

## PRIVATE DINING FALL DINNER 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!



**PASSED CANAPÉS**

*Selection of Five Savory & Three Sweet*  
\$45 per Guest up to Two (2) Hours

*Selection of Ten Savory & 5 Sweet*  
\$55 per Guest up to Two (2) Hours

*Chef's Specialty Selection of Fifteen Savory & Seven Sweet*  
\$65 per Guest up to Two (2) Hours

**Vegetarian**

English Pea Hummus on a Charcoal Cracker  
Herbed Goat Cheese on a Buttermilk Crisp  
Olive Tapenade with Tomato Confit  
Chickpea Panisse with Harissa Ketchup  
Truffled Grilled Cheese Sandwich  
Herbed Falafel with Spiced Yogurt  
Waldorf Salad in Endive Cup  
Warm Gougère with Mornay  
Tzatziki & Cucumber Cups  
Wild Mushroom Arancini  
Roasted Tomato Farçi  
Tomato & Mozzarella  
Ratatouille en Gelée

**Seafood**

Seasonal Oysters with Yuzu-Kosho Vinaigrette  
Maine Lobster with Citrus & Avocado on Flaxseed Crisp  
Smoked Salmon "Mille-Feuille" with Lemon & Dill  
Shrimp Cocktail with House Made Cocktail Sauce  
Sesame Seared Tuna with Wasabi on Rice Crisp  
Red Snapper Ceviche with Chili on Potato Chip  
Crispy Fried Oysters with Spicy Tartar Sauce  
Oscietra Caviar, Roasted Beets & Seaweed  
Salted Anchovies & Butter on Toast  
Tuna Niçoise in Lettuce Cup  
Spicy Tuna Tartare  
Lump Crab Cakes

**Charcuterie**

House-Made Parisian Ham on a Cheese Puff  
Pork & Chicken Liver Pâté on Sourdough  
Sliced Iberico Ham on Tomato Toast  
Pork, Foie Gras & Bacon Pâté  
Foie Gras Bon Bon on Brioche  
Crispy Duck Rillettes in Filo with Hoisin  
Prosciutto & Sicilian Melon  
Smoked Bacon-Wrapped Dates  
Duck Pâté "en Croûte"

**Meat**

Beef Meatballs in Pomodoro Sauce  
Beef Carpaccio on Horseradish Potato Chip  
Alsatian Tarte Flambée with Bacon & Onion  
Grilled Filet Mignon & Foie Gras "Rossini"  
Twice Baked Potato with Smoked Bacon  
Classic Steak Tartare on Country Toast  
Black Pepper Chicken Lollipop Drumlet  
Crispy Pork Belly with Dijon Mustard  
Crispy Asparagus with Parma Ham  
Harissa Grilled Lamb Skewers

**FRUIT**

Seasonal Fruit Tartelettes  
Assorted Pate de Fruit  
Floating Island  
Crème Brulee

**CHOCOLATE**

Churros with Hot Chocolate Sauce  
Miniature Chocolate Cake  
Ice Cream Lollipop  
Mini S'mores  
Azelia Bar

**SIGNATURES**

Assorted Macarons  
Assorted Bon-Bons  
Madeleines  
Rocher

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

**THREE (3) COURSE BISTRO MENU**

*\$85 per Guest – Choice of Three (3) per Section*

*Add a glass of House Pour White or Red Wine for a \$12 Supplement*

FIRST COURSE – CHOOSE THREE (3)

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Curried Pumpkin Soup  
Coconut, Coriander, Toasted Seeds

Roasted Beets & Warm Goat Cheese  
Haricots Verts, Hazelnuts, Yogurt Dressing

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

Pâté Grand-Mère  
House Pickles, Whole Grain Mustard, Country Toast

Second Course – choose three (3)

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Cavatelli Bolognese  
Aged Parmesan

Tasmanian Sea Trout  
Brussels Sprouts Marmalade, Lemon Chicken Jus

Herb Roasted Organic Chicken  
Crispy Smashed Potatoes, Lemon Kale, Natural Jus

**Petite Fillet Mignon “Au Poivre”**

Potato Gratin, Sautéed Spinach, Peppercorn Sauce  
*\$15 Supplement per Guest*

Dessert

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Molten Chocolate Cake  
Sea Salt Caramel, “Hot Chocolate” Ice Cream

Seasonal Fruit Tart  
Vanilla Ice Cream

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**FOUR (4) COURSE BROADWAY MENU**

*\$98 per Guest*

*Add our Sommelier's Wine Pairing - \$55 per Guest*

First Course

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Curried Pumpkin Soup  
Lump Crab, Coconut Coriander

Second Course

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Roasted Beets & Warm Goat Cheese  
Haricots Verts, Hazelnuts, Yogurt Dressing

Tuna Tartare  
Cucumber, Harissa, Mint Yogurt

Foie Gras Terrine  
Organic Honeycomb, Hazelnuts, House-Made Brioche

Third Course

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**Cavatelli "Arrabbiata"**

Eggplant, House-Made Ricotta

Tasmanian Sea Trout  
Brussels Sprouts Marmalade, Lemon Chicken Jus

Herb Roasted Organic Chicken  
Crispy Smashed Potatoes, Lemon Kale, Natural Jus

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

**Petite Fillet Mignon "Au Poivre"**

Potato Gratin, Sautéed Spinach, Peppercorn Sauce  
*\$15 Supplement per Guest*

Dessert

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Le Tropical  
Mango Variations, Coconut Gelée, Passion Fruit Banana Sorbet

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

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**FIVE (5) COURSE TASTING MENU**

*\$125 per Guest*

*Add our Sommelier's Wine Pairing - \$75 per Guest*

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First Course

Seasonal Oyster  
Yuzu Kosho Mignonette

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Second Course

Kale Caesar Salad  
Garlic & Anchovy Dressing, Farm Egg, Aged Parmesan

Tuna Tartare  
Cucumber, Harissa, Mint Yogurt

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Third Course

Jumbo Lump Crab Cakes  
Celery Root Slaw, Chili Aioli

**Seared Foie Gras "á l'Orange"**  
Orange Marmalade, Radish, Shallots

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Main Course

Grilled Lobster  
Garlic Butter, Broccolini

Petite **Fillet Mignon "Au Poivre"**  
Potato Gratin, Sautéed Spinach, Peppercorn Sauce

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Dessert

Le Tropical  
Mango Variations, Coconut Gelée, Passion Fruit Banana Sorbet

Coffee Napoleon  
Dark Chocolate Cream, Praline Variations, Gula Melaka Ice Cream

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Complimentary Warm Madeleines

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BY CHEF DANIEL BOULUD

## 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*

Alsatian 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*

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**WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS**

*Starting at \$20 per Person*

*Bubbly Excellent for Welcome Drinks or as Brunch Libations*

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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*

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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*

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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*

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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

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## BEVERAGE PACKAGES

### Basic

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

### Standard

House Pour White & Red Wine  
Menabrea Draft Beer, Soft Drinks, Fiji & San Pellegrino Water  
*Starting at \$30 per Person*

### PREMIUM

**Sommelier's Special Selection of Champagne, White & Red Wine, House Spirits**  
Menabrea Draft Beer, Soft Drinks, Fiji & San Pellegrino Water  
*Starting at \$50 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*

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

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