



# bistro & oyster bar

BY CHEF DANIEL BOULUD

## PASSED CANAPÉS

**Selection of Five (5) Savory & Three (3) Sweet**  
\$45 per Guest up to Two (2) Hour

**Selection of Ten (10) Savory & Five (5) Sweet**  
\$55 per Guest up to Two (2) Hours

**Selection of Fifteen (15) Savory & Seven (7) Sweet**  
\$65 per Guest up to Two (2) Hours

## VEGETARIAN

English Pea Hummus on a Charcoal Cracker  
Herbed Goat Cheese on a Buttermilk Crisp  
Herbed Falafel with Spiced Yogurt  
Warm Gougère with Mornay  
Tzatziki & Cucumber Cups  
Wild Mushroom Arancini  
Roasted Tomato Farçi  
Ratatouille en Gelée

## SEAFOOD

Maine Lobster with Citrus & Avocado on Flaxseed Crisp  
Smoked Salmon "Mille-Feuille" with Lemon & Dill  
Shrimp Cocktail with House Made Cocktail Sauce  
Sesame Seared Tuna with Wasabi on Rice Crisp  
Oscietra Caviar, Roasted Beets & Seaweed  
Tasmanian Sea Trout Poké  
Spicy Tuna Tartare  
Lump Crab Cakes

## CHARCUTERIE

Crispy Duck Rilette in Filo with Hoisin Sauce  
House-Made Parisian Ham on Cheese Puff  
Pork & Chicken Liver Pâté on Sourdough  
Foie Gras Terrine with Honeycomb  
Sliced Parma Ham on Tomato Toast  
Crispy Asparagus with Parma Ham  
Foie Gras Bonbon on Brioche  
Duck Pâté "en Croûte"

## MEAT

Alsatian Tarte Flambée with Bacon & Onion  
Grilled Filet Mignon & Foie Gras "Rossini"  
Classic Steak Tartare on Country Toast  
Crispy Pork Belly with Dijon Mustard  
Sweet & Sour Duck with Pineapple  
Harissa Grilled Lamb Skewers  
Black Pepper Chicken

## SWEETS

Churros with Hot Chocolate Sauce  
Seasonal Fruit Tartelettes  
Miniature Chocolate Cake  
Pate de Fruit  
Crème Brulee  
Mini S'mores  
Azelia Bar  
Madeines  
Financier  
Macarons  
Bonbons  
Rocher

## SAVOURY INDULGENCES

### SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters  
Served with Lemon, Mignonette & Cocktail Sauce  
Starting at \$20 per Person

### SIGNATURE SEAFOOD STATION

Maine Lobster Jumbo Prawns Mussels, Clams  
Ceviche & Tartares  
Starting at \$50 per Person

## SIGNATURE STATIONS

### Soup

Seasonal Soup or Lobster Bisque  
Starting at \$12 per Person

### Charcuterie

Terrines & Pâté, Cured Hams, Pickles  
Starting at \$15 per Person

### Artisanal Cheese

Served with Chef's Selection of Traditional  
Garnishes Toasted Raisin-Walnut Bread  
Starting at \$20 per Person

### Market Vegetables "à la Saison"

Composed Seasonal Vegetables, Salad  
& Wild Mushroom Risotto  
Starting at \$15 per Person

### Salt Roasted Red Snapper

Served with Salsa Verde  
Starting at \$20 per Person

### Tasmanian Sea Trout "à la Escoffier"

Served Poached with Dill Crème Fraîche  
Starting at \$20 per Person

### Herb-Roasted Organic Chicken

Served with Roasted Potatoes, Greens, Natural Jus  
Starting at \$25 per Person

### Whole Roasted Suckling Pig

Sweet & Sour Chili Jus  
Starting at \$35 per Person

### Whole-Roasted Prime Beef

Herb-Roasted Wild Mushrooms, Fingerling Potatoes  
Peppercorn Sauce  
Starting at \$45 per Person

## SWEET INDULGENCES

Starting at \$10 per person

### DESSERT BUFFET

Assorted Macarons & Mignardises, Paris Bresse, Signature Carrot Cake, New York Cheesecake  
Apple Tart Tatin Opera Cake, Tropical Verrines, Traditional Crème Brûlée, Assorted Eclair  
Double Chocolate Brownies, Seasonal Fruit Tartelettes, Coconut Cream Cake

### DESSERT ACTION STATION

#### Molten Chocolate

Hot Chocolate Ice Cream

#### Le Tropical

Passionfruit Banana Sorbet

#### Coupe Café

Gula Melaka Ice Cream

## BIRTHDAY & CELEBRATION CAKES

Starting at 15 per Person | Customized Cake Available by Request

### New York Cheesecake

Choice of Tropical Fruit or Mixed Berries

### Berries & Cream "Mille-Feuille"

Seasonal Berries, Vanilla Crème

### Baked Alaska

Seasonal Fruit, Baked Meringue  
Flambée

### Chocolate Mousse Cake

Dark & Milk Chocolate  
Hazelnuts

## TAKEAWAY GIFTS

### Chef's Selection of Macarons

\$10 per Box

### Chef Daniel Boulud's Cookbooks

Starting at \$40 per Book

The Chef may alter components of dishes throughout the season, depending on the availability of specially procured products.  
Prices are subject to 10% service charge, gratuity & prevailing Goods & Services Tax.



