

## PRIVATE DINING FALL BRUNCH MENUS



Thank you for your inquiry, and we are delighted to host your event at  
db Bistro & Oyster Bar!

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 on a weekly basis to feature the season's most inspiring ingredients. Your guests will be offered a selection of dishes on the day of your private event. Should your guests have any dietary restrictions, please let us know in advance so that we may customize a menu and make the necessary preparations. All special requests will be entertained as we are here to ensure that your event exceeds your expectations!

Should you have any questions, please contact our private dining coordinator,  
Riza Padua at +65 6688 8525. She will be happy to personally assist you  
with your event details.

Bon Appétit!



bistro & oyster bar  
BY CHEF DANIEL BOULUD

### THREE (3) COURSE BRUNCH MENU

*\$68 per Guest*

*Including 1 glass of Juice (Orange or Apple)*

#### First Course

---

Curried Pumpkin Soup  
Coconut, Coriander, Toasted Seeds

French Onion Soup  
Beef Consommé, Gruyère, Croûtons

Tuna Niçoise  
Tuna Confit, Tomatoes, Boiled Egg, Potatoes  
Olives, Fine Beans, Tonnato Sauce

Pâté Grand-Mère  
Country Pork Terrine, Pickles, Mustard

#### Second Course

---

Cavatelli Bolognese  
Aged Parmesan

Tasmanian Sea Trout  
Brussels Sprouts Marmalade, Lemon Chicken Jus

**Daniel Boulud's Signature Croque Madame**  
Warm Parisian Ham, Gruyère, Béchamel, Farm Egg

Maine Lobster Bénédict  
Poached Farm Eggs, Toasted English Muffin, Sauce Choron  
*\$10 Supplement per Guest*

The Original db Burger  
Sirloin Burger Filled with Braised Short Ribs & Foie Gras, Parmesan Bun  
*\$10 Supplement per Guest*

#### Dessert

---

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

Crêpes  
Hot Chocolate Sauce, Dulce de Leche, Chantilly

Molten Chocolate Cake

Please note that this menu is applicable only for the Fall 2017. 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.



bistro & oyster bar  
BY CHEF DANIEL BOULUD

Sea Salt-Caramel, "Hot Chocolate" Ice Cream

## MENU INDULGENCES

### To Share

---

Seasonal Selection of Oysters  
Freshly Shucked & Served with Mignonette, French & American Cocktail Sauce  
*\$75 per Dozen*

Signature Seafood Platters  
Oysters, Lobster, Shrimp, Littleneck Clams, Mussels, Tartare  
*\$125 Petit | \$175 Grand | \$275 Royal*

Alsation Tarte Flambée  
Crispy Flatbread, Fromage Blanc, Bacon, Onion  
*\$18 Full*

House Made Charcuterie & Cheeses  
Terrines & Pâté, Cured Hams, Pickles and Mustard  
*\$22 small board | \$40 large board*

Birthday & celebration cakes  
*Customized Cake Available by Request*

---

New York Cheesecake  
Choice of Tropical Fruit or Mixed Berries  
*\$15 per Guest (Minimum of 6 Guests Needed)*

Berries & Cream "Mille-Feuille"  
Seasonal Berries, Vanilla Crème, Caramelized Puff Dough  
*\$15 per Guest*

Baked Alaska  
Seasonal fruit Sorbet, Baked Meringue, Flambée Tableside  
*\$15 per Guest*

Chocolate Mousse Cake  
Dark & Milk Chocolate, Hazelnuts, Vanilla Ice Cream  
*\$15 per Guest*

### To Gift & Takeaway

---

**Chef's Selection of Seasonal Macarons**  
*\$10 per Box*

**Chef Daniel Boulud's Collection of Cookbooks**  
*Starting at \$25 per Book*

Please note that this menu is applicable only for the Fall 2017. 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.



bistro & oyster bar  
BY CHEF DANIEL BOULUD

**WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS**

*Starting at \$20 per Person*

*Bubbly Excellent for Welcome Drinks or as Brunch Libations*

---

Welcome Glass of Prosecco DOC "Extra Dry", Zardetto, Veneto MV  
Welcome Glass of Rose Champagne Bruno Paillard, Première Cuvée, Reims  
Welcome Glass of Vintage Champagne Dom Pérignon, Épernay  
Kir Impérial Cognac, Cassis Mirabelle, Fresh Lemon  
Big Apple Spritz Calvados, Sheppy's Cider, Champagne, Fresh Lemon  
Summer in Sicily Vodka, Blood Orange, Aperol, Sambuca, Honey, Fresh Basil

*House specialties Signature Creations from our Team at db Bistro & Oyster Bar*

---

White Cosmopolitan Vodka, Elderflower Liqueur, Fresh Lime, Orchid Iceball  
Lost in the Woods Gin, Absinthe, Thyme Blueberries, Lemon  
East Side Gin & Tonic Gin, Grapefruit Tonic Rosemary, Confit Citrus

*The tiki bar Refreshing Tiki Themed Drinks Perfect for Singapore's Tropical Climate*

---

Conga Punch Gold Rum 2001, Pineapple, Orange, Chartreuse, Orgeat Syrup  
Hurricane Dark Rum, White Rum, Fresh Fruit Juices, House Made Grenadine  
Mai Tai Dark Rum, Agricole Rhum VSOP, Grand Marnier, Orgeat Syrup

*Sake & sochu Regionally Inspired Cocktails with Flavors of the East*

---

Bonsai Bloom Sake, Gin, Yuzu, Lychee Juice, Fresh Cucumber  
Tokyo Rose Umeshu, Sochu, Gin, Grenadine, Yuzu, Rose Water  
Passion-Bubble Tea Sake, Peach Schnapps, Fresh Passion Fruit, Champagne

Please note that this menu is applicable only for the Fall 2017. 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.



bistro & oyster bar  
BY CHEF DANIEL BOULUD

## BEVERAGE PACKAGES

### Basic

Soft Drinks, Fiji & San Pellegrino Water  
*Starting at \$15 per Person*

### Standard

House Pour White & Red Wine  
Menabrea Draft Beer, Sheppy's Draft Cider, Soft Drinks, Fiji & San Pellegrino Water  
*Starting at \$25 per Person*

### PREMIUM

**Sommelier's Special Selection of Champagne, White & Red Wine**, House Spirits  
**Menabrea Draft Beer, Sheppy's Draft Cider**, Soft Drinks, Fiji & San Pellegrino Water  
*Starting at \$40 per Person*

## NON-ALCOHOLIC BEVERAGE ADDITIONS

### Fresh juice bar

#### House Recipes

ABC  
Apple, Beetroot, Carrot

Supergreen  
Green Apple, Spinach, Kale  
Pear, Celery

Le Tropical  
Pineapple, Lime, Orange, Mango

Create Your Own  
*Maximum of Three (3) Ingredients per Juice*  
Apple, Pear, Carrot, Beetroot, Celery, Orange, Grapefruit, Ginger, Melon, Watermelon, Kale, Spinach, Fennel  
Mango, Pineapple, Lemon, Lime, Chili

*Choice of Two (2) Juices - \$10 per Person*

### Hot beverages

Freshly Brewed Vittoria Coffee and Harney & Son's Loose Tea  
*\$8 Supplement per Person*

Please note that this menu is applicable only for the Fall 2017. 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.



bistro & oyster bar  
BY CHEF DANIEL BOULUD

## SPECIAL EVENT WINE LIST

*Full Wine List Available Upon Request*

### SPARKLING

Prosecco, DOC "Extra Dry", Zardetto, Veneto	MV	100
Champagne, Pierre Paillard "Cuvée Daniel" Bouzy Grand Cru	MV	175
Rosé Champagne, Bruno Paillard, Première Cuvée	MV	205
Vintage Champagne, Dom Pérignon, Épernay	2006	480

### White

Chenin Blanc, Anjou, Château La Roulerie, Loire Valley	2011	85
Riesling, Domaine Schlumberger, Alsace	2012	95
Sauvignon Blanc, Los Vascos, Colchagua Valley, Chile	2015	95
Chardonnay, William Ferve, Petit Chablis, Burgundy	2015	95
Tokaj, "Dry" Furmint Selection, Hétszóló, Hungary	2011	105
Albariño, Pazo Senorans, Rias Baixas, Spain	2014	120
Marsanne & Rousanne, Domaine de Trévallon, IGP des Alpilles,	2011	395

### Red

Shiraz, Consigna, Felix Solis, Spain	2015	80
Malbec, Bodegas Caro, Aruma, Mendoza	2014	95
Pinot Noir, Mount Riley, Marlborough	2015	120
Grenache, Humilitat, Massart & Brunet	2012	125
Merlot, La Closerie de Fourtet, Saint Emilion	2011	135
Merlot, Clos St Vincent Grand Cru, Saint Emilion	2011	145
Cabernet Sauvignon, Château Léoville Poyferré 2ème Grand Cru Classé	2008	480

### Sweet

Semillon, Sauvignon Blanc, Menuts Premières Côte de Bordeaux	2012	90
--	------	----

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

Please note that this menu is applicable only for the Fall 2017. 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.