



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	
Charred Spanish Octopus	32
Stewed Sweet Peppers, Crispy Garlic	
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 Tartare	28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado	
Alaskan King Crab Cocktail	40
Green Apple, Celery, Walnut	
Raw Bar Trio	75
Alaskan King Crab Cocktail, Spicy Tuna Sea Trout Tartare	

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
Mussels, Prawns, Sweet Corn, Spicy Pork Sausage in Garlic Broth	
Atlantic Salmon	45
Lentils Du Puy "à la Lyonnaise", Asparagus, Watercress	
Mediterranean Seabass "en Papillote"	44
Artichoke, Tomato, Fennel, Sauce "Barigoule"	
Roasted Maine Lobster	120
Sauce "Américaine"	

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 —

White Asparagus Soup

Potato, Leeks
Fines Herbs

Tuna Niçoise

Cherry Tomatoes, Potatoes
Olives, Beans, Tonnato Sauce

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 Lamb Ragout

English Peas, Mint

Herb Roasted Chicken

Mixed Grains, Sauce Vierge

Atlantic Salmon

Lentils Du Puy "à la Lyonnaise"
Asparagus, Watercress

Chocolate Banana Tart

Tropical Gelee, Hazelnut Crumble
Jivara Ice Cream

Strawberry-Pistachio Gâteau

Rhubarb Compote, Caramelized Pistachio
Yogurt Sorbet

SOUPS & SALADS

French Onion Soup

Beef Consommé, Gruyère
Croûtons

27

Lobster Bisque

Corn Bread Croûtons
Tarragon, Cognac

28

White Asparagus Soup

Potato, Leeks
Fines Herbs

20

Traditional Cobb

Chicken, Blue Cheese
Bacon, Avocado, Egg
Iceberg Lettuce
Buttermilk Dressing

36

Maine Lobster

Hearts of Palm, Mango
Belgian Endive
Crispy Quinoa
Curry Dressing

39

Kale Caesar

Farm Egg
Aged Parmesan
Garlic, Lemon &
Anchovy Dressing

28

Burrata & Beetroot

Haricots Verts
Hazelnuts
Horseradish
Red Wine Dressing

30

BISTRO CLASSICS

Steak Tartare Served Tableside

USDA Prime Sirloin, Cornichon, Capers
Parsley, Country Toast

Alsatian Flatbread

Fromage Blanc, Bacon, Onions

House Made Charcuterie Board

Assorted House-Made Pâtés & Terrines

Chilled Foie Gras Terrine

Granny Smith Apple Marmalade
House-Made Brioche

Seared Foie Gras

Rhubarb, Pistachio, Natural Jus

Burgundy Escargots

Garlic & Herb Almond Butter

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

Butter Lettuce, Tomato, Onion, Sesame Bun

Add Bacon or Cheddar.....5

The Frenchie Burger

Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun

The Piggie Burger

BBQ Pork, Mustard Slaw, Jalapeno Mayo
Cheddar Bun

The Veggie Burger

Herb Falafel, Roasted Bell Pepper
Harissa, Cucumber, Tzatziki, Pickled Onion
Focaccia Bun

The Original db Burger

Signature Burger Filled with Short Ribs & Foie Gras
Parmesan Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan