

PRIVATE DINING WINTER DINNER MENUS



Thank you for your inquiry, and we are delighted to host your event at db Bistro & Oyster Bar!

Chef Daniel Boulud's family of worldwide restaurants are renowned and awarded for our commitment to excellence in food & service. Executive Chef Jonathan Kinsella and his team will create a menu on a weekly basis to feature the season's most inspiring ingredients. Your guests will be offered a selection of dishes on the day of your private event. Should your guests have any dietary restrictions, please let us know in advance so that we may customize a menu and make the necessary preparations. All special requests will be entertained as we are here to ensure that your event exceeds your expectations!

Should you have any questions, please contact our private dining coordinator, Riza Padua at +65 6688 8525. She will be happy to personally assist you with your event details.

Bon Appétit!



bistro & oyster bar

BY CHEF DANIEL BOULUD

PASSED CANAPÉS

Selection of Five Savory & Three Sweet
\$45 per Guest up to Two (2) Hours

Selection of Ten Savory & 5 Sweet
\$55 per Guest up to Two (2) Hours

Chef's Specialty Selection of Fifteen Savory & Seven Sweet
\$65 per Guest up to Two (2) Hours

Vegetarian

English Pea Hummus on a Charcoal Cracker
Herbed Goat Cheese on a Buttermilk Crisp
Olive Tapenade with Tomato Confit
Chickpea Panisse with Harissa Ketchup
Truffled Grilled Cheese Sandwich
Herbed Falafel with Spiced Yogurt
Warm Gougère with Mornay
Tzatziki & Cucumber Cups
Wild Mushroom Arancini
Roasted Tomato Farçi
Tomato & Mozzarella
Ratatouille en Gelée

Seafood

Seasonal Oysters with Yuzu-Kosho Vinaigrette
Maine Lobster with Citrus & Avocado on Flaxseed Crisp
Smoked Salmon "Mille-Feuille" with Lemon & Dill
Shrimp Cocktail with House Made Cocktail Sauce
Sesame Seared Tuna with Wasabi on Rice Crisp
Crispy Fried Oysters with Spicy Tartar Sauce
Oscietra Caviar, Roasted Beets & Seaweed
Anchovies & Butter on Toast
Tuna Niçoise in Lettuce Cup
Spicy Tuna Tartare
Lump Crab Cakes

Charcuterie

House-Made Parisian Ham on a Cheese Puff
Pork & Chicken Liver Pâté on Sourdough
Sliced Parma Ham on Tomato Toast
Pork, Foie Gras & Bacon Pâté
Foie Gras Bon Bon on Brioche
Crispy Duck Rillettes in Filo with Hoisin
Prosciutto & Sicilian Melon
Smoked Bacon-Wrapped Dates
Crispy Asparagus with Parma Ham
Duck Pâté "en Croûte"

Meat

Beef Carpaccio on Horseradish Potato Chip
Alsatian Tarte Flambée with Bacon & Onion
Grilled Filet Mignon & Foie Gras "Rossini"
Twice Baked Potato with Smoked Bacon
Classic Steak Tartare on Country Toast
Black Pepper Chicken Lollipop Drumlet
Crispy Pork Belly with Dijon Mustard
Harissa Grilled Lamb Skewers

FRUIT

Seasonal Fruit Tartelettes
Assorted Pate de Fruit
Crème Brulee
Financier

CHOCOLATE

Churros with Hot Chocolate Sauce
Miniature Chocolate Cake
Ice Cream Lollipop
Mini S'mores
Azelia Bar

SIGNATURES

Assorted Macarons
Assorted Bon-Bons
Madeleines
Rocher

Please note that this menu is applicable only for the Winter 2018. 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.



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BY CHEF DANIEL BOULUD

THREE (3) COURSE BISTRO MENU

\$85 per Guest

Add a glass of House Pour White or Red Wine for a \$12 Supplement

FIRST COURSE – CHOICE OF

Wild Mushroom Soup
Olive Oil Croûtons, Celery

Roasted Beets & Warm Goat Cheese
Haricots Verts, Hazelnuts, Yogurt Dressing

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

Pâté Grand-Mère
House Pickles, Whole Grain Mustard, Country Toast

Second Course - CHOICE OF

Cavatelli Bolognese
Aged Parmesan

Tasmanian Sea Trout
Brussels Sprouts Marmalade, Lemon Chicken Jus

Herb Roasted Organic Chicken
Crispy Smashed Potatoes, Lemon Kale, Natural Jus

Petite Fillet Mignon “Au Poivre”

