



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	
Oyster Bar Fish & Chips	40
Beer Battered Halibut, House Made Tartar Sauce	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
New England Casserole	46
Mussels, Prawns, Spicy Pork Sausage in Garlic Broth	
Spaghetti "Nero"	33 40
Calamari, Prawns, Spicy Lobster Sauce	
Tasmanian Sea Trout	45
English Pea Variations, Morel Mushrooms "à la crème"	
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

BRUNCH SET MENU

— Three courses 68 —

Avocado Toast
Country Bread
Petit Salad

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

Steak & Eggs
Petit Salad
Peppercorn Sauce

Ham & Eggs Benedict
Poached Farm Eggs
Toasted English Muffin
Hollandaise

Croque Madame
Ham, Gruyère Cheese
Fried Farm Egg

Smoked Salmon Crêpe
Goat Cheese, Capers, Red Onion

Parisian Ham Crêpe
Aged Gruyère, Béchamel

Wild Mushroom Crêpe
Aged Gruyère, Fines Herbes

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

Crêpes au Chocolat
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
27

Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
28

White Asparagus Soup
Potato, Leeks
Fines Herbes
20

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

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

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

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

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

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan