



bistro & oyster bar

BY CHEF DANIEL BOULUD



SEASONAL OYSTERS

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

SIGNATURE SEAFOOD PLATTERS

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

OSCIETRA CAVIAR

db Bistro Signature Kaluga Caviar
Traditional Condiments
30g 98 | 50g 148



DINNER EVENT MENU OPTIONS

THREE COURSES

\$85 per Person

First Course includes one choice from each of the Soup
Salad & Appetizer sections

Main Course includes one choice from each of the
Vegetarian, Seafood & Meat sections

Dessert Course includes one choice from the Dessert section

FOUR COURSES

\$98 per Person

First Course includes one choice from the Soup section

Second Course includes three choices from the
Salad & Appetizer sections

Main Course includes one choice from each of the
Vegetarian, Seafood & Meat sections

Dessert Course includes one choice from the Dessert
section

FIVE COURSES

\$125 per Person

First Course includes one choice from the Soup section

Second Course includes one choice from the Salad section

Third Course includes one choice from the
Appetizer section

Main Course includes one choice from each of the
Vegetarian, Seafood & Meat sections

Dessert Course includes one choice from the Dessert
section



PRIVATE WINE CELLAR TASTING MENU

\$1000 Minimum Spend

Enjoy a personalized dining experience in our award-winning
wine cellar. Dine with up to six guests surrounded by one of
Singapore's best wine cellars and let the Chefs create a menu
inspired by & paired with your wine selections



FIRST COURSE

SOUPS

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

French Onion Soup
Beef Consommé, Gruyère Croûtons
Supplement \$10

SALADS

Beet & Goat Cheese Salad
Candied Walnuts
Baby Sorrel

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

Lobster Salad
Artichoke & Fennel
Crispy Garlic Chips
Amalfi Lemon Vinaigrette
Supplement \$10

APPETIZERS

Mushroom Flatbread
Aged Gruyère
Fromage Blanc

Lump Crab Cakes
Celery Root Slaw
Chili Aioli

Tuna Crudo
Cucumber, Avocado
Olive, Amalfi Lemon

Foie Gras Terrine
Apple Marmalade
House-Made Brioche
Supplement \$10



MAIN COURSE

VEGETARIAN

Rigatoni Pomodoro
Aged Parmesan

Ratatouille
Basil Pesto

Wild Mushroom Risotto
Black Truffle, Aged Parmesan
Supplement \$10

SEAFOOD

Tasmanian Sea Trout
Baby Spinach, Sorrel Sauce

Catch of the Day
Sauce Vierge

Grilled Half Lobster
Garlic & Herb Butter, Broccolini
Supplement \$10

MEAT

Herb Roasted Chicken
Broccoli
Forestière Sauce

Petit Filet Mignon
Potato Gratin, Spinach
Peppercorn Sauce
Supplement \$10

SIDES

Supplement \$10 per Side

French Fries | Crispy Smashed Potatoes | Brussels Sprouts & Smoked Bacon
Wild Mushrooms | Lemon Kale | Sautéed Broccolini



DESSERTS

Molten Chocolate
Hot Chocolate Ice Cream

Valhona Chocolate Tart
Grué de Cacao Ice Cream

Seasonal Fruit Tart
Ice Cream | Sorbet

SWEET FINISH

Supplement \$5 per Person

Assorted Macarons
Chef's Selection

Warm Madeleines
Our Signature

Mignardises
A Playful End

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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