



# 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

<b>Jumbo Shrimp Cocktail</b> .....	39
House-Made Cocktail Sauce & Lemon	
<b>Jumbo Lump Crab Cakes</b> .....	36
Celery Root Slaw, Chili Aioli	
<b>Charred Spanish Octopus</b> .....	32
Stewed Sweet Peppers, Crispy Garlic	
<b>Chilled Maine Lobster</b> .....	40   65
Tarragon Aioli, French & American Cocktail Sauces	
<b>Smoked Scottish Salmon</b> .....	28
Fingerling Potato Salad, Mustard Dressing	
<b>Spicy Tuna Tartare</b> .....	30   40
Harissa, Cucumber, Mint Yogurt	
<b>Tasmanian Sea Trout Tartare</b> .....	28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado	
<b>Alaskan King Crab Cocktail</b> .....	40
Green Apple, Celery, Walnut	
<b>Raw Bar Trio</b> .....	75
Alaskan King Crab Cocktail, Spicy Tuna Sea Trout Tartare	

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

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## SOUPS & SALADS

**French Onion Soup**  
Beef Consommé, Gruyère  
Croûtons  
27

**Lobster Bisque**  
Corn Bread Croûtons  
Tarragon, Cognac  
28

**White Asparagus Soup**  
Potato, Leeks  
Fines Herbes  
20

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

**Iceberg & Blue**  
Smoked Bacon  
Tomato, Walnuts  
Blue Cheese  
Dressing  
28

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

**Maine Lobster**  
Hearts of Palm, Mango  
Belgian Endive  
Crispy Quinoa  
Curry Dressing  
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  
Rhubarb, Radish, Pistachio, Natural Jus

**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

**Grilled Ibérico Pork Cutlet**  
Spring Garlic, Leek Fondue  
Sauce "Acidulée"  
48

**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 Seabass "en Papillote"**..... 44  
Artichoke, Tomato, Fennel, Sauce "Barigoule"

**New England Casserole**..... 46  
Mussels, Prawns, Sweet Corn, Spicy Pork Sausage  
in Garlic Broth

**Tasmanian Sea Trout**..... 45  
English Pea Variations  
Morel Mushrooms "à la Crème"

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

**Roasted Maine Lobster**..... 120  
Sauce "Américaine"

## STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

**Petit Filet Mignon**  
AUS Prime  
65

**Ribeye**  
USDA Prime  
85

**New York Strip**  
USDA Prime  
90

**"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**..... 48  
Signature Burger Filled with Short Ribs & Foie Gras  
Parmesan Bun