



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, Clams, Ceviche & 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

Chilled Maine Lobster 40 | 65
Tarragon Aioli, French & American Cocktail Sauces

Smoked Scottish Salmon 28
Fingerling Potato Salad, Mustard Dressing

Spicy Tuna Tartare 30 | 40
Harissa, Cucumber, Mint Yogurt

Tasmanian Sea Trout Poké 28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado

Raw Bar Trio 75
Lobster, Spicy Tuna, Sea Trout Poké

SEAFOOD

Maine Lobster Roll 42
Lobster & Avocado on a Buttered Roll

Jumbo Lump Crab Cakes 36
Celery Root Slaw, Chili Aioli

New England Casserole 46
Clams, Mussels, Prawns, Sweet Corn, Spicy Pork Sausage
in Garlic Broth

Mediterranean Sea Bass 44
Summer Bean Fricasée, Sauce Amandine

Oyster Bar Fish & Chips 40
Beer Battered Holland Perch, House Made Tartar Sauce

Tasmanian Sea Trout 45
Sweet Corn, Chanterelle Mushrooms

Grilled Maine Lobster 98
Garlic & Herb 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 Broccolini 17

Prices listed are subject to GST & Service Charge

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bistro & oyster bar

BY CHEF DANIEL BOULUD

EXPRESS LUNCH

— Two Courses 32 | Three Courses 42 —

Roasted Tomato Soup
Red Pepper Crisps
Basil Pesto

Tuna Niçoise
Cherry Tomatoes Potatoes
Olives, Beans, Tonnato Sauce
Boiled Egg

Duck Pâté "en Croûte"
Foie Gras, Green Peppercorns
Pickles, Mustard



The db Club Sandwich
Smoked Turkey, Bacon, Egg, Avocado
Lettuce, Tomato, Pullman Bread

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

Cavatelli Bolognese
Aged Parmesan

Milk Fed Veal Schnitzel
Potato Salad, Lemon

Oyster Bar Fish & Chips
Beer Battered Holland Perch
House Made Tartar Sauce
\$10 Supplement



Citron Frozen Mousse
Lemon Curd, Lavander Foam
Yogurt Lemon Thyme Sorbet

Gula Melaka Coffee Gâteau
Hazelnut Croustillant, Palm Sugar Variations
Coffee Ice Cream

SOUPS & SALADS



French Onion Soup
Beef Consommé, Gruyère
Croûtons
22

Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
28

Roasted Tomato Soup
Red Pepper Crisps
Basil Pesto
20

Traditional Cobb
Chicken, Blue Cheese
Bacon, Avocado, Egg
Iceberg Lettuce
Buttermilk Dressing
28

House Chop
Belgian Endive
Poached Pear
Candied Walnuts
Blue Cheese Dressing
28

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

Maine Lobster
Artichoke, Celery
Fennel, Crispy Garlic
White Balsamic
Dressing
39

BISTRO CLASSICS



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

Chilled Foie Gras Terrine 36
Organic Honeycomb, Hazelnuts
House Made Brioche

Alsatian Flatbread 18
Fromage Blanc, Bacon, Onions

Seared Foie Gras "à la Pêche" 36
Peach Marmalade, Shallots, Basil

House Made Charcuterie Board 35
Assorted House-Made Pâtés & Terrines

Burgundy Escargots 28
Garlic & Herb Almond Butter

STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

Petit Filet Mignon
AUS Prime
65

Ribeye
USDA Prime
80

New York Strip
USDA Prime
88

"Châteaubriand" for Two
AUS Prime
165

Add Seared Foie Gras Or 1/2 Grilled Lobster Tail 25

NEW YORK BURGERS

The Yankee Burger 30
Butter Lettuce, Tomato, Onion, Sesame Bun
Add Bacon or Cheddar 5

The Piggie Burger 32
BBQ Pork, Mustard Slaw, Jalapeno Mayo
Cheddar Bun

The Frenchie Burger 32
Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun

The Veggie Burger 30
Herb Falafel, Roasted Bell Pepper
Harissa, Cucumber, Tzatziki, Pickled Onion
Focaccia Bun

The Original db Burger 45
Signature Burger Filled with Short Ribs & Foie Gras
Parmesan Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan