

Press Release



FOR IMMEDIATE RELEASE

Explore culinary wonders of the Mediterranean at db Bistro & Oyster Bar

Celebrity chef restaurant by Daniel Boulud unveils exclusive two-month Boulud Sud pop-up from 1 Sept



A Mediterranean epicurean journey awaits at db Bistro & Oyster Bar with the Boulud Sud pop-up

Singapore (19 August 2020) – This late Summer, **db Bistro & Oyster Bar** is set to whisk diners off on a culinary adventure to the sunny coasts of the Mediterranean with its first-ever pop-up from 1 September to 31 October. An ode to Chef Daniel Boulud's love for the rich cultures embodied in Mediterranean cooking, the Boulud Sud pop-up at Marina Bay Sands will present a bright and bold dinner menu specially composed by Chef Boulud and Executive Chef Jonathan Kinsella.



The Boulud Sud pop-up serves a menu jointly curated by Chef Daniel Boulud and Executive Chef Jonathan Kinsella

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Based in New York and Miami, Boulud Sud is Chef Boulud's Mediterranean-inspired dining concept, offering a veritable culinary travelogue of the entire Mediterranean from the shores of Southern France, Italy, Spain, and the Greek islands, to spice influences from Turkey and the North African coast. To quote a review in *The New York Times*, "Boulud Sud is the Manhattan equivalent of a private yacht anchored off Monaco, serving the food of Sardinia, Greece, Tunisia, Gibraltar, and Beirut. And you are invited along."

Each week¹, the menu will be updated to allow guests to savour their way through the diverse cuisines of the Mediterranean. During this period, fans of db Bistro's classic French cuisine can continue to enjoy the restaurant's award-winning dishes² and impeccable hospitality.

Indulge in bright and bold Mediterranean cuisine



Savour iconic Mediterranean dishes at db Bistro's Boulud Sud pop-up (from L to R): **Moroccan chicken tagine**, **salt-baked branzino**, as well as the **signature bouillabaisse**

The Boulud Sud pop-up menu is set to showcase the distinctive nature of Mediterranean cuisine, characterised by the bold use of herbs and spices and inspired by fresh produce. Commence the evening with sharing starters such as the smoky *octopus à la plancha with Marcona almonds* (S\$28++), the *Turkish "PIDE" flatbread* (S\$28++) with herb spiced beef, roasted peppers and ricotta salata, and the flavourful *saffron tagliolini* with clams, seppia and bottarga (S\$28++ for appetiser portion; S\$36++ for main course portion).

Regional Mediterranean flavours featuring the finest ingredients from land and sea shine through in a selection of mains. Enjoy pure oceanic flavours in the *salt baked branzino* (for two pax; market price) and db Bistro's hearty *signature bouillabaisse* (for two pax; market price), alongside the spice-laden *Moroccan chicken tagine* (S\$68++; for two pax). Other highlights include the *grilled Australian wagyu strip for two* (S\$160++), served with an appetising salsa verde, and *spicy little neck clams* with chorizo sausage in tomato broth (S\$25++).

¹ Guests are advised to contact the restaurant to enquire on daily offerings.

² db Bistro's regular lunch, dinner and weekend brunch menus will continue to be available in the main dining room.

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Enjoy innovative desserts such as the **grapefruit givr  with sesame halva, rose loukoum**

Conclude the epicurean journey with sweet delights by Executive Pastry Chef Mandy Pan. Herbs, spices and indigenous fruits of the Mediterranean are wonderfully incorporated in desserts such as the *apricot and star anise cr me brul e* (S\$10++), *grapefruit givr  with sesame halva, rose loukoum* (S\$12++), and *Tunisian mint chocolate with pine nuts, jasmine flower and chocolate sorbet* (S\$12++).

All dishes are available a la carte for dinner only, from 5:30pm to 10:30pm daily. Parties of four to five pax can opt for a family-style *Mediterranean feast* (S\$95++ per pax) to enjoy a curated four-course menu. Reservations are required. Please call 6688 8525 or visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.

Complete the Mediterranean experience with special beverages



Elevate the dining experience with vintage wines from the Mediterranean

Mediterranean inspirations will also make their way to the limited-time cocktail menu, with summery offerings such as the tequila-based *Costa Brava* (S\$20++) featuring fresh melon with a touch of herbaceous cilantro, as well as the *Le Proven al* (S\$20++), a nectarous concoction of lavender honey infused gin with Ver-Jus, and champagne spritz. Guests can also pick from a fine selection of Mediterranean wines, ranging from French ros s and Italian reds to more unique expressions from Lebanon, Morocco, Spain and other coastal regions.

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db Bistro & Oyster Bar Singapore celebrates a decade of excellence

This November, db Bistro & Oyster Bar is set to throw a magnificent celebration to commemorate 10 years of excellence. Revered as one of the first celebrity chef restaurants to set foot on local shores in 2010, db Bistro has established itself as a stalwart of casual French dining in Singapore. Following the Boulud Sud pop-up, the restaurant is set to present a special tasting menu in November, comprising db bistro's timeless classics and highlights throughout Chef Daniel Boulud's illustrious career.

Stay tuned to db Bistro & Oyster Bar's socials on [Facebook](#) and [Instagram](#) for timely updates on upcoming promotions.

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