



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, 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	
Crab Salad	40
White Miso Aioli, Cucumber & Avocado Dressing	
Charred Spanish Octopus	32
Garlic Hummus, Celery & Chickpea Salad	
Raw Bar Trio	75
Crab Salad, Spicy Tuna, Sea Trout Poké	
Add Crab or Maine Lobster	25

SEAFOOD

Maine Lobster Roll	42
Lobster & Avocado on a Buttered Roll	
Oyster Bar Fish & Chips	40
Beer Battered Holland Perch, House Made Tartar Sauce	
Jumbo Lump Crab Cakes	36
Celery Root Slaw, Chili Aioli	
New England Casserole	46
Clams, Mussels, Prawns, Spicy Pork Sausage in Garlic Broth	
Spaghetti "Nero"	33 40
Calamari, Prawns, Spicy Lobster Sauce	
Tasmanian Sea Trout	45
Sweet Corn, Chanterelle Mushrooms	
Mediterranean Sea Bass	44
Summer Bean Fricassée, Sauce Amandine	
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

FOLLOW US ON    

BRUNCH SET MENU

— Three courses 55 —

Roasted Tomato Soup

Basil Pesto
Red Pepper Crisps

Kale Caesar

Farm Egg, Aged Parmesan
Garlic, Lemon & Anchovy
Dressing

Truffled Chicken Liver Mousse

Granny Smith Apple
Country Toast

Ratatouille Provençale

Soft Baked Farm Egg
Rosemary Foccacia

Steak & Eggs

Petite Salad
Peppercorn Sauce

Smoked Salmon Benédic

Poached Farm Eggs
Toasted English Muffin
Hollandaise

Croque Madame

Ham, Gruyère Cheese
Fried Farm Egg

Mandy's "Kaya" French Toast

Tropical Fruit, Coconut Jam

Crêpes

Hot Chocolate Sauce
Dulce de Leche, Chantilly

Molten Chocolate Cake

Sea Salt Caramel
"Hot Chocolate" Ice Cream

SOUPS & SALADS

French Onion Soup

Beef Consommé, Gruyère
Croûtons

Lobster Bisque

Corn Bread Croûtons
Tarragon, Cognac

Roasted Tomato Soup

Basil Pesto
Red Pepper Crisps

House Chop

Belgian Endive, Poached
Pear Candied Walnuts
Blue Cheese Dressing

Tuna Niçoise

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

Maine Lobster

Artichoke, Celery
Fennel, Crispy Garlic
White Balsamic Dressing

BISTRO CLASSICS

Alsatian Flatbread.....18

Fromage Blanc, Bacon, Onions

Burgundy Escargots.....28

Garlic & Herb Almond Butter

House Made Charcuterie Board.....35

Assorted House-Made Pâtés & Terrines

Seared Foie Gras "à la Pêche".....36

Peach Marmalade, Shallots, Basil

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

SAVORY CREPES

Smoked Salmon

Goat Cheese, Capers, Red Onion
26

Parisian Ham

Aged Gruyère, Béchamel
24

Wild Mushrooms

Aged Gruyère, Fines Herbes
22

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 SlawJalapeno 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
Rosemary 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