Potato Gratin, Sautéed Spinach, Peppercorn Sauce
\$15 Supplement per Guest

Dessert

Molten Chocolate Cake
Sea Salt Caramel, “Hot Chocolate” Ice Cream

Seasonal Fruit Tart
Vanilla Ice Cream

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FOUR (4) COURSE BROADWAY MENU

\$98 per Guest

Add our Sommelier's Wine Pairing - \$55 per Guest

First Course

Wild Mushroom Soup
Olive Oil Croutons, Celery

Second Course

Roasted Beets & Warm Goat Cheese
Haricots Verts, Hazelnuts, Yogurt Dressing

Tuna Tartare
Cucumber, Harissa, Mint Yogurt

Foie Gras Terrine
Organic Honeycomb, Hazelnuts, House-Made Brioche

Third Course

Cavatelli "Arrabbiata"

Eggplant, House-Made Ricotta

Tasmanian Sea Trout
Brussels Sprouts Marmalade, Lemon Chicken Jus

Herb Roasted Organic Chicken
Crispy Smashed Potatoes, Lemon Kale, Natural Jus

The Original db Burger
Sirloin Burger Filled with Braised Short Ribs & Foie Gras, Parmesan Bun
\$10 Supplement per Guest

Petite **Fillet Mignon "Au Poivre"**
Potato Gratin, Sautéed Spinach, Peppercorn Sauce
\$15 Supplement per Guest

Dessert

Le Tropical
Mango Variations, Coconut Gelée, Passion Fruit Banana Sorbet

Molten Chocolate Cake
Sea Salt Caramel, "Hot Chocolate" Ice Cream

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BY CHEF DANIEL BOULUD

FIVE (5) COURSE TASTING MENU

\$125 per Guest

Add our Sommelier's Wine Pairing - \$75 per Guest

First Course

Seasonal Oyster
Yuzu Kosho Mignonette

Second Course

Kale Caesar Salad
Garlic & Anchovy Dressing, Farm Egg, Aged Parmesan

Tuna Tartare
Cucumber, Harissa, Mint Yogurt

Third Course

Jumbo Lump Crab Cakes
Celery Root Slaw, Chili Aioli

Seared Foie Gras
Orange Marmalade, Radish, Shallots

Main Course

Grilled Lobster
Garlic Butter, Broccolini

Petite **Fillet Mignon "Au Poivre"**
Potato Gratin, Sautéed Spinach, Peppercorn Sauce

Dessert

Le Tropical
Mango Variations, Coconut Gelée, Passion Fruit Banana Sorbet

Coffee Napoleon
Dark Chocolate Cream, Praline Variations, Gula Melaka Ice Cream

Complimentary Warm Madeleines

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MENU INDULGENCES

To Share

Seasonal Selection of Oysters
Freshly Shucked & Served with Mignonette, French & American Cocktail Sauce
\$75 per Dozen

Signature Seafood Platters
Oysters, Lobster, Shrimp, Littleneck Clams, Mussels, Tartare
\$125 Petit | \$175 Grand | \$275 Royal

Alsatian Flatbread
Fromage Blanc, Bacon, Onion
\$18 Full

House Made Charcuterie & Cheeses
Terrines & Pâté, Cured Hams, Pickles and Mustard
\$22 small board | \$40 large board

Birthday & celebration cakes
Customized Cake Available by Request

New York Cheesecake
Choice of Tropical Fruit or Mixed Berries
\$15 per Guest (Minimum of 6 Guests Needed)

Berries & Cream "Mille-Feuille"

Seasonal Berries, Vanilla Crème, Caramelized Puff Dough
\$15 per Guest

Baked Alaska
Seasonal fruit Sorbet, Baked Meringue, Flambée Tableside
\$15 per Guest

Chocolate Mousse Cake
Dark & Milk Chocolate, Hazelnuts, Vanilla Ice Cream
\$15 per Guest

To Gift & Takeaway

Chef's Selection of Seasonal Macarons
\$10 per Box

Chef Daniel Boulud's Collection of Cookbooks
Starting at \$25 per Book

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WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

Starting at \$20 per Person

Bubbly Excellent for Welcome Drinks or as Brunch Libations

Welcome Glass of Prosecco DOC "Extra Dry", Zardetto, Veneto MV
Welcome Glass of Rose Champagne Bauguet – Jouette, Brut, Epernay
Welcome Glass of Vintage Champagne Dom Pérignon, Épernay
Kir Impérial Cognac, Cassis Mirabelle, Fresh Lemon
Big Apple Spritz Calvados, Sheppy's Cider, Champagne, Fresh Lemon
Summer in Sicily Vodka, Blood Orange, Aperol, Sambuca, Honey, Fresh Basil

