



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	
Spicy Little Neck Clams	25
Chorizo Sausage, Tomato Broth	

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

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

FOLLOW US ON

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

Heirloom Tomato "Caprese"
Burrata
Basil Pesto
Herb Croûtons
White Balsamic
28

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

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

BISTRO CLASSICS



Pâté en Croûte.....22
Duck, Foie Gras, Peppercorns
Pickles & Mustard

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

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

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

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

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



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

Herb Roasted Organic Chicken for Two
Grilled Lemon
Natural Chicken Jus
65

SEAFOOD

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

Moules Frites.....40
Garlic & White Wine Broth, French Fries

Lobster Spaghetti.....36 | 48
House-Made Pasta, Spicy Lobster Sauce

Tasmanian Sea Trout.....45
Baby Spinach, Sorrel Sauce

Whole Maine Lobster.....75
Lemon, Garlic Butter

Grilled Catch of the Day.....45
Sauce Vierge

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, Rosemary Focaccia Bun