



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	
Whole Roasted 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 Broccoli 17

Prices listed are subject to GST & Service Charge

FOLLOW US ON

EXPRESS LUNCH (12PM TO 3PM)

— Two Courses 46 | Three Courses 55 —

Roasted Tomato Soup
Mozzarella
Basil Pesto

Spring Kale Salad
Asparagus, Apple, Portobello
Roquefort, Balsamic Dressing

Pâté en Croûte
Duck, Pistachio, Apricot
Pickles, Mustard



Daniel Boulud's Pain Bagnat
House-Cured Tuna Sandwich, Olive
Avocado, Egg, Lettuce, Tomato, Aioli

Mustard-Crusted Chicken
Sautéed Spinach
Sauce Diable

Fettuccine Verde
Spiced Lamb Ragout, Ricotta Salata

Steak Haché
Farm Egg, Red Wine-Shallot Sauce

Grilled Catch of the Day
Sauce Vierge



Milk Chocolate Raspberry "Gâteau"
White Chocolate Whip Ganache
Vanilla Ice Cream

Strawberry-Rhubarb "Shortcake"
Mascarpone Mousse, Pickled Rhubarb Sticks
Rosé Wine Sorbet

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

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

Spring Kale
Asparagus, Apple
Portobello, Roquefort
Balsamic Dressing
28

BISTRO CLASSICS



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

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

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

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 "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