db bistro & oyster bar

BY CHEF DANIEL BOULUD

OYSTER BAR

SEASONAL OYSTERS
Singapore's Freshest Selection of Market Oysters
HALF DOZEN 40 · ONE DOZEN 75

SIGNATURE SEAFOOD PLATTERS
Market Oysters, Maine Lobster, Prawns & Tartares
PETIT 135 | GRAND 245 | ROYAL 375

ALASKAN KING CRAB LEGS
Dijonnaise
98

CAVIAR

SIGNATURE KALUGA CAVIAR
Traditional Condiments
30g 98 | 50g 148

SEAFOOD COCKTAILS

JUMBO SHRIMP COCKTAIL
Spicy Cocktail Sauce & Lemon
36

BLUE CRAB SALAD
Avocado, Cucumber, Sauce Louie
36

TUNA TARTARE
Cucumber, Celery, Olives, Green Chili
30

LOBSTER CORNER

LOBSTER BISQUE
Potato, Leeks, Chive Cream
36

NEW ENGLAND LOBSTER ROLL
Lobster & Avocado on a Buttered Roll
50

AUSTRALIAN ROCK LOBSTER
Grilled with Garlic & Herb Butter
120

GARDEN SALAD & VEGETABLES

BUTTER LETTUCE & HERBS
Cooked & Raw Vegetables
Lemon Vinaigrette
20

BEETS & BURRATA
Haricot Verts, Pickled Onions
Toasted Hazelnuts, Mustard Dressing
28

TUNA NIÇOISE
Cherry Tomatoes, Potatoes, Olives, Beans
Boiled Egg, Anchovy Dressing
28

POTATO GNOCCHI
Roasted Zucchini, Fresh Ricotta
Pomodoro Sauce
38

WILD MUSHROOM SOUP
Celery Variations
Mixed Mushrooms
23

GRILLED VEGETABLES
Asparagus, Zucchini, Tomatoes
Sweet Peppers, Sauce Verte
36

BURGERS & STEAKS

THE ORIGINAL DB BURGER
Prime US Sirloin Burger
with Short Ribs & Foie Gras
55

THE NEW YORK BEEF BURGER
Lettuce, Tomato, Onion, Pickles
38
Add Cheddar, Bacon or Farm Egg | 5

PETIT FILET MIGNON
AUS Prime
68

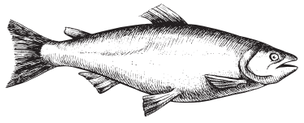
PRIME RIBEYE
USDA Prime
98

FILET MIGNON FOR TWO
AUS Prime
165

Sauces: Bearnaise, Peppercorn, Sauce Verte
5

Add-Ons: Seared Foie Gras or Grilled Half Lobster
45 | 65

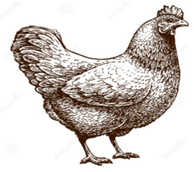
CATCH OF THE DAY



NORWEGIAN SEA TROUT
Crushed Purple Potato, Salad, Sauce Amandine
45

CHILEAN SEA BASS
Puy Lentil Lyonnaise
50

POULTRY & CHOPS



COQ AU VIN
Red Wine–Braised Chicken, Bacon, Mushrooms, Carrots
45

HERB ROASTED CHICKEN FOR TWO
Natural Jus
75

BISTRO CLASSICS

FRENCH ONION SOUP
Beef Consomme, Baked Aged Gruyère, Croûtons
25

BURGUNDY ESCARGOTS
Garlic & Herb Almond Butter, Puff Pastry
28

PÂTÉ EN CROÛTE
Duck, Pork, Pistachio, Apricot
Pickles, Mustard
20

SEARED FOIE GRAS
Roasted Apple, Quinoa, Natural Jus
48

MOULES FRITES
Saffron, Garlic & White Wine Broth, French Fries
45

SIGNATURE STEAK TARTARE
USDA Prime Sirloin
46

SIDE DISHES

FRENCH FRIES
10

CRUSHED PURPLE POTATOES
12

LEMON KALE
12

BROCCOLI
12

BRUSSELS SPROUTS & BACON
14

FIELD MUSHROOMS
14

LOBSTER & CAULIFLOWER GRATIN
25

FOLLOW US ON

CHEF PARTNER DANIEL BOULUD

Prices listed are subject to GST & Service Charge