

PRIVATE EVENTS



ABOUT

Located just across from Sands Theatre, db Bistro & Oyster Bar by Chef Daniel Boulud offers an exciting mix of traditional French bistro cooking with contemporary American flavours and a world-renowned collection of signature burgers.

Chef Daniel Boulud, owner of some of the world's finest restaurants and author of nine cookbooks, is one of the world's leading culinary authorities, with a cooking style rooted in country French soul food, applied to the finest seasonal ingredients. db Bistro & Oyster Bar shares the energy and style of its renowned Manhattan counterpart, tailored to represent the excitement of Singapore and Chef Boulud's love of seafood.

OUR HISTORY

Opened in 2010 as Chef Daniel Boulud's second outpost of his original restaurant in New York, the restaurant has been a fixture in the Singaporean culinary scene for classic French fare and fresh seafood.



OUR FOOD

In addition to Parisian bistro favourites such as our signature Steak Tartare prepared tableside, the menu brings with it plenty from the sea. Expect to find our beautiful oyster bar showcasing fresh oysters sourced from around the globe, signature seafood towers, tartare, ceviche, classic shrimp cocktails, as well as crowd-pleasing lobster rolls.

We pride ourselves on the variety of seafood that are sourced from the pristine waters of the North Atlantic, the Mediterranean Sea, Hokkaido Japan, New Zealand and the South Pacific. The menu features Brittany and American lobsters, Alaskan king crab, Mediterranean sea bass and a wide variety of New Zealand and Southeast Asian seafood. All of these items are simply prepared to highlight the quality of the ingredients we source.

Let Executive Chef Jonathan Kinsella and Pastry Chef Mandy Pan create a custom menu of our seasonal selections chosen especially for your event with just the right selections from our elaborate wine cellar.

Our private dining coordinator looks forward to arranging every detail of your event.



THE OYSTER BAR

The Oyster Bar features a selection of the world's finest Oysters flown in daily. The beautiful display of fresh briny oysters is surrounded by a magnificent island bar emanating and illuminating an impressive display of premium liquors, Japanese and Scotch Whiskeys, barrel-aged cocktails, house-made bitters and handcrafted Tiki cups. The bar also features delicious Manabrea Bier on tap. This crisp, clean and delicious lager and ale is made with spring water from the town Biella in the foothills of the Italian Alps.

The design of the bar is Jeffery Biers' ode to the subways of both New York City and Paris. The ambiance is warm and inviting and is invocative of a bustling Parisian Bistro. Enjoy the best *Manhattan* in Singapore, or take a holiday with our French Polynesian-inspired Tiki drinks. Pull up a seat at the beautiful Zinc bar and enjoy the warm hospitality of our kind and dedicated team of restaurant professionals.



Seated Capacity:
24 Persons

Standing Room Capacity:
50 Persons



PRIVATE DINING ROOM

The Private Dining Room comfortably seats up to 20 guests and is perfect for small functions, wine dinners, business events, intimate presentations, or family celebrations. Let the chefs customise a menu to perfectly accentuate the theme of your event in the privacy of one of Singapore's most beautiful dining rooms. The elegant white table cloth atmosphere also allows you to peek inside of our beautiful award-winning wine cellar.

Long Table Capacity:
20 Persons

Square Table Capacity:
8 Persons

Round Table Capacity:
6 Persons

Standing Room Capacity:
30 Persons





MAIN DINING ROOM

The main dining room of db Bistro & Oyster Bar is as elegant as it is beautiful. Enjoy a peek into the bustling kitchen from the comfort of our lush and beautiful burgundy banquets. The style of the room is evocative of the Brasseries of Paris, with a modern flair inspired by Chef Daniel's time in New York City. The restaurant's seafood focus is playfully reinforced with gorgeous fish sculptures, hand-crafted from Mozambique driftwood, a colourfully painted gift to Chef Daniel from three-Michelin-starred Chef Guy Savoy. The lower dining area of the main dining room has beautiful nougatine tiling, rounding out the restaurant with a nostalgic and classic feel.



Seated Capacity:
140 Persons

(70 Upper Level, 50 Lower Level,
20 Private Dining Room)

CELLAR TABLE

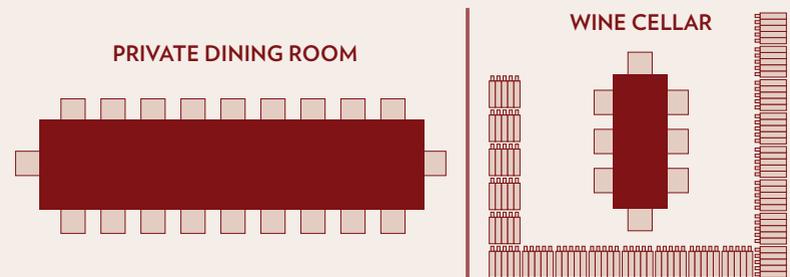
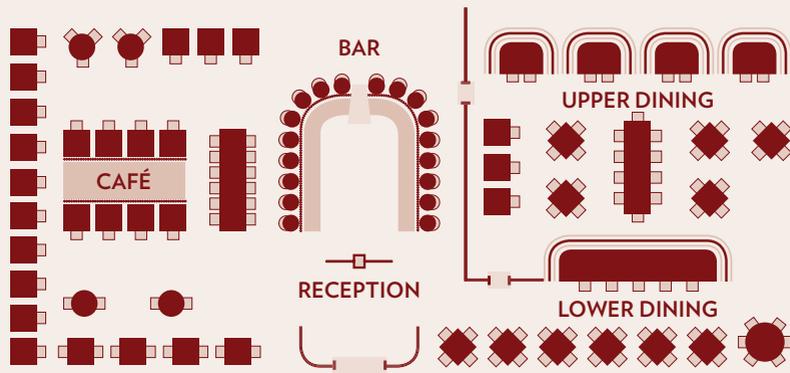
Our award-winning wine cellar is also a fully functioning dining space. Dine while being surrounded by one of Singapore's best wine lists in all of its glory, and let the Chefs create a menu inspired by your wine selections. The marble table is perfect for intimate dining experiences with close friends. Enjoy the privacy and comfort of this truly unique dining room and let our talented service team guide you through our impressive selection of wines from all over the world.

Seated Capacity:
6 Persons

Standing Capacity:
15 Persons



FLOOR PLAN



Map is not drawn to scale.

Operating Hours:

Mon: 12pm – 10pm

Tue – Fri: 12pm – 11pm

Sat: 11am – 11pm

Sun: 11am – 10pm

Dress Code: Smart Casual

Contact Riza Padua for reservations at

dbPrivateDining@MarinaBaySands.com

or at **+65 6688 8525**.