House specialties Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan Vodka, Elderflower Liqueur, Fresh Lime, Orchid Iceball
Lost in the Woods Gin, Absinthe, Thyme Blueberries, Lemon
East Side Gin & Tonic Gin, Grapefruit Tonic Rosemary, Confit Citrus

The tiki bar Refreshing Tiki Themed Drinks Perfect for Singapore's Tropical Climate

Conga Punch Gold Rum 2001, Pineapple, Orange, Chartreuse, Orgeat Syrup
Hurricane Dark Rum, White Rum, Fresh Fruit Juices, House Made Grenadine
Mai Tai Dark Rum, Agricole Rhum VSOP, Grand Marnier, Orgeat Syrup

Sake & sochu Regionally Inspired Cocktails with Flavors of the East

Bonsai Bloom Sake, Gin, Yuzu, Lychee Juice, Fresh Cucumber
Tokyo Rose Umeshu, Sochu, Gin, Grenadine, Yuzu, Rose Water
Passion-Bubble Tea Sake, Peach Schnapps, Fresh Passion Fruit, Champagne

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BEVERAGE PACKAGES

Basic

Soft Drinks, Fiji & San Pellegrino Water
Starting at \$15 per Person

Standard

House Pour White & Red Wine
Menabrea Draft Beer, Soft Drinks, Fiji & San Pellegrino Water
Starting at \$30 per Person

PREMIUM

Sommelier's Special Selection of Champagne, White & Red Wine, House Spirits
Menabrea Draft Beer, Soft Drinks, Fiji & San Pellegrino Water
Starting at \$50 per Person

NON-ALCOHOLIC BEVERAGE ADDITIONS

Fresh juice bar

House Recipes

ABC
Apple, Beetroot, Carrot

Supergreen
Green Apple, Spinach, Kale
Pear, Celery

Le Tropical
Pineapple, Lime, Orange, Mango

Create Your Own
Maximum of Three (3) Ingredients per Juice
Apple, Pear, Carrot, Beetroot, Celery, Orange, Grapefruit, Ginger, Melon, Watermelon, Kale, Spinach, Fennel
Mango, Pineapple, Lemon, Lime, Chili

Choice of Two (2) Juices - \$10 per Person

Hot beverages

Freshly Brewed Vittoria Coffee and Harney & Son's Loose Tea
\$8 Supplement per Person

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SPECIAL EVENT WINE LIST

Full Wine List Available Upon Request

SPARKLING

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|-----------------------------------------------------------|------|-----|
| Prosecco, DOC "Extra Dry", Zardetto, Veneto | MV | 100 |
| Champagne, Pierre Paillard "Cuvée Daniel" Bouzy Grand Cru | MV | 175 |
| Rosé Champagne, Bruno Paillard, Premiere Cuvée | MV | 205 |
| Vintage Champagne, Dom Pérignon, Épernay | 2006 | 480 |

White

| | | |
|------------------------------------------------------------------------|------|-----|
| Chenin Blanc, Anjou, Château La Roulerie, Loire Valley | 2011 | 85 |
| Muscadet, Sèvre-et Maine "Sur Lie" A.M Brégeon | 2015 | 95 |
| Chardonnay, William Ferve, Petit Chablis, Burgundy | 2015 | 95 |
| Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand | 2016 | 105 |
| Tokaj, "Dry" Furmint Selection, Hétszóló, Hungary | 2011 | 105 |
| Riesling, Spätlese, Josephshöfer, Mosel, Germany | 2013 | 185 |
| Chardonnay, Chassagne-Montrachet 1er Cru "La Maltroie" Colin, Burgundy | 2013 | 305 |

Red

| | | |
|--------------------------------------------------------------|------|-----|
| Shiraz, Private Bin McGuigan, South Australia | 2015 | 80 |
| Pinot Noir, "Cuvée St Vincent, Vincent Girardin, Burgundy | 2015 | 100 |
| Malbec, Catena Mendoza, Argentina | 2014 | 105 |
| Grenache, Humilitat, Massart & Brunet, Priorat, Spain | 2012 | 125 |
| Merlot, Clos St Vincent Grand Cru, Saint Emilion | 2011 | 125 |
| Sangiovese, Rosso Di Montalcino, Mastrojanni, Tuscany, Italy | 2014 | 140 |
| Cabernet Sauvignon, Joseph Phelps, Napa Valley, California | 2008 | 325 |

Sweet

| | | |
|-------------------------------------------------------------------|------|-----|
| Muscat, De Beaume De Venise, Domaine Durban, Rhone Valley, France | 2008 | 140 |
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Please note that some bottle vintages may roll over; we would be delighted to confirm with you upon request.

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