



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

Jumbo Shrimp Cocktail.....39
House-Made Cocktail Sauce & Lemon

Smoked Scottish Salmon.....28
Fingerling Potato Salad, Mustard Dressing

Spicy Tuna Tartare.....30 | 40
Harissa, Cucumber, Mint Yogurt

Tasmanian Sea Trout Poké.....28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado

Alaskan King Crab.....40
Sweet Gem Lettuce, Radish, Dijonnaise

Grilled Octopus & Calamari Ceviche.....32
Spicy Tomato, Red Onion, Coriander

Raw Bar Trio.....75
Octopus & Calamari, Spicy Tuna, Sea Trout Poké

SEAFOOD

Maine Lobster Roll.....42
Lobster & Avocado on a Buttered Roll

Jumbo Lump Crab Cakes.....36
Celery Root Slaw, Chili Aioli

Tasmanian Sea Trout.....39
Brussels Sprouts Marmalade, Lemon Chicken Jus

Mediterranean Sea Bass.....40
Cauliflower, Brown Butter, Capers & Raisins

SIDES

French Fries 14 · Crispy Smashed Potatoes 15

Brussels Sprouts & Smoked Bacon 15 · Wild Mushrooms 15

Lemon Kale 16 · Ratatouille 14 · Sautéed Broccolini 17

Prices listed are subject to GST & Service Charge

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HAPPY CHINESE NEW YEAR

Celebrate The Year of the Dog with Seasonal Specials Throughout the Weekend · Served from 5:30pm-10pm
Gong Xi Fa Cai!



Lo Hei

King Salmon, Hamachi
18 per Person / 2 Person Minimum

Lotus Leaf-Wrapped New Zealand Snapper

Ginger & Scallion Relish, Mushrooms, Kai Lan
Serves Two to Four / 120

Crispy Softshell Chili Crab

Greens, Housemade Brioche "Mantau Buns"
36 / 54

Organic "Chicken Rice"

Foie Gras, Black Truffle,
Sauce Supreme
59

Crispy Stuffed Suckling Pig

Wild Mushrooms, Chili Garlic Radish, Bok Choy
Spiced Pork Jus
For One / For Two / For Four
54 / 88 / 172

Golden Mandarin

Orange Financier, Citrus Tuile
Mandarin Marmalade
20

Rocher

Caramelized Hazelnuts, Praline Crunch
Salted Caramel Ice Cream
18

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, Yogurt Dressing
Hazelnuts
28

House Chop

Belgian Endive, Poached
Pear Candied Walnuts
Blue Cheese Dressing
28

Kale Caesar

Farm Egg, Aged Parmesan
Garlic, Lemon &
Anchovy Dressing
28

BISTRO CLASSICS

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

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

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

Tomato-Braised Chicken "Chasseur".....36
Celery, Heirloom Carrots, Spätzel

Steak Tartare Served Tableside

USDA Prime Sirloin, Cornichon, Capers
Parsley, Country Toast
38 | 56

STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

Petit Filet Mignon

Stockyard Farm
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 Seared Foie Gras 25

NEW YORK BURGERS

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

The Veggie Burger.....30
Herb Falafel, Roasted Bell Pepper
Harissa, Cucumber, Tzatziki, Pickled Onion
Focacca 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