



bistro & oyster bar

BY CHEF DANIEL BOULUD



GARDEN SALAD & VEGETABLES



SWEET CORN SOUP

Summer Vegetable Succotash
Smoked Paprika
20

MEDITERRANEAN MEZZE

Sun-Dried Tomato Hummus
Babaganoush, Herb Falafel, Tzatziki
18

SUMMER KALE

Sweet Corn, Avocado, Cucumber, Tomato
Hearts of Palm, Buttermilk Dressing
20

THE "BLT"

Burrata, Lettuce, Heirloom Tomatoes
Balsamic & Basil Dressing
22

POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce
House Made Ricotta
18 | 32

LEGUMES AU GRILL

Grilled Summer Vegetables
Sauce Anchoiade
36

BRUNCH SET

- Three Courses 58 -

AVOCADO TOAST

Country Bread
Petite Salad

SUMMER KALE

Sweet Corn, Avocado, Cucumber, Tomato
Hearts of Palm, Buttermilk Dressing

SWEET CORN SOUP

Summer Vegetable Succotash
Smoked Paprika

SCRAMBLED FARM EGGS

Smoked Bacon, Petite Salad
Country Toast

SMOKED SALMON BENEDICT

Poached Farm Eggs, English Muffin
Hollandaise

CROQUE MADAME

Ham, Gruyère Cheese
Fried Farm Eggs

MOULES FRITES

Saffron, Garlic & White Wine Broth, French Fries

CATCH OF THE DAY

Sauce Vierge

STEAK HACHÉ

Farm Egg, Red Wine-Shallot Sauce

CINNAMON FRENCH TOAST

Seasonal Berries
Chantilly Cream

CRÊPES AU CHOCOLAT

Hot Chocolate Sauce
Banana Caramel

MOLTEN CHOCOLATE CAKE

Sea Salt Caramel
Cookies & Cream Ice Cream



SIGNATURE STEAK TARTARE

USDA Prime Sirloin
35 | 46

Add French Fries | 5

PETITE FILET MIGNON

AUS Prime
68



BURGERS & STEAKS

THE ORIGINAL DB BURGER

Prime US Sirloin Burger
with Short Ribs & Foie Gras
48

PRIME RIBEYE

USDA Prime
98



THE NEW YORK BURGER

Lettuce, Tomato, Onion, Pickles
30

Add Cheddar, Bacon or Farm Egg | 5

"CHÂTEAUBRIAND" FOR TWO

AUS Prime
120

Add-Ons: Seared Foie Gras or Lobster Tail

25

Sauces: Bearnaise, Peppercorn, Sauce Anchoiade, Sauce Verte

5



BISTRO CLASSICS

ALSATIAN FLATBREADS

Bacon & Onions | Wild Mushrooms | Aged Gruyère
18

PÂTE EN CROÛTE

Duck, Pistachio, Apricot, Pickles, Mustard
18

FRENCH ONION SOUP

Beef Consomme, Baked Aged Gruyère, Croûtons
25

BURGUNDY ESCARGOTS

Garlic & Herb Almond Butter, Puff Pastry
28

SEARED FOIE GRAS

Peaches, Toasted Almonds, Onion Marmalade
36

MOULES FRITES

Saffron, Garlic & White Wine Broth, French Fries
40



SIDE DISHES

FRENCH FRIES

10

CRISPY SMASHED MARBLED POTATOES

12

LEMON KALE

12

BROCCOLINI

14

BRUSSELS SPROUTS & BACON

14

FIELD MUSHROOMS

14

LOBSTER & CAULIFLOWER GRATIN

25



FOLLOW US ON

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 125 | GRAND 185 | ROYAL 275

DANIEL BOULUD'S OYSTERS "VANDERBILT"

Market Oyster Gratinée, Hazelnut & Seaweed Crust
5 pcs 45 | 10 pcs 80

CAVIAR

SIGNATURE KALUGA CAVIAR

Traditional Condiments
30g 98 | 50g 148

SEAFOOD COCKTAILS

JUMBO SHRIMP COCKTAIL

House-Made Cocktail Sauce & Lemon
36

BLUE CRAB COCKTAIL

Avocado, Tomato, Basil, French Cocktail Sauce
36

TUNA TARTARE

Passionfruit, Celery, Curry Aioli
30

LOBSTER CORNER

NEW ENGLAND LOBSTER ROLL

Lobster & Avocado on a Buttered Roll
39

LOBSTER SPAGHETTI

Button Mushrooms, Spicy Tomato & Lobster Sauce
45

ROASTED MAINE LOBSTER

White Wine, Garlic & Herb Butter Sauce
45 | 75



bistro & oyster bar

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DESSERTS - BRUNCH

Crêpes au Chocolat

Hot Chocolate Sauce, Banana Caramel
Crème Chantilly

15

Molten Chocolate Cake

Sea Salt Caramel, Cookies & Cream Ice Cream

15

Cinnamon French Toast

Chantilly Cream, Seasonal Berries

15

Yuzu Meringue Tart

Yuzu Curd, Muscat Grapes
Toasted Meringue

18

Apple Pie Profiterole

Caramelized Apple, Vanilla Ice Cream

15

Tropical Baked Alaska for Two

Coconut-Lime & Pineapple Sorbet
Pandan Almond Genoise, Rhum Flambé

24

Chocolate & Peanut Butter Sundae

Chocolate Cake, Salted Caramel,
Peanut Butter Ice Cream

15

Mignardises

Chef Selection of Macarons & Bonbons

10

Warm Madeleines

8

**HOUSE MADE
ICE CREAM & SORBETS**

—5 each—

Vanilla

Peanut Butter

Cookies & Cream

Soursop

Chocolate

Mango

Strawberry

Yogurt

ARTISANAL CHEESES

One Piece 8 | Three Pieces 20 | Five Pieces 30

Manchego, Spain

Brillat-Savarin, Normandy

Mimolette, Lille

Roquefort, Roquefort-sur-Soulzon

Epoisses, Burgundy

Prices listed are subject to GST & Service Charge

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