



# 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 & Tartares  
Petit 125 | Grand 185 | 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

<b>Jumbo Shrimp Cocktail</b> .....	39
House-Made Cocktail Sauce & Lemon	
<b>Blue Crab Cocktail</b> .....	38
Avocado, Tomato, Basil, Sauce Louis	
<b>Tuna Crudo</b> .....	30
Cucumber, Avocado, Olive, Lemon Dressing	
<b>Jumbo Lump Crab Cakes</b> .....	36
Celery Root Slaw, Chili Aioli	
<b>Octopus À la Plancha</b> .....	32
Romesco Sauce	

## SEAFOOD

<b>Maine Lobster Roll</b> .....	48
Lobster & Avocado on a Buttered Roll	
<b>Moules Frites</b> .....	40
Saffron, Garlic & White Wine Broth, French Fries	
<b>Tasmanian Sea Trout</b> .....	45
Haricots Verts, Parsley, Sauce Amandine	
<b>Whole Maine Lobster</b> .....	85
Lemon, Garlic 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 Broccoli 17

Prices listed are subject to GST & Service Charge

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## EXPRESS LUNCH (12PM TO 3PM)

— Two Courses 46 | Three Courses 55 —

**Wild Mushroom Soup**  
Port Wine  
Truffle Cream

**Beet & Goat Cheese Salad**  
Candied Walnuts  
Baby Sorrel

**Pâté en Croûte**  
Duck, Foie Gras  
Pistachio, Apricot



**Daniel Boulud's Pain Bagnat**  
House-Cured Tuna Sandwich, Olive  
Avocado, Egg, Lettuce, Tomato, Aioli

**Croque Madame**  
Crispy Ham & Gruyère Cheese  
Fried Farm Egg

**Rigatoni Bolognese**  
Aged Parmesan

**Steak Haché**  
Farm Egg, Red Wine-Shallot Sauce

**Grilled Catch of the Day**  
Sauce Vierge



**Molten Chocolate Cake**  
Sea Salt Caramel  
Cookies & Cream Ice Cream

**Vanilla & Pear Gâteau**  
Pear Variations  
Yuzu Sorbet

## SOUPS & SALADS



**French Onion Soup**  
Beef Consommé  
Gruyère, Croûtons  
28

**Lobster Bisque**  
Potato, Celery  
Chive Cream  
33

**Wild Mushroom Soup**  
Port Wine  
Truffle Cream  
23

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

**Lobster Cobb**  
Bacon, Egg, Avocado  
Tomato, Butter Lettuce  
Crème Fraîche Dressing  
39

**Kale Caesar**  
Farm Egg  
Aged Parmesan, Garlic  
Lemon, Anchovy Dressing  
28

## BISTRO CLASSICS



**Alsatian Flatbread**.....18  
Fromage Blanc, Bacon, Onion

**Burgundy Escargots**.....28  
Garlic & Herb Almond Butter, Puff Pastry

**Pâté en Croûte**.....26  
Duck, Foie Gras, Pistachio, Apricot, Pickles

**Seared Foie Gras**.....36  
Grapes, Mushrooms, Walnuts, Onion Marmalade

**Steak Tartare**.....38 | 56  
USDA Prime Sirloin, Cornichon, Capers Parsley,  
Country Toast

**Chilled Foie Gras Terrine**.....36  
Granny Smith Apple Marmalade  
House-Made Brioche

## STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

**Petit Filet Mignon**  
AUS Prime  
68

**Ribeye "Entrecôte"**  
USDA Prime  
95

**"Châteaubriand" for Two**  
AUS Prime  
165

**Add Seared Foie Gras**  
25

**Add 3g Black Truffle**  
25

**Add Grilled Lobster Tail**  
40

## NEW YORK BURGERS

**The Original db Burger**.....48  
Signature Burger Filled with Short Ribs &  
Foie Gras, Parmesan Bun

**The Frenchie Burger**.....32  
Pork Belly, Caramelized Onions, Morbier  
Arugula, Cornichons, Black Pepper Bun

**The Yankee Burger**.....30  
Butter Lettuce, Tomato, Onion, Sesame Bun  
Add Bacon, Cheddar or Farm Egg.....5

**The Veggie Burger**.....30  
Herb Falafel, Roasted Bell Pepper  
Harissa, Tzatziki, Focaccia Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan