



bistro & oyster bar

BY CHEF DANIEL BOULUD

PASSED CANAPÉS

Selection of Five (5) Savory & Three (3) Sweet
\$45 per Guest up to Two (2) Hour

Selection of Ten (10) Savory & Five (5) Sweet
\$55 per Guest up to Two (2) Hours

Selection of Fifteen (15) Savory & Seven (7) Sweet
\$65 per Guest up to Two (2) Hours

VEGETARIAN

English Pea Hummus on a Charcoal Cracker
Herbed Goat Cheese on a Buttermilk Crisp
Chickpea Panisse with Harissa Ketchup
Herbed Falafel with Spiced Yogurt
Warm Gougère with Mornay
Tzatziki & Cucumber Cups
Wild Mushroom Arancini
Roasted Tomato Farçi
Tomato & Mozzarella
Ratatouille en Gelée

SEAFOOD

Maine Lobster with Citrus & Avocado on Flaxseed Crisp
Smoked Salmon "Mille-Feuille" with Lemon & Dill
Shrimp Cocktail with House Made Cocktail Sauce
Sesame Seared Tuna with Wasabi on Rice Crisp
Crispy Fried Oysters with Spicy Tartar Sauce
Oscietra Caviar, Roasted Beets & Seaweed
Tasmanian Sea Trout Poké
Spicy Tuna Tartare
Lump Crab Cakes

CHARCUTERIE

Crispy Duck Rilette in Filo with Hoisin Sauce
House-Made Parisian Ham on a Cheese Puff
Pork & Chicken Liver Pâté on Sourdough
Foie Gras Terrine with Honeycomb
Sliced Parma Ham on Tomato Toast
Crispy Asparagus with Parma Ham
Foie Gras Bon Bon on Brioche
Pork, Foie Gras & Bacon Pâté
Duck Pâté "en Croûte"

MEAT

Alsatian Tarte Flambée with Bacon & Onion
Grilled Filet Mignon & Foie Gras "Rossini"
Classic Steak Tartare on Country Toast
Crispy Pork Belly with Dijon Mustard
Sweet & Sour Duck with Pineapple
Harissa Grilled Lamb Skewers
Black Pepper Chicken
Chicken Curry Puff

SWEETS

Churros with Hot Chocolate Sauce
Seasonal Fruit Tartelettes
Miniature Chocolate Cake
Assorted Pate de Fruit
Assorted Macarons
Assorted Bon-Bons
Crème Brulee
Mini Smores
Azelia Bar
Madeleines
Financier
Rocher

SAVOURY INDULGENCES

SEASONAL OYSTERS

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

SIGNATURE SEAFOOD PLATTER

Fresh Oysters, Maine Lobster Jumbo Prawns
Mussels, Clams, Ceviche & Tartares
Petit 125 | Grand 175 | Royal 275

SIGNATURE STATIONS

Soup

Seasonal Soup or Lobster Bisque
Starting at \$12 per Person

Charcuterie

Terrines & Pâté, Cured Hams, Pickles
Starting at \$15 per Person

Artisanal Cheese

Served with Chef's Selection of Traditional
Garnishes Toasted Raisin-Walnut Bread
Starting at \$20 per Person

Market Vegetables "à la Saison"

Composed Seasonal Vegetables, Salad
& Wild Mushroom Risotto
Starting at \$15 per Person

Salt Roasted Red Snapper

Served with Salsa Verde
Starting at \$20 per Person

Tasmanian Sea Trout "à la Escoffier"

Served Poached with Dill Crème Fraîche
Starting at \$20 per Person

Herb-Roasted Organic Chicken

Served with Roasted Potatoes, Greens, Natural Jus
Starting at \$25 per Person

Whole Roasted Suckling Pig

Sweet & Sour Chili Jus
Starting at \$35 per Person

Whole-Roasted Prime Beef

Herb-Roasted Wild Mushrooms, Fingerling Potatoes
Peppercorn Sauce
Starting at \$45 per Person

SWEET INDULGENCES

Starting at \$10 per person

DESSERT BUFFET

Assorted Macarons & Mignardises, Paris Bresse, Signature Carrot Cake, New York Cheesecake
Apple Tart Tatin Opera Cake, Tropical Verrines, Traditional Crème Brûlée, Assorted Eclair
Double Chocolate Brownies, Seasonal Fruit Tartelettes, Coconut Cream Cake

DESSERT ACTION STATION

Molten Chocolate

Hot Chocolate Ice Cream

Le Tropical

Passionfruit Banana Sorbet

Coupe Café

Gula Melaka Ice Cream

BIRTHDAY & CELEBRATION CAKES

Starting at 15 per Person | Customized Cake Available by Request

New York Cheesecake

Choice of Tropical Fruit or Mixed Berries

Berries & Cream "Mille-Feuille"

Seasonal Berries, Vanilla Crème

Baked Alaska

Seasonal Fruit, Baked Meringue
Flambée

Chocolate Mousse Cake

Dark & Milk Chocolate
Hazelnuts

TAKEAWAY GIFTS

Chef's Selection of Macarons

\$10 per Box

Canelé de Bordeaux

\$8 per piece

Chef Daniel Boulud's Cookbooks

Starting at \$40 per Book

Please note that this menu is applicable only for the Spring 2019. 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.



bistro & oyster bar

BY CHEF DANIEL BOULUD



WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

BUBBLY

Excellent for Welcome Drinks or as Brunch Libations

Prosecco
DOC "Extra Dry"
Zardetto
Veneto MV
18

Rose Champagne
Bauget – Jouette
Brut
Epernay
34

Vintage Champagne
Dom Pérignon
Épernay
50

THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect for Singapore's Tropical Climate

Conga Punch
Gold Rum 2001, Pineapple
Orange, Chartreuse
Orgeat Syrup
25

Hurricane
Dark Rum, White Rum
Fresh Fruit Juices
House Made Grenadine
25

Mai Tai
Dark Rum, Agricole
Rhum VSOP, Grand
Marnier, Orgeat Syrup
25

HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan
Vodka
Elderflower Liqueur
Fresh Lime, Orchid Iceball
25

Lost in the Woods
Gin, Absinthe
Thyme Blueberries
Lemon
25

East Side Gin & Tonic
Gin, Grapefruit
Tonic Rosemary
Confit Citrus
50

SAKE & SOCHU

Regionally Inspired, Deliciously Bright, Effervescent Cocktails

Bonsai Bloom
Sake, Gin, Yuzu
Lychee Juice
Fresh Cucumber
25

Tokyo Rose
Umeshu, Sochu, Gin
Grenadine, Yuzu
Rose Water
25



BEVERAGE PACKAGES

BASIC

\$15 per Person up to Two (2) Hours

San Pellegrino & Fiji Water, Soft Drinks, Juices

STANDARD

\$35 per Person for One (1) Hour
\$50 per Person for Two (2) Hours
\$60 per Person for Three (3) Hours

House Pour White & Red Wine, Menebrea Draft Beer
Soft Drinks, Juices, San Pellegrino & Fiji Water

PREMIUM

\$55 per Person for One (1) Hour
\$75 per Person for Two (2) Hours
\$85 per Person for Three (3) Hours

Sommelier's Selection of Champagne
House Pour White & Red Wine, Menebrea Draft Beer
Soft Drinks, Juices, San Pellegrino & Fiji Water
House Spirits



HOT BEVERAGES

\$8 Supplement per Person

Freshly Brewed Coffee & Tea



EVENT WINE LIST

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 Maccan, Veneto, Italy, 2013 80
Muscadet, Sèvre-et Maine "Sur Lie" A.M Brégeon, 2015 95
Chardonnay, William Ferve, Petit Chablis, Burgundy, 2015 95
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2017 105
Tokaj, "Dry" Furmint Selection, Hétszóló, Hungary, 2011 105
Riesling, Spätlese, Josephshöfer, Mosel, Germany, 2013 185
Chardonnay, Chassagne-Montrachet 1er Cru, 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, Humilitat, 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, Rhone Valley, France, 2008 140

FULL WINE LIST AVAILABLE UPON REQUEST

Please note that some bottle vintages may roll over; we would be delighted to confirm with you upon request.

Please note that this menu is applicable only for the Spring 2019. 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.