

PRIVATE DINING AUTUMN BRUNCH 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

THREE (3) COURSE BRUNCH MENU

\$68 per Guest

Including 1 glass of Juice (Orange or Apple)

First Course – CHOICE OF

Hokkaido Pumpkin Soup
Duck Confit, Celery, Pumpkin Seeds

Tuna Niçoise
Tuna Confit, Tomatoes, Boiled Egg, Potatoes
Olives, Fine Beans, Tonnato Sauce

Pâté Grand-Mère
Country Pork Terrine, Pickles, Mustard

Second Course – CHOICE OF

Cavatelli Bolognese
Aged Parmesan

Tasmanian Sea Trout
Puy Lentils "Lyonnaise", Lemon Kale

Daniel Boulud's Signature Croque Madame

Warm Parisian Ham, Gruyère, Béchamel, Farm Egg

Maine Lobster Bénédicte
Poached Farm Eggs, Toasted English Muffin, Sauce Choron
\$10 Supplement per Guest

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

Dessert – CHOICE OF

Mandy's "Kaya" French Toast
Tropical Fruits, Coconut Jam

Crêpes
Hot Chocolate Sauce, Dulce de Leche, Chantilly

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

Please note that this menu is applicable only for the Autumn 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.



bistro & oyster bar
BY CHEF DANIEL BOULUD

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
\$60 (For 6 – 8 guests)

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

Please note that this menu is applicable only for the Autumn 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.



bistro & oyster bar
BY CHEF DANIEL BOULUD

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

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

Please note that this menu is applicable only for the Autumn 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.



bistro & oyster bar
BY CHEF DANIEL BOULUD

BEVERAGE PACKAGES

Basic

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

Standard

House Pour White & Red Wine
Menabrea Draft Beer, Sheppy's Draft Cider, Soft Drinks, Fiji & San Pellegrino Water
Starting at \$25 per Person

PREMIUM

Sommelier's Special Selection of Champagne, White & Red Wine, House Spirits
Menabrea Draft Beer, Sheppy's Draft Cider, Soft Drinks, Fiji & San Pellegrino Water
Starting at \$40 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 Coffee and Tea
\$8 Supplement per Person

Please note that this menu is applicable only for the Autumn 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.



bistro & oyster bar
BY CHEF DANIEL BOULUD

SPECIAL EVENT WINE LIST

Full Wine List Available Upon Request

SPARKLING

Prosecco, DOC "Extra Dry", Zardetto, Veneto	MV	100
Champagne, Pierre Paillard "Cuvée Daniel" Bouzy Grand Cru	MV	175
Rosé Champagne, Bruno Paillard, Première Cuvée	MV	205
Vintage Champagne, Dom Pérignon, Épernay	2009	480

White

Pinot Grigio, Tenuta Macan, Veneto, Italy	2013	80
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	2017	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	2016	80
Pinot Noir, "Cuvée St Vincent, Vincent Girardin, Burgundy	2015	100
Malbec, Catena Mendoza, Argentina	2015	105
Grenache, Humillat, Massart & Brunet, Priorat, Spain	2014	125
Merlot, Clos St Vincent Grand Cru, Saint Emilion	2011	125
Sangiovese, Rosso Di Montalcino, Mastrojanni, Tuscany, Italy	2015	140
Cabernet Sauvignon, Joseph Phelps, Napa Valley, California	2011	325

Sweet

Muscat, De Beaume De Venise, Domaine Durban, Rhone Valley, France	2008	140
---	------	-----

Please note that some bottle vintages may roll over; we would be delighted to confirm with you upon request.

Please note that this menu is applicable only for the Autumn 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.