint in Cincinnati where he attended the two-year program at The Midwest Culinary Institute, Jonathan moved to Chicago in 2005 to work as chef de partie at Tru. In 2007, the Chicago's Mobile Five Star Peninsula Hotel hired Kinsella as chef de cuisine.

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In August 2010, Kinsella joined Bar Boulud in New York City as executive sous chef, fulfilling a lifelong dream of working for Daniel Boulud's family of restaurants. Barely a year after joining Boulud's group, Kinsella was promoted to Executive Chef at Épicerie Boulud, next door to Bar Boulud on Manhattan's Upper West Side. In January 2013, Kinsella took the opportunity within the internationally-expanding Boulud empire to move halfway around the world to lend his talents as Executive Chef of db Bistro & Oyster Bar at Marina Bay Sands, Singapore.

## **Balthazar Pellissier (General Manager)**

Originally from Lyon, France, Balthazar Pellissier grew up with a strong passion for French cuisine and hospitality. He graduated in Switzerland with a bachelor's degree in International Hospitality Management in 2002, before holding management roles for numerous prestigious restaurants, hotels, and a luxury private guest house in Paris until 2013.

Balthazar officially joined Daniel Boulud's team as General Manager of Café Boulud & d|bar in the Four Seasons Hotel's flagship in Toronto in 2014. Three years later, he went on to assume executives roles for other restaurant and hospitality management groups, before joining db Bistro & Oyster Bar, Singapore in November 2018 as General Manager.

## **Mandy Pan (Executive Pastry Chef)**

Mandy Pan grew up in a small town in Malaysia and always had a deep curiosity for mixing ingredients and studying their reaction. After earning a Bachelor's degree in Applied Chemistry at the National University of Singapore, Chef Mandy joined her husband in America, where she pursued a diploma at The French Pastry School in Chicago in 2009. After a stint at the Ritz Carlton Chicago, she realised that her true calling was in the kitchen, and set her sights on working for the renowned chef Francois Payard in New York City. In 2011, she earned her place as the only female pastry cook on the team at Payard's New York City patisserie. In 2013, Mandy moved to Atlanta to lead the pastry team at the St. Regis hotel. She joined db Bistro & Oyster Bar in Singapore in 2014 as Pastry Sous Chef. It was here where Mandy began blending her French training with an appreciation for local fruits and ingredients. In July 2016, Mandy was appointed Executive Pastry Chef at db Bistro & Oyster Bar by Chef Daniel himself.

## **Fast Facts on db Bistro & Oyster Bar**

- db Bistro & Oyster Bar offers several spaces within the restaurant. There is a main dining area with seating capacity for 120 people, a stylish Oyster Bar with 24 seats, a café dining area for 60 people and a private dining room for up to 20 guests.
- The restaurant is located opposite Sands Theatre, at the Galleria Level of The Shoppes at Marina Bay Sands, Basement 1, #B1-48.
- The interior design of the restaurant is created by Jeffrey Beers International.
- Cuisine served is casual French bistro fare with a focus on seafood. Both ala carte and set menus are available.
- As a recipient of Wine Spectator's Best of Award of Excellence in 2015 and 2016, as well as Wine Spectator's Award of Excellence in 2014, db Bistro & Oyster Bar's wine lists rank amongst the top in Singapore.
- db Bistro & Oyster Bar is opened for lunch and dinner, and brunch on weekends. The opening hours are as follows:

<b>Lunch</b>	<b>Dinner</b>	<b>Weekend Brunch</b>
Monday - Friday 12pm – 5:30 pm	Tuesday - Saturday 5:30pm - 11pm	Saturday – Sunday 11am – 5:30pm

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- For reservations, please call 6688 8525 or email [dbreservations@marinabaysands.com](mailto:dbreservations@marinabaysands.com)
- Accolades that db Bistro & Oyster Bar has received include:
  - Wine & Dine Singapore's Top Restaurants 2018 - Wine List Award, Silver Winner
  - Wine & Dine Singapore's Top Restaurants 2017 - Wine List Award, Silver Winner
  - Wine & Dine Singapore's Top Restaurants 2017 - House of Stars (Awarded One Star)
  - Awards of Excellence—G Restaurant Awards 2017 by The Peak Selections: Gourmet & Travel
  - G Restaurant Awards 2016 – Award of Excellence
  - Wine & Dine Singapore's Top Restaurants 2016 - Most Outstanding Dining Experience
  - Wine & Dine Singapore's Top Restaurants 2016 - Wine List Award, Gold Winner
  - Wine & Dine Singapore's Top Restaurants 2016 - House of Stars (Awarded Two stars)
  - Wine Spectator's 2016 Best of Award of Excellence
  - Wine Spectator's 2015 Best of Award of Excellence
  - Wine Spectator's 2014 Award of Excellence
  - Wine & Dine Singapore's Top Restaurants 2015 - Wine List Award, Gold Winner
  - Wine & Dine Singapore's Top Restaurants 2015 - House of Stars(Awarded Two stars)
  - Cuisine & Wine Asia's Chef of the Month for October 2015 – Jonathan Kinsella (Executive Chef)