

The Three Chefs Dinner Series Continues with a Celebration of Oktoberfest!



db Bistro & Oyster Bar Proudly Presents an Exclusive Collaboration
Between Chefs Jonathan Kinsella of db Bistro & Oyster Bar
Joshua Brown of CUT & Peter Birks of Mozza
Featuring a Family Style Feast Inspired by Oktoberfest

Monday, October 23, 2017– Reception Begins at 7pm
Five Course Dinner – \$195++ per Guest
Beverage Pairing – \$145++ per Guest

Prices listed are subject to GST & Service Charge
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Chef's Selection of Seasonal Canapés

German Apple Spritz



Oscietra Caviar

Assorted Smoked Fish, Pickles, Horseradish
Buckwheat Blini

Champagne, Pol Roger, Epernay MV



House Made Charcuterie

A Selection of Cured Meats & Terrines
Served with Butter Lettuce Salad

Pouilly-Fuissé, Tête de Cru, Château de Fuissé 2011



“Choucroute Garnie Royale”

Suckling Pig, House Made Sausages,
Mustard Braised Iberico Pork Cheeks
Served Over Sauerkraut with Potatoes, Spätzle
and Brussels Sprouts with Smoked Bacon

“Neverending Stein” or Pinot Noir, Hubert, Mosel, 2015



Hand-Stretched Apple Strudel

Rhum Spiced Raisins, Vanilla Ice Cream

Tokaji, Late Harvest, Hétszóló, 2013

~and~

Traditional Funnel Cake

Dark Chocolate Sauce
Calvados, Christian Dhruhin “Sélection”

In 2010, Chef Daniel Boulud opened db Bistro & Oyster Bar inside the Marina Bay Sands
with the focus on bistro classics accompanied with the freshest seafood
from around the world.