



bistro & oyster bar

BY CHEF DANIEL BOULUD



GARDEN SALAD & VEGETABLES



BUTTER LETTUCE & HERBS

Tomatoes, Radish
Lemon Vinaigrette
20

BEETS & BURRATA

Haricots Verts, Pickled Onions
Crème Fraîche Dressing
28

TUNA NIÇOISE

Cherry Tomatoes, Potatoes, Olives, Beans
Boiled Egg, Anchovy Dressing
28

ROASTED TOMATO SOUP

Buffalo Mozzarella
Basil Pesto
23

POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce
House Made Ricotta
18 | 32

GRILLED VEGETABLES

Asparagus, Zucchini, Tomatoes
Sweet Pepper, Sauce Verte
36

EXPRESS LUNCH (12PM TO 3PM)

-Two Courses 46 | Three Courses 55 -

ROASTED TOMATO SOUP

Buffalo Mozzarella
Basil Pesto

SMOKED SALMON & AVOCADO TOAST

Country Bread
Lemon Vinaigrette

PÂTÉ EN CROÛTE

Duck, Pistachio
Apricot, Pickles, Mustard

POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce
House Made Ricotta

RIGATONI BOLOGNESE

Aged Parmesan

FRIED CHICKEN "CORDON BLEU"

Parisian Ham, Gruyère Cheese, Farm Eggs
Sauce Mornay

NORWEGIAN SEA TROUT

Summer Corn Succotash
Charred Tomato

STEAK HACHÉ

Farm Egg, Red Wine-Shallot Sauce
Petite Salad

BLUEBERRY & LEMON SABLE

Yogurt Sorbet

ASSORTED ICE CREAM

Chef Selections

ARTISANAL CHEESE PLATE

Chef's Selection of
Two Traditional Condiments



SIGNATURE STEAK TARTARE

USDA Prime Sirloin
35 | 46

Add French Fries 5

PETIT FILET MIGNON

AUS Prime
68

Sauces: Bearnaise, Peppercorn, Sauce Verte
5



BURGERS & STEAKS



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 | 50



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

ALASKAN KING CRAB LEGS

Dijonnaise
78

CAVIAR

SIGNATURE KALUGA CAVIAR

Traditional Condiments
30g 98 | 50g 148

SEAFOOD COCKTAILS

JUMBO SHRIMP COCKTAIL

House-Made Cocktail Sauce & Lemon
36

BLUE CRAB SALAD

Avocado, Tomatoes, Cucumber, Sauce Louie
36

TUNA TARTARE

Cucumber, Celery, Olives, Green Chili
30

LOBSTER CORNER

NEW ENGLAND LOBSTER ROLL

Lobster & Avocado on a Buttered Roll
48

AUSTRALIAN ROCK LOBSTER

Grilled with Garlic & Herb Butter
50 | 98



BISTRO CLASSICS

CHARCUTERIE BOARD

House-Made Pâté, Ham & Terrines
30

PÂTÉ EN CROÛTE

Duck, Pistachio, Apricot, Pickles, Mustard
20

FRENCH ONION SOUP

Beef Consomme, Baked Aged Gruyère, Croûtons
25

BURGUNDY ESCARGOTS

Garlic & Herb Almond Butter, Puff Pastry
28

SEARED FOIE GRAS

Roasted Apple, Quinoa, Natural Jus
36

MOULES FRITES

Saffron, Garlic & White Wine Broth, French Fries
40



SIDE DISHES

FRENCH FRIES

10

CRISPY SMASHED MARBLED POTATOES

12

LEMON KALE

12

BROCCOLI

12

BRUSSELS SPROUTS & BACON

14

FIELD MUSHROOMS

14

LOBSTER & CAULIFLOWER GRATIN

25



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bistro & oyster bar

BY CHEF DANIEL BOULUD

SIGNATURE DESSERTS

Baked Alaska for Two

Mixed Berries, Italian Meringue, Rum Flambé

24

Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream

15

Citrus Crème Brûlée

Mixed Berries

15

Tropical Panna Cotta

Mango, Pineapple, Orange, Lychee

15

Hokkaido Cheese Tart

Strawberry Variations, Vanilla Chantilly

15

Coupe Glacée

Choice of 3 Scoops of Ice Cream Or Sorbet

12

Warm Madeleines

8

ICE CREAM & SORBETS

—5 each—

Jivara

Vanilla

Mango

Strawberry

Rum & Raisin

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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