



# 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

Jumbo Shrimp Cocktail.....	39
House-Made Cocktail Sauce & Lemon	
Oysters Rockefeller.....	32
Creamy Spinach, Hollandaise Sauce	
Tuna Crudo.....	30
Cucumber, Avocado, Olive, Lemon Dressing	
Jumbo Lump Crab Cakes.....	36
Celery Root Slaw, Chili Aioli	
Octopus À la Plancha.....	32
Sun-Dried Tomato Hummus, Marcona Almond Arugula, Oregano Dressing	

## 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  
28

Roasted Tomato Soup  
Sun-Dried Tomato, Basil  
Rosemary Croûtons  
20

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

Beet & Goat Cheese Salad  
Fennel  
Candied Walnuts  
Baby Sorrel  
Lemon Vinaigrette  
18

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

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

## BISTRO CLASSICS

Pâté en Croûte.....22  
Duck, Foie Gras, Pistachio, Apricot  
Pickles & Mustard

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

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

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

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

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

Coq Au Vin  
Red Wine Braised Chicken  
Bacon, Carrot, Mushrooms, Spätzle  
45

Herb Roasted Organic Chicken for Two  
Grilled Lemon  
Natural Chicken Jus  
65

## SEAFOOD

Maine Lobster Roll.....48  
Lobster & Avocado on a Buttered Roll

Grilled Catch of the Day.....45  
Sauce Vierge

Jumbo Prawn "Scampi".....44  
Chili, Garlic, Parsley, White Wine

Moules Frites.....40  
Garlic & White Wine Broth, French Fries

Tasmanian Sea Trout.....45  
Baby Spinach, Sorrel Sauce

Whole Maine Lobster.....85  
Lemon, Garlic Butter

## STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

Petit Filet Mignon  
AUS Prime  
68

New York Strip  
USDA Prime  
90

"Ribeye "Entrecôte"  
USDA Prime  
95

"Châteaubriand" for Two  
AUS Prime  
165

Add Seared Foie Gras  
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 Yankee Burger.....30  
Butter Lettuce, Tomato, Onion, Sesame Bun  
Add Bacon, Cheddar or Farm Egg.....5

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

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