



bistro & oyster bar  
BY CHEF DANIEL BOULUD

## PRIVATE DINING AUTUMN LUNCH 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!

db Bistro & Oyster Bar Singapore  
10 Bayfront Avenue | Singapore 018956  
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**THREE (3) COURSE LUNCH MENU**

*\$52 per Guest*

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

First Course – CHOICE OF

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Hokkaido Pumpkin Soup  
Duck Confit, Celery, Pumpkin Seeds

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

**Duck Pâté “en Croûte”**

Green Peppercorns, Foie Gras

Second Course – CHOICE OF

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

Tasmanian Sea Trout  
Puy Lentils “Lyonnaise”, Lemon Kale

Herb Roasted Chicken  
Mixed Grains, Sauce Vierge

Petit Filet Mignon  
Potato Gratin, Sautéed Spinach, Peppercorn Sauce  
*\$15 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

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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.



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## MENU INDULGENCES

### To Share

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#### 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*

#### Alsation 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*

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#### 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

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#### **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*

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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*

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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*

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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*

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

Tokyo Rose Umeshu, Sochu, Gin, Grenadine, Yuzu, Rose Water

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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, **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*

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## 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 Brégon	2015	95
Chardonnay, William Ferve, Petit Chablis, Burgundy	2015	95
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	2017	105
Tokaj, "Dry" Furmint Selection, Hétszölő, 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
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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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