



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 & 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	
Oysters Rockefeller	32
Creamy Spinach, Hollandaise Sauce	
Tuna Crudo	30
Cucumber, Avocado, Olive, Amalfi Lemon	
Jumbo Lump Crab Cocktail	40
Green Apple, Celery, Walnut	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
Octopus à la Plancha	28
Marcona Almonds, Arugula, Citrus	

SEAFOOD

Maine Lobster Roll	42
Lobster & Avocado on a Buttered Roll	
Lobster Spaghetti	36 48
House-Made Pasta, Spicy Lobster Sauce	
Moules Frites	40
Garlic & White Wine Broth, French Fries	
Tasmanian Sea Trout	45
Baby Spinach, Sorrel Sauce	
Whole Maine Lobster	75
Lemon, Garlic Butter	

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

EXPRESS LUNCH (12PM TO 3PM)

— Two Courses 28 | Three Courses 38 —

Sweet Corn Soup
Lump Crab, Celery
Parsley Oil

Heirloom Tomato "Caprese"
Burrata, Basil Pesto, Herb Croûtons
White Balsamic



Smoked Turkey Sandwich
Arugula, Avocado, Herbed Aioli

Croque Monsieur
Crispy Ham & Gruyère Cheese Sandwich

Fettuccini Verde
Lamb Sugo, Black Olives, Pecorino

Steak "Haché"
Farm Egg, Red Wine-Shallot Sauce

Grilled Catch of the Day
Sauce Vierge



Molten Chocolate Cake
Sea Salt Caramel
Cookies & Cream Ice Cream

Peach Panna Cotta
Peach Variations, Caramelized Almond
White Peach Sorbet

SOUPS & SALADS



French Onion Soup
Beef Consommé,
Gruyère Croûtons
27

Sweet Corn Soup
Lump Crab, Celery
Parsley Oil
20

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

Maine Lobster
Artichoke & Fennel
Crispy Garlic Chips
Amalfi Lemon Vinaigrette
39

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

Mediterranean Flatbread.....18
Caramelized Onion, Olives, Anchovies

Seared Foie Gras.....36
Summer Peaches, Chanterelle Mushrooms

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

Chilled Foie Gras Terrine.....36
Granny Smith Apple Marmalade
House-Made Brioche

STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

Petit Filet Mignon
AUS Prime
68

Ribeye
USDA Prime
88

New York Strip
AUS Prime
90

"Châteaubriand" for Two
AUS Prime
165

Add Seared Foie Gras
25

Add Grilled Lobster Tail
35

NEW YORK BURGERS

The Original db Burger.....48
Signature Burger Filled with Short Ribs &
Foie Gras, Parmesan Bun

The Frenchie Burger.....32
Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun

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

The Veggie Burger.....30
Herb Falafel, Roasted Bell Pepper
Harissa, Tzatziki, Focaccia Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan