



# 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 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

<b>Jumbo Shrimp Cocktail</b> .....	39
House-Made Cocktail Sauce & Lemon	
<b>Oysters Rockefeller</b> .....	32
Creamy Spinach, Hollandaise Sauce	
<b>Tuna Crudo</b> .....	30
Cucumber, Avocado, Olive, Amalfi Lemon	
<b>Jumbo Lump Crab Cocktail</b> .....	40
Green Apple, Celery, Walnut	
<b>Jumbo Lump Crab Cakes</b> .....	36
Celery Root Slaw, Chili Aioli	

## 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

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

FOLLOW US ON

## SOUPS & SALADS



**French Onion Soup**  
Beef Consommé, Gruyère  
Croûtons  
27

**Sweet Corn Soup**  
Lump Crab, Celery  
Parsley Oil  
20

**Tuna Niçoise**  
Cherry Tomatoes  
Potatoes, Olives, Beans  
Tonnato Sauce  
Boiled Egg  
26

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

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

**Maine Lobster**  
Heirloom Tomatoes  
Hearts of Palm  
Watermelon  
Buttermilk Dressing  
39

## BISTRO CLASSICS



**Pâté en Croûte**.....22  
Duck, Foie Gras, Peppercorns  
Pickles & Mustard

**Chilled Foie Gras Terrine**.....36  
Granny Smith Apple Marmalade  
House-Made Brioche

**Alsatian Flatbread**.....18  
Fromage Blanc, Bacon, Onions

**Seared Foie Gras**.....36  
Summer Peaches, Chanterelle Mushrooms

**Mediterranean Flatbread**.....18  
Caramelized Onion, Olives, Anchovies

**Burgundy Escargots**.....28  
Garlic & Herb Almond Butter

## Steak Tartare

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

## Herb Roasted Organic Chicken for Two

Grilled Lemon  
Natural Chicken Jus  
65

## SEAFOOD

<b>Maine Lobster Roll</b> .....	42	<b>Moules Frites</b> .....	38
Lobster & Avocado on a Buttered Roll		Garlic & White Wine Broth, French Fries	
<b>Lobster Spaghetti</b> .....	33   40	<b>Tasmanian Sea Trout</b> .....	45
House-Made Pasta, Spicy Lobster Sauce		Baby Spinach, Sorrel Sauce	
<b>Jumbo Lobster Tail</b> .....	68	<b>Grilled Ahi Tuna</b> .....	40
Garlic Butter		Haricot Verts, Lemon & Caper Butter Sauce	

## STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

**Petit Filet Mignon**  
AUS Prime  
68

**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 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, Rosemary Focaccia Bun