

PRIVATE DINING AUTUMN 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 (5) Savory & Three (3) Sweet
\$45 per Guest up to Two (2) Hours

Selection of Ten (10) Savory & Five (5) Sweet
\$55 per Guest up to Two (2) Hours

Chef's Specialty Selection of Fifteen (15) Savory & Seven (7) Sweet
\$65 per Guest up to Two (2) Hours

Vegetarian

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

Seafood

- 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
- Tasmanian Sea Trout Poké
- Spicy Tuna Tartare
- Lump Crab Cakes
- Brandade Fritters

Charcuterie

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

Meat

- Beef Carpaccio on Horseradish Potato Chip
- Alsatian Tarte Flambée with Bacon & Onion
- Grilled Filet Mignon & Foie Gras "Rossini"
- Classic Steak Tartare on Country Toast
- Crispy Pork Belly with Dijon Mustard
- Sweet & Sour Duck with Pineapple
- Harissa Grilled Lamb Skewers
- Black Pepper Chicken Yakitori
- House-Made Chicken Curry Puff

FRUIT

- Seasonal Fruit Tartelettes
- Assorted Pate de Fruit
- Crème Brulee
- Financier

CHOCOLATE

- Churros with Hot Chocolate Sauce
- Miniature Chocolate Cake
- Mini S'mores
- Azelia Bar

SIGNATURES

- Assorted Macarons
- Assorted Bon-Bons
- Madeleines
- Rocher

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

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

Hokkaido Pumpkin Soup
Duck Confit, Celery, Pumpkin Seeds

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
Puy Lentils “Lyonnaise”, Lemon Kale

Herb Roasted Chicken
Mixed Grains, Sauce Vierge

Petit Filet Mignon “Au Poivre”
Potato Gratin, Sautéed Spinach, Peppercorn Sauce
\$15 Supplement per Guest

Dessert – CHOICE OF

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

Seasonal Fruit Tart
Vanilla 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

FOUR (4) COURSE BROADWAY MENU

\$98 per Guest

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

FIRST COURSE – CHOICE OF

Hokkaido Pumpkin Soup
Duck Confit, Celery, Pumpkin Seeds

SECOND COURSE – CHOICE OF

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

Tuna Tartare
Cucumber, Harissa, Mint Yogurt

Foie Gras Terrine
Granny Smith Apple Marmalade, House-Made Brioche

THIRD COURSE – CHOICE OF

Cavatelli Pomodoro
Zucchini, Eggplant, House-Made Ricotta, Fresh Basil

Tasmanian Sea Trout
Puy Lentils "Lyonnaise", Lemon Kale

Herb Roasted Chicken
Mixed Grains, Sauce Vierge

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

Petit Filet Mignon "Au Poivre"
Potato Gratin, Sautéed Spinach, Peppercorn Sauce
\$15 Supplement per Guest

DESSERT – CHOICE OF

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

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

FIVE (5) COURSE TASTING MENU

\$125 per Guest

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

FIRST COURSE – CHOICE OF

Seasonal Oyster
Yuzu Kosho Mignonette

SECOND COURSE – CHOICE OF

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

Tuna Tartare
Cucumber, Harissa, Mint Yogurt

THIRD COURSE – CHOICE OF

Jumbo Lump Crab Cakes
Celery Root Slaw, Chili Aioli

Seared Foie Gras
Flame Grapes, Wild Mushrooms, Verjus

MAIN COURSE – CHOICE OF

Grilled Lobster
Garlic Butter, Broccolini

Petit Filet Mignon “Au Poivre”

Potato Gratin, Sautéed Spinach, Peppercorn Sauce

DESSERT – CHOICE OF

Peaches & Cream
Variations of Peach, Earl Grey Crumble, Vanilla Chantilly

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

Complimentary Warm Madeleines

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 Bauget – 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.



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 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.



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, Premiere Cuvée	MV	205
Vintage Champagne, Dom Pérignon, Épernay	2009	480

White

Pinot Grigio, Tenuta Maccan, 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, Hétszöló, 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, Humillitat, 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.