



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

Jumbo Lump Crab Cakes.....36
Celery Root Slaw, Chili Aioli

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

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 Broccoli 17

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan

Prices listed are subject to GST & Service Charge

FOLLOW US ON

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

Tuna Niçoise
Cherry Tomatoes
Potatoes, Olives, Beans
Tonnato Sauce
Boiled Egg
26

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

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

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

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

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

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

Nine Herb Ravioli
Artichokes, Tomato
Chanterelle Mushrooms
32 | 42

Chicken "Chasseur"
Celery, Heirloom, Carrots
Spätzel
40

Australian Lamb Shank for Two
Spring Vegetables, Soft Polenta
Rosemary Jus
75

Herb-Roasted Organic Chicken for Two
Crispy Potatoes, Lemon Kale
Natural Chicken Jus
65

SEAFOOD

Maine Lobster Roll.....42
Lobster & Avocado on a Buttered Roll

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

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

Tasmanian Sea Trout.....45
Sweet Corn, Chanterelle Mushrooms

Mediterranean Sea Bass.....44
Summer Bean Fricassée, Sauce Amandine

Grilled Maine Lobster.....98
Garlic & Herb 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 Frenchie Burger.....32
Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun

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