



# 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 185 | 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
- Blue Crab Cocktail** ..... 38  
Avocado, Tomato, Basil, Sauce Louis
- Tuna Tartare** ..... 30  
Passionfruit, Celery, Curry Aioli
- Seafood & Vegetable Crudité** ..... 29  
Spring Vegetables, Brittany Cod, Tarragon Aioli
- Jumbo Lump Crab Cakes** ..... 36  
Celery Root Slaw, Chili Aioli

## SEAFOOD

- Maine Lobster Roll** ..... 48  
Lobster & Avocado on a Buttered Roll
- Moules Frites** ..... 40  
Saffron, Garlic & White Wine Broth, French Fries
- Tasmanian Sea Trout** ..... 45  
Puy Lentils, Asparagus, Mache
- Grilled Giant Prawns** ..... 55  
Sauce Verte
- Roasted Whole Maine Lobster** ..... 98  
White Wine, Garlic & Herb Butter

## SIDES

- French Fries 14 • Crispy Smashed Potatoes 15
- Lobster & Cauliflower Gratin 25 • Lemon Kale 16
- Brussels Sprouts & Smoked Bacon 15 • Wild Mushrooms 15
- Sautéed Broccolini 17

Prices listed are subject to GST & Service Charge

FOLLOW US ON

## BRUNCH SET MENU

— Three courses 58 —

**Avocado Toast**  
Country Bread  
Petite Salad

**Beet & Goat Cheese Salad**  
Marcona Almonds  
Shaved Fennel, Baby Sorrel

**Roasted Tomato Soup**  
Mozzarella  
Basil Pesto



**Scrambled Farm Eggs**  
Bacon, Petite Salad  
Country Toast

**Smoked Salmon Benedict**  
Poached Farm Eggs  
Toasted English Muffin  
Hollandaise

**Croque Madame**  
Ham, Gruyère Cheese  
Fried Farm Egg

**Wild Mushroom Country Frittata**  
Gruyère Cheese, Fine Herbs

**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  
28

**Roasted Tomato Soup**  
Mozzarella  
Basil Pesto  
23

**Beet & Goat Cheese**  
Marcona Almonds  
Shaved Fennel  
Baby Sorrel  
20

**Spring Kale**  
Asparagus, Apple  
Potobello, Roquefort  
Balsamic Dressing  
28

**Lobster Cobb**  
Bacon, Egg, Avocado  
Tomato, Butter Lettuce  
French Dressing  
39

## BISTRO CLASSICS



**Alsatian Flatbread** ..... 18  
Fromage Blanc, Bacon, Onion

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

**Pâté en Croûte** ..... 26  
Duck, Pistachio, Apricot, Pickles, Mustard

**Seared Foie Gras** ..... 36  
Grapes, Mushrooms, Walnuts, Onion Marmalade

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

**Burgundy Escargots** ..... 28  
Garlic & Herb Almond Butter, Puff Pastry

## STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

**Petit Filet Mignon**  
AUS Prime  
68

**Ribeye "Entrecôte"**  
USDA Prime  
95

**"Châteaubriand" for Two**  
AUS Prime  
165

Add Seared Foie Gras  
25

Add Grilled Lobster Tail  
40

## NEW YORK BURGERS

**The Yankee Burger**  
Butter Lettuce, Tomato, Onion  
Sesame Bun  
30

**The Veggie Burger**  
Herb Falafel, Tomato, Onion  
Harissa-Tzatziki, Sesame Bun  
30

Add Bacon, Cheddar or Farm Egg  
5

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

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella