



bistro & oyster bar

BY CHEF DANIEL BOULUD

SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters
Served with Lemon, Mignonette & Cocktail Sauce
Half Dozen 40 · One Dozen 75

SIGNATURE SEAFOOD PLATTERS

Chef's Selection of Fresh Oysters, Maine Lobster
Jumbo Prawns, Mussels, Clams, Ceviche & Tartares
Petit 125 | Grand 175 | Royal 275

OSCIETRA CAVIAR

db Bistro Signature Kaluga Caviar

Traditional Condiments
30g 98 | 50g 148

Caviar "Sandwich"

Brioche, Red Onion Crème Fraîche, Boiled Farm Egg
50

SEAFOOD STARTERS

Jumbo Shrimp Cocktail	39
House-Made Cocktail Sauce & Lemon	
Chilled Maine Lobster	40 65
Tarragon Aioli, French & American Cocktail Sauces	
Smoked Scottish Salmon	28
Fingerling Potato Salad, Mustard Dressing	
Spicy Tuna Tartare	30 40
Harissa, Cucumber, Mint Yogurt	
Tasmanian Sea Trout Poké	28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado	
Alaskan King Crab Cocktail	40
Cucumber, Mango, Avocado	
Charred Spanish Octopus	32
Stewed Sweet Peppers, Crispy Garlic	
Raw Bar Trio	75
Alaskan King Crab Cocktail, Spicy Tuna, Sea Trout Poké	
Add Maine Lobster	25

SEAFOOD

Maine Lobster Roll	42
Lobster & Avocado on a Buttered Roll	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
New England Casserole	46
Clams, Mussels, Prawns, Sweet Corn, Spicy Pork Sausage in Garlic Broth	
Tasmanian Sea Trout	45
Lambic Braised Red Cabbage, Turnips, Mustard Velouté	
Mediterranean Sea Bass	44
Cauliflower, Capers, Raisins, Brown Butter	
Grilled Maine Lobster	98
Garlic & Herb Butter	

SIDES

French Fries 14 · Crispy Smashed Potatoes 15
Lobster & Cauliflower Gratin 25 · Ratatouille 14
Brussels Sprouts & Smoked Bacon 15 · Wild Mushrooms 15
Lemon Kale 16 · Sautéed Broccolini 17

Prices listed are subject to GST & Service Charge

FOLLOW US ON

EXPRESS LUNCH

— Two Courses 32 | Three Courses 42 —

Wild Mushroom Soup
Duck Confit
Celery Variations

Tuna Niçoise
Cherry Tomatoes, Potatoes
Olives, Beans, Tonnato Sauce
Boiled Egg

Duck Pâté "en Croûte"
Foie Gras, Green Peppercorns
Pickles, Mustard

The db Club Sandwich
Smoked Turkey, Bacon, Egg, Avocado Lettuce
Tomato, Pullman Bread

Daniel Boulud's Pain Bagnat
House-Cured Tuna Sandwich, Olive Avocado,
Egg, Lettuce, Tomato, Aioli

Cavatelli Duck Ragout
Butternut Squash, Aged Parmesan

French Dip
Roast Beef Sandwich, Gruyère, Au Jus

Oyster Bar Fish & Chips
Beer Battered Holland Perch
House Made Tartar Sauce
\$10 Supplement

Azelia Tart
Coffee Cremeux, Caramelized Hazelnut
Coffee Cardamom Ice Cream

Mascarpone Panna Cotta
Pear Compote, Olive Oil Cake
Yogurt Sorbet

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère
Croûtons
22

Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
28

Wild Mushroom Soup
Duck Confit
Celery Variations
20

Traditional Cobb
Chicken, Blue Cheese
Bacon, Avocado, Egg
Iceberg Lettuce
Buttermilk Dressing
28

House Chop
Belgian Endive
Poached Pear
Candied Walnuts
Blue Cheese Dressing
28

Kale Caesar
Farm Egg
Aged Parmesan
Garlic, Lemon &
Anchovy Dressing
28

Maine Lobster
Burrata, Beets
Horseradish
Chicory
Hazelnuts
39

BISTRO CLASSICS

Steak Tartare Served Tableside.....38 | 56
USDA Prime Sirloin, Cornichon, Capers
Parsley, Country Toast

Chilled Foie Gras Terrine.....36
Granny Smith Apple Marmalade
House-Made Brioche

Alsatian Flatbread.....18
Fromage Blanc, Bacon, Onions

Seared Foie Gras.....36
Flame Grapes, Wild Mushrooms, Verjus

House Made Charcuterie Board.....35
Assorted House-Made Pâtés & Terrines

Burgundy Escargots.....28
Garlic & Herb Almond Butter

STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

Petit Filet Mignon
AUS Prime
65

Ribeye
USDA Prime
80

New York Strip
USDA Prime
88

"Châteaubriand" for Two
AUS Prime
165

Add Seared Foie Gras Or 1/2 Grilled Lobster Tail 25

NEW YORK BURGERS

The Yankee Burger.....30
Butter Lettuce, Tomato, Onion, Sesame Bun
Add Bacon or Cheddar.....5

The Piggie Burger.....32
BBQ Pork, Mustard Slaw, Jalapeno Mayo
Cheddar Bun

The Frenchie Burger.....32
Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun

The Veggie Burger.....30
Herb Falafel, Roasted Bell Pepper
Harissa, Cucumber, Tzatziki, Pickled Onion
Focaccia Bun

The Original db Burger.....45
Signature Burger Filled with Short Ribs & Foie Gras
Parmesan Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan