



E. GUIGAL WINE DINNER TUESDAY, MARCH 28 • 7:30PM

The Domaine Guigal was founded in 1946 by Etienne Guigal in Ampuis, a small ancient village and cradle of the Côte-Rôtie appellation. Experience it with the cuisine of our Executive Chef Jonathan Kinsella and Pastry Chef Mandy Pan. This exclusive dinner at db Bistro & Oyster Bar is by reservations only.

MENU & WINES

Citrus & Endive Salad

Maytag Blue Cheese, Walnuts, Fine Herbs
Etienne Guigal Côtes-du-Rhone Blanc 2015



Foie Gras Terrine

Orange Confit, Hazelnuts, Brioche
Etienne Guigal Condrieu 2014



Seared Diver Scallops

Celery Variations, Beurre Rouge
Etienne Guigal Crozes Hermitage Rouge 2013



Herb Grilled New York Strip

Red Wine Braised Shallots, Heirloom Carrots, Rosemary Jus
Etienne Guigal Cote Rotie Brune et Blonde 2009
Etienne Guigal Chateaufort du Pape 2010



Rhubarb Yogurt Vacherin

Vanilla Chantilly, Meringue, Poached Rhubarb

\$158 PER PERSON

EXCLUDING TAX & SERVICE CHARGE



bistro & oyster bar

BY CHEF DANIEL BOULUD

The Shoppes at Marina Bay Sands | 10 Bayfront Avenue | Singapore
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