



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	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
Charred Spanish Octopus	32
Stewed Sweet Peppers, Crispy Garlic	
Spicy Tuna Tartare	30 40
Harissa, Cucumber, Mint Yogurt	
Tasmanian Sea Trout Tartare	28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado	
Alaskan King Crab Cocktail	40
Cucumber, Mango, Avocado	
Raw Bar Trio	75
Alaskan King Crab Cocktail, Spicy Tuna Sea Trout Tartare	

SEAFOOD

Maine Lobster Roll	42
Lobster & Avocado on a Buttered Roll	
Tasmanian Sea Trout	45
Lambic Braised Red Cabbage, Turnips Mustard Velouté	
Mediterranean Sea Bass	44
Cauliflower, Capers, Raisins, Brown Butter	
New England Casserole	46
Mussels, Prawns, Sweet Corn, Spicy Pork Sausage in Garlic Broth	
Roasted Maine Lobster	120
Sauce "Américaine"	

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

FOLLOW US ON

HAPPY CHINESE NEW YEAR

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



Lo Hei
Tasmanian Sea Trout, Hamachi
18 per Person / 2 Person Minimum



Lotus Leaf-Wrapped New Zealand Snapper
Ginger & Scallion Relish, Mushrooms, Kai Lan
MP

Singapore Style Chili Lobster
House Made "Mantau Buns"
120

Organic "Chicken Rice"
Foie Gras, Black Truffle
Sauce Suprême
For Two
95

Crispy Stuffed Suckling Pig
Wild Mushrooms, Chili Garlic Bok Choy, Radish
Spiced Pork Jus
For One | For Two | For Four | Whole Pig For Eight - Ten
46 | 88 | 172 | 288

Golden Mandarin
Orange Financier, Citrus Tuile
Mandarin Marmalade
20

Red Forest
64% Dark Chocolate Cremeux
Poached Cherry, Brownie
20

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère
Croûtons
27

Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
28

Wild Mushroom Soup
Duck Confit
Celery Variations
20

Tuna Niçoise
Cherry Tomatoes
Potatoes, Olives, Beans
Tonnato Sauce
Boiled Egg
26

Endive & Blue
Belgian Endive
Poached Pear
Candied Walnuts
Blue Cheese Dressing
28

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

Maine Lobster
Burrata, Beets
Horseradish
Chicory
Hazelnuts
39

BISTRO CLASSICS

Alsatian Flatbread.....

Fromage Blanc, Bacon, Onions

Seared Foie Gras.....

Flame Grapes, Wild Mushrooms, Verjus

House Made Charcuterie Board.....

Assorted House-Made Pâtés & Terrines

Burgundy Escargots.....

Garlic & Herb Almond Butter

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 Or 1/2 Grilled Lobster Tail Or Black Truffle
25

NEW YORK BURGERS

The Yankee Burger.....

Iceberg Lettuce, Tomato, Onion, Sesame Bun

Add Bacon or Cheddar.....5

The Veggie Burger.....

Herb Falafel, Roasted Bell Pepper
Harissa, Cucumber, Tzatziki, Pickled Onion
Focaccia Bun

The Original db Burger.....

Signature Burger Filled with Short Ribs & Foie Gras
Parmesan Bun

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan

CHEF OWNER Daniel Boulud