



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 & Tartares
Petit 125 | Grand 185 | 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
- Oysters Rockefeller** 32
Creamy Spinach, Hollandaise Sauce
- Tuna Crudo** 30
Cucumber, Avocado, Olive, Lemon Dressing
- Jumbo Lump Crab Cakes** 36
Celery Root Slaw, Chili Aioli
- Octopus À la Plancha** 32
Sun-Dried Tomato Hummus, Marcona Almond
Arugula Oregano Dressing

SEAFOOD

- Maine Lobster Roll** 48
Lobster & Avocado on a Buttered Roll
- Moules Frites** 40
Garlic & White Wine Broth, French Fries
- Tasmanian Sea Trout** 45
Baby Spinach, Sorrel Sauce
- Jumbo Prawn "Scampi"** 75
Chili, Garlic, Parsley, White Wine
- Whole Maine Lobster** 85
Lemon, Garlic Butter

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 Broccoli 17**

Prices listed are subject to GST & Service Charge

FOLLOW US ON

BRUNCH SET MENU

— Three courses 58 —

Avocado Toast
Country Bread
Petite Salad

Beet & Goat Cheese Salad
Candied Walnuts
Baby Sorrel

Roasted Tomato Soup
Sun-Dried Tomato, Basil
Rosemary Croûtons

Scrambled Farm Eggs
Bacon, Petite Salad
Country Toast

Ham & Eggs Benedict
Poached Farm Eggs
Toasted English Muffin
Hollandaise

Croque Madame
Ham, Gruyère Cheese
Fried Farm Egg

Ratatouille Provençale
Soft Baked Farm Egg, Rosemary Focaccia

Steak "Haché"
Farm Egg, Red Wine-Shallot Sauce

Cinnamon French Toast
Fromage Blanc
Seasonal Berries

Crêpes au Chocolat
Hot Chocolate Sauce
Banana Caramel, Chantilly

Molten Chocolate Cake
Sea Salt Caramel
Cookies & Cream Ice Cream

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère
Croûtons
28

Roasted Tomato Soup
Sun-Dried Tomato, Basil
Rosemary Croûtons
20

Kale Caesar
Farm Egg
Aged Parmesan, Garlic
Lemon, Anchovy Dressing
28

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

Lobster Cobb
Bacon, Egg, Avocado
Tomato, Butter Lettuce
Crème Fraîche Dressing
39

BISTRO CLASSICS

Alsatian Flatbread 18
Fromage Blanc, Bacon, Onion

Burgundy Escargots 28
Garlic & Herb Almond Butter, Puff Pastry

Pâté en Croûte 22
Duck, Foie Gras, Pistachio, Apricot, Pickles

Seared Foie Gras 36
Grapes, Mushrooms, Walnuts, Onion Marmalade

Steak Tartare 38 | 56
USDA Prime Sirloin, Cornichon, Capers
Parsley, Country Toast

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
68

New York Strip
USDA Prime
90

Ribeye "Entrecôte"
USDA Prime
95

"Châteaubriand" for Two
AUS Prime
165

Add Seared Foie Gras
25

Add Grilled Lobster Tail
40

NEW YORK BURGERS

The Original db Burger 48
Signature Burger
Filled with Short Ribs & Foie Gras, Parmesan Bun

The Frenchie Burger 32
Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun

The Yankee Burger 30
Butter Lettuce, Tomato, Onion, Sesame Bun
Add Bacon, Cheddar or Farm Egg 5

The Veggie Burger 30
Herb Falafel, Roasted Bell Pepper
Harissa, Tzatziki, Focaccia Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan