



bistro & oyster bar

BY CHEF DANIEL BOULUD



PRIVATE DINING RECEPTION MENU

**Thank you for your inquiry, and the team at db Bistro & Oyster Bar
is delighted to cater your corporate event or social soirée!**

Chef Daniel Boulud's family of worldwide restaurants are renowned and awarded for our commitment to excellence in food & service. Executive Chef Jonathan Kinsella and his team will create a menu featuring the season's most inspiring ingredients. We have an extensive selection of passed canapés and Chef attended action stations. Additionally, for guests with dietary restrictions, please let us know in advance so that we may customize a menu. All special requests will be entertained as we are here to ensure that your event exceeds your guests' expectations!

Should you have any questions, please contact our private dining coordinator, Maricel de Villa at +65 6688 8525. She will be happy to personally assist you.

Bon Appétit!



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PASSED CANAPES

Selection of Five (5) Savory & Three (3) Sweet

\$45 per Guest up to Two (2) Hour

Selection of Ten (10) Savory & Five (5) Sweet

\$55 per Guest up to Two (2) Hours

Selection of Fifteen (15) Savory & Seven (7) Sweet

\$65 per Guest up to Two (2) Hours

VEGETARIAN

English Pea Hummus on a Charcoal Cracker
Herbed Goat Cheese on a Buttermilk Crisp
Warm Gougère with Mornay
Tzatziki & Cucumber Cups
Wild Mushroom Arancini

CHARCUTERIE

House-Made Parisian Ham on Cheese Puff
Pork & Chicken Liver Pâté on Sourdough
Sliced Parma Ham on Tomato Toast
Crispy Asparagus with Parma Ham
Foie Gras Bonbon on Brioche

SEAFOOD

Maine Lobster with Citrus & Avocado on Flaxseed Crisp
Smoked Salmon "Mille-Feuille" with Lemon & Dill
Shrimp Cocktail with House Made Cocktail Sauce
Oscietra Caviar, Roasted Beets & Seaweed
Spicy Tuna Tartare

MEAT

Alsatian Tarte Flambée with Bacon & Onion
Classic Steak Tartare on Country Toast
Crispy Pork Belly with Dijon Mustard
Sweet & Sour Duck with Pineapple
Black Pepper Chicken

SWEETS

Seasonal Fruit Tartelettes, Miniature Chocolate Truffles, Pate de Fruit, Crème Brulee
Madeleines, Financier, Macarons, Rocher

BIRTHDAY & CELEBRATION CAKES

Starting at 15 per Person | Customized Cake Available by Request

New York Cheesecake

Choice of Tropical Fruit or Mixed Berries

Chocolate Mousse Cake

Dark & Milk Chocolate, Hazelnuts

Berries & Cream "Mille-Feuille"

Seasonal Berries, Vanilla Crème

Baked Alaska

Seasonal Fruit, Baked Meringue, Flambée

TAKE AWAY GIFTS

Chef's Selection of Macarons

\$10 per box

Chef Daniel Boulud's Cookbooks

Starting at \$40 per book

The Chef may alter components of dishes throughout the season, depending on the availability of specially procured products.

Prices are subject to 10% service charge, gratuity & prevailing Goods & Services Tax.



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SIGNATURE STATIONS

Customize your event with our signature stations.
We can also create stations around your favorite dishes...ask us for details!

OYSTER BAR

Singapore's Freshest Selection of Market Oysters.

RAW BAR

Maine Lobster Jumbo Prawns Mussels, Clams Ceviche & Tartares

ARTISINAL CHEESE

Served with Traditional Garnishes Toasted Raisin-Walnut Bread

VEGETABLES & GRAINS

Market Vegetable Compositions

CARVED MEATS

Roasted Chicken, Filet Mignon, Ribeye

MARKET FISH

Tasmanian Sea Trout, Chilean Seabass

SWEET INDULGENCES

Chef's Selection of Assorted Pastries

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WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

BUBBLES

Excellent for Welcome Drinks or as Brunch Libations

Welcome Glass of Prosecco DOC "Extra Dry", Zardetto, Veneto MV **20**

Welcome Glass of Rose Champagne Ruinart Brut France, MV **38**

Welcome Glass of Vintage Champagne Dom Pérignon, France **50**

HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan Vodka, Elderflower Liqueur, Lime, Orchid Iceball **22**

Champagne Sling Gin, Cointreau, Cherry Brandy, Pineapple **22**

Elixir Vert Gin, Chartreuse Green, Pomme Perlant Juice, Lime Juice **22**

THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect for Tropical Climate

Conga Punch Gold Rum 2001, Pineapple, Chartreuse, Orgeat Syrup **24**

Hurricane Dark Rum, White Rum, Fresh House Made Grenadine **24**

Mai Tai Dark Rum, Agricole Rhum VSOP, Orgeat Syrup **24**

SAKE & SOCHU

Regionally Inspired Cocktails with Flavors of the East

Bonsai Bloom Sake, Gin, Yuzu, Lychee, Cucumber **22**

Tokyo Rose Umeshu, Sochu, Gin, Grenadine, Yuzu, Rose Water **22**



FULL WINE LIST AVAILABLE UPON REQUEST

Please note that some bottle vintages may roll over; we would be delighted to confirm with you upon request.

SPECIAL EVENT WINE LIST

SPARKLING

Prosecco, DOC "Extra Dry", Zardetto, Italy, MV **100**

Champagne, Piper-Heidsieck Cuvée, Brut, MV **140**

Rosé Champagne, Piper-Heidsieck Sauvage Brut Réserve, MV **140**

Vintage Champagne, Dom Pérignon, France, 2010 **480**

WHITE

Pinot Grigio, Tenuta Maccan, Friuli Venezia Giulia IGT, Italy, 2019 **90**

Chardonnay, Domaine Louis Moreau, Burgundy, France, 2019 **100**

Sauvignon Blanc, Dourthe N°1, Bordeaux, France, 2019 **105**

Riesling, Trimbach, France, 2018 **125**

Chenin Blanc, Lieu Dit, Santa Barbara County, USA, 2016 **170**

RED

Malbec, Catena, Mendoza, Argentina, 2017 **105**

Shiraz, St. Hallett Faith, Barossa Valley, South Australia, 2019 **115**

Pinot Noir, Bourgogne, Cuvée Saint-Vincent, Burgundy, France, 2018 **120**

Tempranillo, Torres, Celeste Crianza, Spain 2017 (1.5L) **200**

Sangiovese, Podernuovo a Palazzone, Therra, Tuscany, Italy, 2013 (1.5L) **200**

SWEET

Moscato d'Asti, Nivole, Michele Chiarlo, Piedmont, Italy, 2019 **90**

BEVERAGE PACKAGES

BASIC

Soft Drinks, Voss & San Pellegrino Water

\$15 per Person up to One (1) Hour

STANDARD

House Pour White & Red Wine, Draft Beer

Soft Drinks, Juices, San Pellegrino & Voss Water

\$35 per Person for One (1) Hour

\$50 per Person for Two (2) Hours

\$60 per Person for Three (3) Hours

PREMIUM

Sommelier's Selection of Champagne

House Pour White & Red Wine, Draft Beer

Soft Drinks, Juices, San Pellegrino & Voss Water

House Spirits

\$55 per Person for One (1) Hour

\$75 per Person for Two (2) Hours

\$85 per Person for Three (3) Hours