



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, Clams, Ceviche & 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

- Jumbo Shrimp Cocktail** 39
House-Made Cocktail Sauce & Lemon
- Chilled Maine Lobster** 40 | 65
Tarragon Aioli, French & American Cocktail Sauces
- Smoked Scottish Salmon** 28
Fingerling Potato Salad, Mustard Dressing
- Spicy Tuna Tartare** 30 | 40
Harissa, Cucumber, Mint Yogurt
- Tasmanian Sea Trout Poké** 28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado
- Alaskan King Crab** 40
Sweet Gem Lettuce, Radish, Dijonnaise
- Grilled Octopus & Calamari Ceviche** 32
Spicy Tomato, Red Onion, Coriander
- Raw Bar Trio** 75
Octopus & Calamari, Spicy Tuna, Sea Trout Poké
Add King Crab or Maine Lobster 25

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 Broccolini 17

EXECUTIVE CHEF Jonathan Kinsella
PASTRY CHEF Mandy Pan
CHEF OWNER Daniel Boulud

Prices listed are subject to GST & Service Charge

FOLLOW US ON

SOUPS & SALADS

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|--|--|--|
| French Onion Soup
Beef Consommé, Gruyère
Croûtons
22 | Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
28 | Wild Mushroom Soup
Olive Oil Croûtons
Celery
18 |
| Tuna Niçoise
Cherry Tomatoes
Boiled Egg
Potatoes, Olives, Beans
Tonnato Sauce
26 | House Chop
Belgian Endive
Poached Pear
Candied Walnuts
Blue Cheese Dressing
28 | Kale Caesar
Farm Egg
Aged Parmesan
Garlic, Lemon &
Anchovy Dressing
28 |
| | | Maine Lobster
Heirloom Carrots
Fennel, Grapefruit
Avocado
Citrus Dressing
39 |

BISTRO CLASSICS

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| Roasted Beets & Warm Goat Cheese 28
Haricots Verts, Hazelnuts, Yogurt Dressing | Burgundy Escargots 28
Garlic & Herb Almond Butter |
| Alsatian Flatbread 18
Fromage Blanc, Bacon, Onions | Chilled Foie Gras Terrine 36
Organic Honeycomb, Hazelnuts, Brioche |
| House Made Charcuterie Board 25
Assorted House-Made Pâtés & Terrines | Seared Foie Gras "à l'Orange" 36
Orange Marmalade, Radish, Shallots |
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| Tomato-Braised Chicken "Chasseur"
Celery, Heirloom, Carrots
Spätzel
40 | Duck Confit
White Bean Cassoulet, Frankfurter
Smoked Bacon
36 |
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- Steak Tartare Served Tableside**
USDA Prime Sirloin, Cornichon, Capers
Parsley, Country Toast
38 | 56

SEAFOOD

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| Maine Lobster Roll 42
Lobster & Avocado on a Buttered Roll | Spaghetti "Nero" 33 40
Calamari, Prawns, Spicy Lobster Sauce |
| Jumbo Lump Crab Cakes 36
Celery Root Slaw, Chili Aioli | Tasmanian Sea Trout 39
Brussels Sprouts Marmalade, Lemon Chicken Jus |
| Moules Frites 38
Saffron, Garlic, White Wine Cream
Crispy French Fries | Mediterranean Sea Bass 40
Cauliflower, Brown Butter, Capers & Raisins |
- Grilled Maine Lobster** 98
Garlic & Herb Butter

STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

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|--|---|---|--|
| Petit Filet Mignon
Stockyard Farm
AUS
65 | Ribeye
Brandt Farms
USDA Prime
80 | New York Strip
Brandt Farms
USDA Prime
88 | Filet Mignon
"Châteaubriand" for Two
Stockyard AUS
165 |
|--|---|---|--|
- Add Seared Foie Gras Or 1/2 Grilled Lobster Tail 25

NEW YORK BURGERS

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| The Yankee Burger 30
Iceberg Lettuce, Tomato, Onion, Sesame Bun
Add Bacon or Cheddar 5 | The Piggie Burger 32
BBQ Pork, Mustard Slaw, Jalapeno Mayo
Cheddar Bun |
| The Frenchie Burger 32
Pork Belly, Caramelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun | The Veggie Burger 30
Herb Falafel, Roasted Bell Pepper
Harissa, Cucumber, Tzatziki, Pickled Onion
Rosemary Focaccia Bun |
- The Original db Burger** 45
Signature Burger Filled with Short Ribs & Foie Gras
Parmesan Bun