



bistro & oyster bar

BY CHEF DANIEL BOULUD

SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters
Served with Lemon, Mignonette & Cocktail Sauce
Starting at \$20 per Person

SIGNATURE SEAFOOD PLATTERS

Maine Lobster, Jumbo Prawns, Mussels, Clams
Ceviche & Tartares
Starting at \$50 per Person

OSCIETRA CAVIAR

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

DINNER EVENT MENU OPTIONS

THREE COURSES

\$85 per Person

First Course includes one choice from each of the Soup
Salad & Appetizer sections

Main Course includes one choice from each of the
Vegetarian, Seafood & Meat sections

Dessert Course includes one choice from the Dessert section

FOUR COURSES

\$98 per Person

First Course includes one choice from the Soup section

Second Course includes three choices from the
Salad & Appetizer sections

Main Course includes one choice from each of the
Vegetarian, Seafood & Meat sections

Dessert Course includes one choice from the Dessert
section

FIVE COURSES

\$125 per Person

First Course includes one choice from the Soup section

Second Course includes one choice from the Salad section

Third Course includes one choice from the
Appetizer section

Main Course includes one choice from each of the
Vegetarian, Seafood & Meat sections

Dessert Course includes one choice from the Dessert
section

PRIVATE WINE CELLAR TASTING MENU

\$1000 Minimum Spend

Enjoy a personalize dining experience in our award winning
wine cellar. Dine with up to six guests surrounded by one of
Singapore's best wine cellars and let the Chefs create a menu
inspired by & paired with your wine selections

FIRST COURSE

SOUPS

Sweet Corn Soup
Summer Vegetable Succotash
Smoked Paprika

French Onion Soup
Beef Consommé, Gruyère Croûtons
Supplement \$10

SALADS

The "BLT"
Burrata, Lettuce
Heirloom Tomatoes
Balsamic & Basil Dressing

Summer Kale
Sweet Corn, Avocado
Tomato, Hearts of Palm
Buttermilk Dressing

Lobster Cobb
Bacon, Egg, Avocado
Tomato, Butter Lettuce
French Dressing
Supplement \$10

APPETIZERS

Mushroom Flatbread
Aged Gruyère
Fromage Blanc

Pâté en Croûte
Duck, Pistachio
Apricot Mustard

Tuna Tartare
Passionfruit, Celery
Curry Aioli

Foie Gras Terrine
Apple Marmalade
House-Made Brioche
Supplement \$10

MAIN COURSE

VEGETARIAN

Rigatoni Pomodoro
Aged Parmesan

Ratatouille Provençale
Rosemary Focaccia Farm Egg

Wild Mushroom Risotto
Black Truffle, Aged Parmesan
Supplement \$10

SEAFOOD

Tasmanian Sea Trout
Haricots Verts, Parsley, Sauce
Amandine

Catch of the Day
Sauce Vierge

Grilled Half Lobster
Garlic & Herb Butter, Broccolini
Supplement \$10

MEAT

Herb Roasted Chicken Breast
Marbled Potato, Lemon Kale
Natural Jus

Petit Filet Mignon
Pomme Purée, Spinach
Peppercorn Sauce
Supplement \$10

SIDES

Supplement \$10 per Side

French Fries | Crispy Smashed Potatoes | Brussels Sprouts & Smoked Bacon
Wild Mushrooms | Lemon Kale | Sautéed Broccolini

DESSERTS

Molten Chocolate
Cookies & Cream Ice Cream

Coconut Rocher
Caramel Ice Cream

Seasonal Fruit Tart
Ice Cream | Sorbet

SWEET FINISH

Supplement \$5 per Person

Assorted Macarons
Chef's Selection

Warm Madeleines
Our Signature

Mignardises
A Playful End

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.



bistro & oyster bar

BY CHEF DANIEL BOULUD



WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

BUBBLY

Excellent for Welcome Drinks or as Brunch Libations

Prosecco
DOC "Extra Dry"
Zardetto, Italy, MV
20

Rose Champagne
Ruinart Brut
France, MV
38

Vintage Champagne
Dom Pérignon
France, 2010
50

THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect for Singapore's Tropical Climate

Conga Punch
Gold Rum 2001, Pineapple
Orange, Chartreuse
Orgeat Syrup
22

Zombie
Dark Rum, Gold Rum
Overproof Rum, Pernod
Falernum Syrup
22

Mai Tai
Dark Rum, Agricole
Rhum VSOP, Grand
Marnier, Orgeat Syrup
22

HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan
Vodka
Elderflower Liqueur
Fresh Lime, Orchid Iceball
22

Champagne Slings
Gin, Cointreau
Cherry Brandy
Pineapple, Champagne
22

Elixir Vert
Gin, Chartreuse Green
Pomme Perlant Juice
Lime Juice
22

SAKE

Regionally Inspired, Deliciously Bright, Effervescent Cocktails

Bonsai Bloom
Sake, Gin, Yuzu
Lychee Juice
Fresh Cucumber
22

Geisha
Gin, Umeshu
Elderflower Liqueur
Yuzu
22



BEVERAGE PACKAGES

BASIC

\$15 per Person up to Two (2) Hours

San Pellegrino & Voss Water, Soft Drinks, Juices

STANDARD

**\$35 per Person for One (1) Hour
\$50 per Person for Two (2) Hours
\$60 per Person for Three (3) Hours**

House Pour White & Red Wine, Draft Beer
Soft Drinks, Juices, San Pellegrino & Voss Water

PREMIUM

**\$55 per Person for One (1) Hour
\$75 per Person for Two (2) Hours
\$85 per Person for Three (3) Hours**

Sommelier's Selection of Champagne
House Pour White & Red Wine, Draft Beer
Soft Drinks, Juices, San Pellegrino & Voss Water
House Spirits



HOT BEVERAGES

\$8 Supplement per Person

Freshly Brewed Coffee & Tea



EVENT WINE LIST

SPARKLING

Prosecco, DOC "Extra Dry", Zardetto, Italy, MV	100
Champagne, Piper-Heidsieck Cuvée, Brut, MV	140
Rosé Champagne, Piper-Heidsieck Sauvage Brut Réserve, MV	140
Vintage Champagne, Dom Pérignon, France, 2010	480

WHITE

Pinot Grigio, Tenuta Macan, Friuli Venezia Giulia IGT, Italy, 2019	90
Chardonnay, Domaine Louis Moreau, Burgundy, France, 2019	100
Sauvignon Blanc, Dourthe N°1, Bordeaux, France, 2019	105
Riesling, Trimbach, France, 2018	125
Chenin Blanc, Lieu Dit, Santa Ynez Valley, Santa Barbara County, USA, 2016	170

RED

Malbec, Catena, Mendoza, Argentina, 2017	105
Shiraz, St. Hallett Faith, Barossa Valley, South Australia, 2019	115
Pinot Noir, Bourgogne, Cuvée Saint-Vincent, Burgundy, France, 2018	120
Tempranillo, Torres, Celeste Crianza, Spain 2017 (1.5L)	200
Sangiovese, Podernuovo a Palazzone, Therra, Tuscany, Italy, 2013 (1.5L)	200

SWEET

Moscato d'Asti, Nivole, Michele Chiarlo, Piedmont, Italy, 2019	90
--	----

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.

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.