



# 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 175 | 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>Oysters Rockefeller</b> .....	32
Creamy Spinach, Hollandaise Sauce	
<b>Tuna Crudo</b> .....	30
Cucumber, Avocado, Olive, Amalfi Lemon	
<b>Jumbo Lump Crab Cakes</b> .....	36
Celery Root Slaw, Chili Aioli	
<b>Octopus À la Plancha</b> .....	28
Marcona Almonds, Arugula, Citrus	

## SEAFOOD

<b>Maine Lobster Roll</b> .....	42
Lobster & Avocado on a Buttered Roll	
<b>Moules Frites</b> .....	40
Garlic & White Wine Broth, French Fries	
<b>Tasmanian Sea Trout</b> .....	45
Baby Spinach, Sorrel Sauce	
<b>Whole Maine Lobster</b> .....	75
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 34 | Three Courses 42 —

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

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

**Smoked Turkey Sandwich**  
Arugula, Avocado, Herbed Aioli

**Croque Monsieur**  
Crispy Ham & Gruyère Cheese Sandwich

**Rigatoni Pomodoro**  
Spicy Fennel Sausage

**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

**Peach Panna Cotta**  
Peach Variations, Caramelized Almond  
White Peach Sorbet

## SOUPS & SALADS

**French Onion Soup**  
Beef Consommé,  
Gruyère Croûtons  
27

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

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

**Maine Lobster**  
Artichoke & Fennel  
Crispy Garlic Chips  
Amalfi Lemon Vinaigrette  
39

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

## BISTRO CLASSICS

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

**Burgundy Escargots**.....28  
Garlic & Herb Almond Butter

**Mediterranean Flatbread**.....18  
Caramelized Onion, Olives, Anchovies

**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

**Ribeye**  
USDA Prime  
88

**New York Strip**  
USDA Prime  
90

**Add Seared Foie Gras**  
25

**Add Grilled Lobster Tail**  
35

## 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