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## WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

### BUBBLY

*Excellent for Welcome Drinks or as Brunch Libations*

**Prosecco**  
DOC "Extra Dry"  
Zardetto, Italy, MV  
20

**Rose Champagne**  
Ruinart Brut  
France, MV  
38

**Vintage Champagne**  
Dom Pérignon  
France, 2008  
50

### THE TIKI BAR

*Refreshing Tiki Themed Drinks Perfect for Singapore's Tropical Climate*

**Conga Punch**  
Gold Rum 2001, Pineapple  
Orange, Chartreuse  
Orgeat Syrup  
23

**Hurricane**  
Dark Rum, White Rum  
Fresh Fruit Juices  
House Made Grenadine  
26

**Mai Tai**  
Dark Rum, Agricole  
Rhum VSOP, Grand  
Marnier, Orgeat Syrup  
25

### HOUSE SPECIALTIES

*Signature Creations from our Team at db Bistro & Oyster Bar*

**White Cosmopolitan**  
Vodka  
Elderflower Liqueur  
Fresh Lime, Orchid Iceball  
26

**Le Vie en Rosé**  
Vodka, Cointreau  
Champagne  
Strawberry Puree  
26

**Off the Runway**  
Gin, Raspberry Liqueur  
Lime, Honey  
Angostura Bitters  
26

### SAKE

*Regionally Inspired, Deliciously Bright, Effervescent Cocktails*

**Bonsai Bloom**  
Sake, Gin, Yuzu  
Lychee Juice  
Fresh Cucumber  
26

**Tokyo Rose**  
Gin, Umeshu  
Rose Water  
Yuzu  
26



## BEVERAGE PACKAGES

### BASIC

\$15 per Person up to Two (2) Hours

San Pellegrino & Fiji Water, Soft Drinks, Juices

### STANDARD

\$35 per Person for One (1) Hour  
\$50 per Person for Two (2) Hours  
\$60 per Person for Three (3) Hours

House Pour White & Red Wine, Menebrea Draft Beer  
Soft Drinks, Juices, San Pellegrino & Fiji Water

### PREMIUM

\$55 per Person for One (1) Hour  
\$75 per Person for Two (2) Hours  
\$85 per Person for Three (3) Hours

Sommelier's Selection of Champagne  
House Pour White & Red Wine, Menebrea Draft Beer  
Soft Drinks, Juices, San Pellegrino & Fiji Water  
House Spirits



### HOT BEVERAGES

\$8 Supplement per Person

Freshly Brewed Coffee & Tea



## EVENT WINE LIST

### SPARKLING

Prosecco, DOC "Extra Dry", Zardetto, Italy, MV	100
Champagne, Piper-Heidsieck Cuvée, Brut, MV	140
Rosé Champagne, Piper-Heidsieck Sauvage Brut Réserve, MV	140
Vintage Champagne, Dom Pérignon, France, 2008	480

### WHITE

Pinot Grigio, Tenuta Macan, Friuli Venezia Giulia IGT, Italy, 2018	90
Chardonnay, Domaine Louis Moreau, Burgundy, France, 2018	100
Sauvignon Blanc, Dourthe N°1, Bordeaux, France, 2018	105
Riesling, Trimbach, France, 2018	125
Chenin Blanc, Lieu Dit, Santa Ynez Valley, Santa Barbara County, USA, 2016	170
Chardonnay, Buisson-Charles, Meursault Vieilles Vignes, Burgundy, France, 2011	215

### RED

Malbec, Catena, Mendoza, Argentina, 2017	105
Shiraz, St. Hallett Faith, Barossa Valley, South Australia, 2017	115
Pinot Noir, Bourgogne, Cuvée Saint-Vincent, Burgundy, France, 2018	120
Tempranillo, Torres, Celeste Crianza, Spain 2016 (1.5L)	200
Sangiovese, Podernuovo a Palazzone, Therra, Tuscany, Italy, 2013 (1.5L)	200
Cabernet Sauvignon, Les Pagodes de Cos, 2ème Vin Cos d'Estournel, 2011	250

### SWEET

Moscato d'Asti, Nivole, Michele Chiarlo, Piedmont, Italy	90
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## FULL WINE LIST AVAILABLE UPON REQUEST

Please note that some bottle vintages may roll over; we would be delighted to confirm with you upon request.

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Prices are subject to 10% service charge, gratuity & prevailing Goods & Services Tax.