



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

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

SEAFOOD

- Maine Lobster Roll**.....42
Lobster & Avocado on a Buttered Roll
- Lobster Spaghetti**.....33 | 40
House-Made Pasta, Spicy Lobster Sauce
- Jumbo Lobster Tail**.....68
Garlic Butter
- Moules Frites**.....38
Garlic & White Wine Broth, French Fries
- Tasmanian Sea Trout**.....45
Baby Spinach, Sorrel Sauce

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

EXPRESS LUNCH (12PM TO 3PM)

— Two Courses 28 | Three Courses 38 —

Sweet Corn Soup
Lump Crab, Celery
Parsley Oil

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



Smoked Turkey Sandwich
Arugula, Avocado, Herbed Aioli

Croque Monsieur
Crispy Ham & Gruyère Cheese Sandwich

Spaghetti Provençal
Artichokes, Tomatoes, Olives

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

Grilled Ahi Tuna
Haricot Verts, Lemon & Caper Butter Sauce



Praline Café Gâteaux
Brown Butter Tuile, Baileys Shot
Yogurt Sorbet

Tropical Paris-Brest
Coconut Rum Cream, Mango
Passionfruit-Banana Sorbet

SOUPS & SALADS



French Onion Soup
Beef Consommé,
Gruyère Croûtons
27

Sweet Corn Soup
Lump Crab, Celery
Parsley Oil
20

Iceberg
Smoked Bacon
Tomato, Walnuts
Blue Cheese Dressing
28

Maine Lobster
Heirloom Tomatoes
Hearts of Palm, Watermelon
Tarragon-Buttermilk Dressing
39

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

BISTRO CLASSICS



Alsation Flatbread.....18
Fromage Blanc, Bacon, Onions

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

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

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

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

Chilled 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

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, Focaccia Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan