



# 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, Clams, Ceviche & 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>Chilled Maine Lobster</b> .....	40   65
Tarragon Aioli, French & American Cocktail Sauces	
<b>Smoked Scottish Salmon</b> .....	28
Fingerling Potato Salad, Mustard Dressing	
<b>Spicy Tuna Tartare</b> .....	30   40
Harissa, Cucumber, Mint Yogurt	
<b>Tasmanian Sea Trout Poké</b> .....	28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado	
<b>Alaskan King Crab</b> .....	40
Sweet Gem Lettuce, Radish, Dijonnaise	
<b>Grilled Octopus &amp; Calamari Ceviche</b> .....	32
Spicy Tomato, Red Onion, Coriander	
<b>Raw Bar Trio</b> .....	75
Octopus & Calamari, Spicy Tuna, Sea Trout Tartare	
<b>Add King Crab or Maine Lobster</b> .....	25

## SEAFOOD

<b>Maine Lobster Roll</b> .....	42
Lobster & Avocado on a Buttered Roll	
<b>Jumbo Lump Crab Cakes</b> .....	36
Celery Root Slaw, Chili Aioli	
<b>Moules Frites</b> .....	38
Saffron, Garlic, White Wine Cream	
<b>Spaghetti "Nero"</b> .....	33   40
Calamari, Prawns, Spicy Lobster Sauce	
<b>Tasmanian Sea Trout</b> .....	39
Brussels Sprouts Marmalade, Lemon Chicken Jus	
<b>Grilled Maine Lobster</b> .....	98
Garlic & Herb Butter	

## 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

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## BRUNCH SET MENU

— Three courses 45 —

**Wild Mushroom Soup**  
Olive Oil Croûtons  
Celery

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

**Pâté Grand-Mère**  
Chicken Liver & Pork Terrine  
Pickles & Mustard

**Croque Madame**  
Ham, Gruyère Cheese  
Fried Farm Egg

**"French Dip"**  
Warm Roast Beef Sandwich  
Gruyère Cheese, Natural Jus

**Smoked Salmon Benedict**  
Poached Farm Eggs  
Toasted English Muffin  
Hollandaise

**Mandy's French Toast**  
Apple Compote  
Fromage Blanc

**Crêpes**  
Hot Chocolate Sauce  
Dulce de Leche, Chantilly

**Molten Chocolate Cake**  
Sea Salt Caramel  
"Hot Chocolate" Ice Cream

## SOUPS & SALADS

**French Onion Soup**  
Beef Consommé, Gruyère  
Croûtons  
22

**Lobster Bisque**  
Corn Bread Croûtons  
Tarragon, Cognac  
28

**Wild Mushroom Soup**  
Olive Oil Croûtons  
Celery  
18

**Roasted Beets & Warm Goat Cheese**  
Haricots Verts  
Hazelnuts  
Yogurt Dressing  
28

**House Chop**  
Belgian Endive  
Poached Pear  
Candied Walnuts  
Blue Cheese Dressing  
28

**Tuna Niçoise**  
Tuna Confit, Egg  
Tomatoes, Olives  
Potatoes, Beans  
Tonnato Dressing  
26

**Maine Lobster**  
Heirloom Carrots  
Fennel, Grapefruit  
Avocado  
Citrus Dressing  
39

## BISTRO CLASSICS

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

**House Made Charcuterie Board** ..... 25  
Assorted House-Made Pâtés & Terrines

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

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

**Seared Foie Gras "à l'Orange"**..... 36  
Orange Marmalade, Radish, Shallots

**Chilled Foie Gras Terrine**..... 36  
Organic Honeycomb, Hazelnuts, Brioche

## SAVORY CREPES

**Smoked Salmon**  
Goat Cheese, Capers, Red Onion  
26

**Parisian Ham**  
Aged Gruyère, Béchamel  
24

**Wild Mushrooms**  
Aged Gruyère, Fines Herbes  
22

## STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

**Petit Filet Mignon**  
Stockyard  
AUS  
65

**Ribeye**  
Brandt Farms  
USDA Prime  
80

**New York Strip**  
Brandt Farms  
USDA Prime  
88

**Filet Mignon**  
"Châteaubriand" for Two  
Stockyard AUS  
165

Add Freshly Shaved Black Truffle, Seared Foie Gras Or 1/2 Grilled Lobster Tail 25

## NEW YORK BURGERS

**The Yankee Burger**..... 30  
Iceberg Lettuce, Tomato, Onion, Sesame Bun  
Add Bacon or Cheddar..... 5

**The Piggie Burger**..... 32  
BBQ Pork, Mustard Slaw, Jalapeno Mayo  
Cheddar Bun

**The Frenchie Burger**..... 32  
Pork Belly, Caramelized Onions, Morbier  
Arugula, Cornichons, Black Pepper Bun

**The Veggie Burger**..... 30  
Herb Falafel, Roasted Bell Pepper  
Harissa, Cucumber, Tzatziki, Pickled Onion  
Rosemary Focaccia Bun

**The Original db Burger**..... 45  
Signature Burger Filled with Short Ribs & Foie Gras  
Parmesan Bun

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan

CHEF OWNER Daniel Boulud