



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

BRUNCH SET MENU

— Three courses 55 —

Avocado Toast
Country Bread
Petite Salad

Kale Caesar
Farm Egg, Parmesan
Garlic & Anchovy Dressing

Paté en Croûte
Duck, Foie Gras, Peppercorns
Pickles & Mustard

Scrambled Farm Eggs
Bacon, Petite Salad
Country Toast

Ham & Eggs Benedict
Poached Farm Eggs
Toasted English Muffin
Hollandaise

Croque Madame
Ham, Gruyère Cheese
Fried Farm Egg

Ratatouille Provençale
Soft Baked Farm Egg
Rosemary Focaccia

Duck Confit Hash
Farm Egg, Arugula
Mustard Jus

Steak "Haché"
Farm Egg
Red Wine-Shallot Sauce

Cinnamon French Toast
Fromage Blanc
Seasonal Berries

Crêpes au Chocolat
Hot Chocolate Sauce
Banana Caramel, Chantilly

Molten Chocolate Cake
Sea Salt Caramel
Cookies & Cream Ice Cream

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère
Croûtons
27

Sweet Corn Soup
Lump Crab, Celery
Parsley Oil
20

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

Tuna Niçoise
Tuna Confit, Egg, Tomatoes
Olives, Potatoes, Beans
Tonnato Dressing
26

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

BISTRO CLASSICS

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

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 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