



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 Crudit�.....	29
Spring Vegetables, Brittany Cod, Tarragon Aioli	
Jumbo Lump Crab Cakes.....	36
Celery Root Slaw, Chili Aioli	

SIDES

French Fries 14 · Crispy Smashed Potatoes 15
Lobster & Cauliflower Gratin 25 · Lemon Kale 16
Brussels Sprouts & Smoked Bacon 15 · Wild Mushrooms 15
Saut ed Broccolini 17

CHEF OWNER Daniel Boulud
EXECUTIVE CHEF Jonathan Kinsella

Prices listed are subject to GST & Service Charge

FOLLOW US ON

SOUPS & SALADS

French Onion Soup
Beef Consomm 
Gruy re, Croutons
28

Roasted Tomato Soup
Mozzarella
Basil Pesto
23

Beet & Goat Cheese
Marcona Almonds
Shaved Fennel
Baby Sorrel
20

Spring Kale
Asparagus, Apple
Portobello, Roquefort
Balsamic Dressing
28

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

BISTRO CLASSICS

P t  en Cro te.....26
Duck, Pistachio, Apricot
Pickles, Mustard

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

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

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

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

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

Coq Au Vin
Red Wine Braised Chicken
Bacon, Carrot, Mushrooms, Sp tzel
45

Herb Roasted Chicken for Two
Grilled Lemon
Natural Chicken Jus
65

SEAFOOD

Maine Lobster Roll.....48
Lobster & Avocado on a Buttered Roll

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

Grilled Giant Prawns.....55
Sauce Verte

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

Tasmanian Sea Trout.....45
Puy Lentils, Asparagus, Mache

Whole Roasted Maine Lobster.....98
White Wine, Garlic & Herb Butter

STEAK FRITES

Served with Choice of B arnaise or Peppercorn Sauce

Petit Filet Mignon
AUS Prime
68

"Ribeye "Entrec te"
USDA Prime
95

"Ch teaubriand" 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