db bistro & oyster bar
BY CHEF DANIEL BOULUD

PRIVATE DINING MENU

Thank you for your inquiry, and the team at db Bistro & Oyster Bar is delighted to cater your corporate event or social soirée!

Chef Daniel Boulud's family of worldwide restaurants are renowned and awarded for our commitment to excellence in food & service. Our Culinary team will create a menu featuring the season's most inspiring ingredients. We have an extensive selection of passed canapés and Chef attended action stations. Additionally, for guests with dietary restrictions, please let us know in advance so that we may customize a menu. All special requests will be entertained as we are here to ensure that your event exceeds your guests' expectations!

Should you have any questions, please contact our private dining coordinator, Maricel de Villa at +65 6688 8525. She will be happy to personally assist you.

Bon Appétit!

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dbbistro.com | www.marinabaysands.com

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FOUR COURSE BRUNCH MENU

$98 per perso

OYSTER ROCKEFELLER
Seasonal Oyster & Spinach Gratin

SEASONAL SOUP

or

SMOKED SALMON & AVOCADO TOAST
Country Bread, Lemon Vinaigrette

or

DUCK PÂTÉ EN CROÛTE
Duck, Pistachio, Apricot, Pickles, Mustard

POTATO GNOCCHI
Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

or

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

or

LAMB NAVARIN
Peas, Carrots, Radish

HOKKAIDO CHEESE TART
Mango Variations, Pistachio, Vanilla Ice Cream

or

MOLTEN CHOCOLATE CAKE
"Hot Chocolate" Ice Cream

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.

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WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

BUBBLES

Excellent for Welcome Drinks or as Brunch Libations

Welcome Glass of Brut Champagne Piper-Heidsieck Cuvée, MV **30**

Welcome Glass of Rose Champagne Piper-Heidsieck Sauvage, MV **35**

HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan Vodka, Elderflower Liqueur, Lime, Orchid Iceball **25**

Champagne Sling Gin, Cointreau, Cherry Brandy, Pineapple **25**

Elixir Vert Gin, Chartreuse Green, Pomme Perlant Juice, Lime Juice **25**

THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect forTropical Climate

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

Mai Tai Dark Rum, Agricole Rhum VSOP, Orgeat Syrup **25**

Zombie Dark Rum, Gold Rum, Overproof Rum, Fresh Lime Juice **28**

SAKE & SOCHU

Regionally Inspired Cocktails with Flavors of the East

Bonsai Bloom Sake, Gin, Yuzu, Lychee, Cucumber **25**

Geisha Umeshu, Gin Elderflower Liqueur, Yuzu **28**

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.

SPECIAL EVENT WINE LIST

SPARKLING

Champagne, Piper-Heidsieck Cuvée, Brut, MV **140**
Rosé Champagne, Piper-Heidsieck Sauvage Brut Réserve, MV **170**
Vintage Champagne, Veuve Clicquot, La Grande Dame Brut 2012 **580**

WHITE

Melon de Bourgogne, Muscadet Loire Valley, France 2022 **105**
Riesling, Trimbach, Ribeauvillé, Alsace, France 2021 **105**
Pinot Grigio, Allegrini, Corte Giara, Delle Venezie DOC, Italy 2022 **110**
Sauvignon Blanc, Ch Favray, Pouilly-Fumé, Loire Valley, France 2022 **120**
Chardonnay, Domaine William Fèvre, Chablis, France 2021 **130**

RED

Malbec, Catena, Mendoza, Argentina, 2020 **105**
Shiraz, Two Hands, Angels' Share, Shiraz, McLaren Vale 2022 **120**
Sangiovese, Tenuta di Arceno, Chianti Classico DOCG, Tuscany 2020 **125**
Cabernet Sauvignon, Double Canyon, Columbia Valley, WA USA 2020 **130**
Pinot Noir, Louis Jadot, Couvent des Jacobins, Bourgogne, France 2021 **140**

SWEET

Les Carmes de Rieussec, Sauternes 2018 (375 ml) **120**

BEVERAGE PACKAGES

BASIC

Soft Drinks, Voss & San Pellegrino Water
$25 per Person for Two (2) Hours

STANDARD

House Pour White & Red Wine, Draft Beer
Soft Drinks, Juices, San Pellegrino & Voss Water
$45 per Person for One (1) Hour
$65 per Person for Two (2) Hours
$75 per Person for Three (3) Hours

PREMIUM

Sommelier's Selection of Champagne
House Pour White & Red Wine, Draft Beer
Soft Drinks, Juices, San Pellegrino & Voss Water
House Spirits
$78 per Person for One (1) Hour
$98 per Person for Two (2) Hours
$108 per Person for Three (3) Hours

Prices are subject to 10% service charge, gratuity & prevailing Goods & Services Tax.