

PRIVATE DINING FALL RECEPTION 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

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
Prosciutto & Sicilian Melon
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
Crème Brulee
Financier

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

SIGNATURE STATIONS

From Our Raw Bar

Signature Seafood Plateaus – Petit \$125 | Grand \$175 | Royale \$ 275
Chef's Seasonal Selection of Oysters - \$8 per piece – Served with Traditional Condiments
Add Daniel Boulud's Signature Oscietra Caviar for &8 per piece
Jumbo Shrimp Cocktail - \$7 per piece – Served with House-Made Cocktail Sauce and Lemon

Hot Soup

Starting at \$18 per Person for One (1) Hour
Seasonal Soup or Lobster Bisque

Charcuterie

Starting at \$15 per Person for One (1) Hour
Terrines & Pâté, Cured Hams, Pickles and Mustards

Artisanal Cheese

Starting at \$15 per Person for One (1) Hour
Served with Chef's Selection of Traditional Garnishes and Toasted Raisin-Walnut Bread

Market Vegetables "à la Saison"

Starting at \$15 per Person for One (1) Hour
Composed Seasonal Vegetables, Salads & Wild Mushroom Risotto

Salt Roasted Red Snapper

Starting at \$20 per Person for One (1) Hour
Served with Salsa Verde

Tasmanian Sea Trout "à la Escoffier"

Starting at \$20 per Person for One (1) Hour
Served Poached with Dill Crème Fraîche and Cucumber "Scales"

Herb-Roasted Organic Chicken

Starting at \$20 per Person for One (1) Hour
Served with Roasted Potatoes, Bitter Greens, wild Mushrooms, Natural Jus

Whole Roasted Suckling Pig

Starting at \$30 per Person for One (1) Hour
Sweet & Sour Chili Jus
Whole-Roasted Prime Beef

Starting at \$55 per Person for One (1) Hour
Herb-Roasted Wild Mushrooms, Fingerling Potatoes, Assorted Mustards, Béarnaise, Peppercorn Sauce
Add ½ Lobster Tail - \$45 per piece, Add Seared Foie Gras - \$25 per piece,
Add Black Truffle (when available) - \$18 per 3 grams

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

SWEET INDULGENCES

Crêpe Suzette

Starting at \$15 per Person for One (1) Hour
Crêpes, Orange, Flambée

Dessert Buffet!

Starting at \$25 per Person for One (1) Hour
Chef's Selection of Displayed Verrines, Gazpacho Exotique, Tiramisu, Crème Brûlée

Chef Mandy's Selection of Displayed Miniature Pastries
Fruit Tartlettes, Raspberry Cheese Cake, Chocolate Cake, Assorted Macarons

Chef Mandy's Selection of Passed Desserts
Lollipops, Madeleines, Mini S'mores

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, 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

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, 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
--	------	----

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.