

# **Merry Christmas!**



Enjoy Our Festive 4-Course Menu for \$165 Per Person Menu Offered Friday December 22 Through Sunday December 24 Served from 5:30-10pm

Add Freshly Shaved Black Truffle to Each Savory Course \$35 Supplement Per Person



Add our Sommelier's Wine Pairing to the Menu \$75 Supplement Per Person

#### **Amuse Bouche**

#### Oscietra Caviar

Champagne Poached Oysters à la Nage



### Wild Mushroom Soup

Cave Aged Comté

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# King Crab Salad

Cucumber, Radish, Avocado, Seaweed



#### Chilean Seabass 'Black & White"

Black Truffle, Cauliflower Variations Sauce Veronique"

or

#### Seed-Crusted Venison Loin

Butternut Squash, Roasted Apples Madeira Sauce



## Chocolate Bûche de Nöel

 ${\it Caramelized Macadamia, Peppermint Ice Cream}$ 

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# **Mont Blanc**

Chestnut Parfait, Black Currant Sorbet

In 2010, Chef Daniel Boulud opened db Bistro & Oyster Bar inside the Marina Bay Sands with the focus on bistro classics accompanied with the freshest seafood from around the world.