



We look forward to welcoming you and your guests to db Bistro & Oyster Bar.

Executive Chef Jonathan Kinsella and his team create the brunch menu on a weekly basis to feature the season's most inspiring ingredients.

The attached menu illustrates only the structure and style of our brunch prix fixe menu; the specific dishes listed will not necessarily be applicable. Once you have confirmed your booking with us, we will be in touch with you closer to the date with the lunch set menu relevant to the date of your private event.

Your guests will be invited to choose from the listed dishes on the day of your private event. The Menu Indulgences are options available to you to personalize your function as well as elevate your guests' experience.

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.

Kindly note that the brunch set menu does include a beverage.

Following the menus, we have also attached our Special Event Wine List and Beverage Packages should you wish to include such with your private function. Our sommelier will be delighted to assist you with the wine selection or arrange for a wine pairing with your particular menu. We encourage choosing your wines prior to the event so that we may procure the number of bottles accordingly.

Should you have any questions or guidance, please do not hesitate to reach out to the Private Events Manager who will be happy to personally assist you with your event details.

Bon Appétit!



bistro & oyster bar

BY CHEF DANIEL BOULUD

Private Dining & Entertaining Brunch Menus
Autumn 2015

THREE (3) COURSE BRUNCH MENU

\$68 per Guest, Including 1 Glass of Juice (Orange or Apple)

Please note that this menu changes on a weekly basis.

First Course

Roasted Butternut Squash Soup

Cinnamon Marshmallow, Toasted Pumpkin Seed Oil

or

Line-Caught Tuna "à la Niçoise"

Tuna Confit, Tomatoes, Boiled Egg, Potatoes

Olives, Fine Beans, Tonnato Dressing

Second Course

House-Made Cavatelli Pasta

Wild Mushrooms, Aged Parmesan, Garlic Cream

or

Daniel Boulud's Signature Croque Madame

Warm Parisian Ham, Gruyère, Béchamel, Farm Egg

or

Duck Hash

Soft-Cooked Farm Egg, Duck Confit, Crispy Yellow Potatoes, Arugula Salad

Optional db Burger Addition

Sirloin Burger Filled with Braised Short Ribs & Foie Gras

Served on a Parmesan Bun

\$15 Supplement per Guest (For Parties Up to 20 Guests)

as a 2nd Course Option

\$10 Supplement per Guest to Share (Cut into 4)

Dessert

French Toast à l'Alsacienne "Kugelhopf"

Apple Compote, Fromage Blanc

or

Crêpes

Hot Chocolate Sauce, Dulce de Leche, Chantilly

or

Molten Chocolate Cake

Sea Salt-Caramel, "Hot Chocolate" Ice Cream

Please note that this menu is applicable only for the summer of 2015. The Chef may alter components of dishes throughout the season, depending on the availability of specially procured products.

Prices are subject to service charge, gratuity & prevailing government tax.



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MENU INDULGENCES

To Share

Alsatian Tarte Flambée

Crispy Flatbread, Fromage Blanc, Bacon, Onion

\$18 per Serving

Oysters – Market Selection

Freshly Shucked Seasonal Oysters

Served with Mignonette, French & American Cocktail Sauce

\$90 per Dozen

Seafood Platter

Oysters, Lobster, Shrimp, Razor Clams

Mussels, Tartare

\$125 Petit | to share for 2 pax

\$175 Grand | to share for 4 pax

\$375 Royal | to share for 6 pax

To Celebrate

New York Cheesecake

Choice of Tropical Fruit or Mixed Berries

\$80 per Cake (6 to 8 slices), 2 Hour Notice

Mille-Feuille Cake

Diplomat Cream, Seasonal Berries

\$15 per Guest, 1 Day Notice

Baked Alaska

Seasonal Fruit Sorbet, Baked Meringue, Flambée Tableside

\$10 per Guest, 1 Hour Notice

Chocolate Mousse Cake

\$15 per Guest, 2 Hour Notice

To Gift & Takeaway

Chef's Selection of Seasonal Macarons (6 Pieces)

\$10 per Box

**Should you wish to customize the box with your corporate logo,
we require at least one (1) week advance notice for preparations**

\$1 Supplement per Box

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Autumn 2015

SPECIAL EVENT WINE LIST

*Our sommelier will be delighted to assist you in selecting wines for your event,
either from our Special Event Wine List or Master Wine List
(Available on our website www.dbbistro.com)*

SPARKLING

André-Michel Brégeon, Loire Valley France	MV	105
Pierre Paillard "Cuvée Daniel" Bouzy Grand Cru, Champagne France	MV	150
Taittinger, Prestige Rosé, Champagne	MV	200

White

Sauvignon Blanc, Château la Rose Bellevue, Bordeaux France	2013	80
Chenin Blanc, Château de la Roulerie, Loire Valley France	2011	85
Chardonnay, Bernard Defaix, Petit Chablis, Burgundy France	2014	105
Riesling Trocken, Dönnhoff, Nahe Germany	2012	115

Red

Merlot, Château la Rose Mayat, Bordeaux France	2009	85
Shiraz, Winner's Tank, Langhorne Creek South Australia	2013	105
Sangiovese, Castello Montaùto, Chianti, Tuscany Italy	2013	105
Pinot Noir, Albert Ponnelle, Burgundy France	2012	125
Cabernet Sauvignon, Château Larose-Trintaudon, Bordeaux France	2009	125

Sweet

Gewurztraminer, Domaine Zind-Humbrecht, Alsace France	2011	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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BEVERAGE PACKAGES

Basic

Soft Drinks, Juices, Mineral Water

Over the Course of Lunch \$15 per Person

Additional Coffee & Tea Service | \$6 Supplement per Person

Standard

House Pour White & Red Wine
Tiger Beer, Soft Drinks, Juices, Mineral Water

Over the Course of Lunch \$25 per Person

Additional Coffee & Tea Service | \$6 Supplement per Person

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