



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 Crab or Maine Lobster 25

SEAFOOD

- Maine Lobster Roll** 42
Lobster & Avocado on a Buttered Roll
- Oyster Bar Fish & Chips** 40
Beer Battered Holland Perch, House Made Tartar Sauce
- Jumbo Lump Crab Cakes** 36
Celery Root Slaw, Chili Aioli
- New England Casserole** 46
Clams, Mussels, Prawns, Spicy Pork Sausage
in Garlic Broth
- Spaghetti "Nero"** 33 | 40
Calamari, Prawns, Spicy Lobster Sauce
- 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

BRUNCH SET MENU

— Three courses 55 —

Wild Mushroom Soup
Duck Confit
Celery Variations

Kale Caesar
Farm Egg, Parmesan
Garlic & Anchovy Dressing

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

Ratatouille Provençale
Soft Baked Farm Egg
Rosemary Focaccia

French Dip
Roast Beef Sandwich
Gruyère, Au Jus

Smoked Salmon Benédic
Poached Farm Eggs
Toasted English Muffin
Hollandaise

Croque Madame
Ham, Gruyère Cheese
Fried Farm Egg

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

Crêpes
Hot Chocolate Sauce
Dulce de Leche, Chantilly

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

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

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

Tuna Niçoise
Tuna Confit, Egg, Tomatoes
Olives, Potatoes, Beans
Tonnato Dressing
26

Maine Lobster
Burrata, Beets
Horseradish, Chicory
Hazelnuts
39

BISTRO CLASSICS

Alsatian Flatbread 18
Fromage Blanc, Bacon, Onions

Burgundy Escargots 28
Garlic & Herb Almond Butter

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

Seared Foie Gras 36
Flame Grapes, Wild Mushrooms, Verjus

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

SAVORY CREPES

Smoked Salmon
Goat Cheese, Capers, Red Onion
26

Parisian Ham
Aged Gruyère, Béchamel
24

Wild Mushrooms
Aged Gruyère, Fines Herbes
22

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

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan