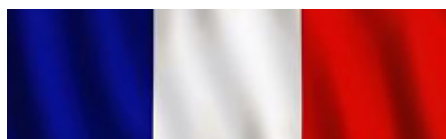


## A Tribute to the Late Great Monsieur Paul Bocuse



Join us this Month for a Very Special Tribute to the  
Father of Modern French Gastronomy

Three Course Menu for \$150++ Per Person  
Offered for Dinner Only from April 13th to 15th

Prices listed are subject to GST & Service Charge  
Visit Us Online at [www.dbbistro.com/singapore](http://www.dbbistro.com/singapore)

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Featuring a Three Course Menu with Classics Such As..

### **Soupe aux Truffes VGE**

*Elysée 1975*

Truffled Chicken Soup Baked In Crust  
with Foie Gras & Vegetables

### **Seabass Baked in Crust**

Sauce Choron

### **Red Mullet**

with Crispy Potato "Scales"

### **Macaroni & Cheese**

Cave Aged Comté, Gruyère

### **Chicken Fricassée with Morel Mushrooms**

Seasonal Vegetables

### **Pigeon "Pithivier"**

Sauce Roanne

### **Traditional Veal Blanquette**

Basmati Rice

### **Traditional Apple Tart Tatin**

Crème Fraîche Ice Cream

### **Île Flottante**

Floating Island with Coconut Crème Anglaise

Mango Variations

### **Paris-Brest**

Hazelnuts, Caramel Sauce

In 2010, Chef Daniel Boulud opened db Bistro & Oyster Bar inside the Marina Bay Sands with the focus on bistro classics accompanied with the freshest seafood from around the world.