



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	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
Raw Bar Trio	75
Alaskan King Crab Cocktail, Spicy Tuna, Sea Trout Poké	
Add Maine Lobster	25

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 Broccoli 17

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

FOLLOW US ON

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère
Croûtons
22

Lobster Bisque
Corn Bread Croutons
Tarragon, Cognac
28

Wild Mushroom Soup
Duck Confit
Celery Variations
20

Tuna Niçoise
Cherry Tomatoes
Potatoes, Olives, Beans
Tonnato Sauce
Boiled Egg
26

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

Daniel Boulud's Nine Herb Ravioli 1998
Chanterelle Mushrooms, Artichokes
Aged Parmesan
32 | 42

Australian Lamb Shank for Two
Spring Vegetables, Soft Polenta
Rosemary Jus
75

Herb Roasted Organic Chicken for Two
Crispy Potatoes, Lemon Kale, Natural Chicken Jus
65

SEAFOOD

Maine Lobster Roll..... 42
Lobster & Avocado on a Buttered Roll

Mediterranean Sea Bass..... 44
Cauliflower, Capers, Raisins, Brown Butter

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

Spaghetti "Nero"..... 33 | 40
Calamari, Prawns, Spicy Lobster Sauce

Grilled Maine Lobster..... 98
Garlic & Herb 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
Rosemary Focaccia Bun

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