



bistro & oyster bar
BY CHEF DANIEL BOULUD

PRIVATE DINING FALL LUNCH MENUS



Thank you for your inquiry, and we are delighted to host your event at db Bistro & Oyster Bar!

Chef Daniel Boulud's family of worldwide restaurants are renowned and awarded for our commitment to excellence in food & service. Executive Chef Jonathan Kinsella and his team will create a menu on a weekly basis to feature the season's most inspiring ingredients. Your guests will be offered a selection of dishes on the day of your private event. Should your guests have any dietary restrictions, please let us know in advance so that we may customize a menu and make the necessary preparations. All special requests will be entertained as we are here to ensure that your event exceeds your expectations!

Should you have any questions, please contact our private dining coordinator, Riza Padua at +65 6688 8525. She will be happy to personally assist you with your event details.

Bon Appétit!

db Bistro & Oyster Bar Singapore
10 Bayfront Avenue | Singapore 018956
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THREE (3) COURSE LUNCH MENU

*\$52 per Guest – Choice of Three (3) per Section
Add a glass of White or Red Wine for a \$12 Supplement*

First Course – Choose three (3)

Curried Pumpkin Soup
Coconut, Coriander, Toasted Seeds

French Onion Soup
Beef Consommé, Gruyère, Croûtons

Roasted Beets & Warm Goat Cheese
Haricots Verts, Hazelnuts, Yogurt Dressing

Duck Pâté “en Croûte”

Green Peppercorns, Foie Gras

Second Course – choose three (3)

Tuna Niçoise
Tuna Confit, Cherry Tomatoes, Boiled Egg, Potatoes, Olives, Fine Beans, Tonnato Sauce

The db Club Sandwich
Smoked Turkey, Bacon, Egg, Avocado, Lettuce Tomato, on House-Made Pullman Bread

Cavatelli “Arrabbiata”

Spicy Tomato Sauce, House Made Ricotta

Tasmanian Sea Trout
Brussels Sprouts Marmalade, Lemon Chicken Jus

Herb Roasted Organic Chicken
Crispy Smashed Potatoes, Lemon Kale, Natural Jus

Petit Filet Mignon
Potato Gratin, Sautéed Spinach, Peppercorn Sauce

\$15 Supplement per Guest

The Original db Burger
Sirloin Burger Filled with Braised Short Ribs & Foie Gras, Parmesan Bun

\$10 Supplement per Guest

Dessert

Molten Chocolate Cake
Sea Salt-Caramel, “Hot Chocolate” Ice Cream

Seasonal Fruit Tart
Vanilla Ice Cream

Please note that this menu is applicable only for the Fall 2017. 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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MENU INDULGENCES

To Share

Seasonal Selection of Oysters

Freshly Shucked & Served with Mignonette, French & American Cocktail Sauce

\$75 per Dozen

Signature Seafood Platters

Oysters, Lobster, Shrimp, Littleneck Clams, Mussels, Tartare

\$125 Petit | \$175 Grand | \$275 Royal

Alsatian Tarte Flambée

Crispy Flatbread, Fromage Blanc, Bacon, Onion

\$18 Full

House Made Charcuterie & Cheeses

Terrines & Pâté, Cured Hams, Pickles and Mustard

\$22 small board | \$40 large board

Birthday & celebration cakes

Customized Cake Available by Request

New York Cheesecake

Choice of Tropical Fruit or Mixed Berries

\$15 per Guest (Minimum of 6 Guests Needed)

Berries & Cream "Mille-Feuille"

Seasonal Berries, Vanilla Crème, Caramelized Puff Dough

\$15 per Guest

Baked Alaska

Seasonal fruit Sorbet, Baked Meringue, Flambée Tableside

\$15 per Guest

Chocolate Mousse Cake

Dark & Milk Chocolate, Hazelnuts, Vanilla Ice Cream

\$15 per Guest

To Gift & Takeaway

Chef's Selection of Seasonal Macarons

\$10 per Box

Chef Daniel Boulud's Collection of Cookbooks

Starting at \$25 per Book

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WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

Starting at \$20 per Person

Bubbly Excellent for Welcome Drinks or as Brunch Libations

Welcome Glass of Prosecco DOC "Extra Dry", Zardetto, Veneto MV
Welcome Glass of Rose Champagne Bruno Paillard, Première Cuvée, Reims
Welcome Glass of Vintage Champagne Dom Pérignon, Épernay
Kir Impérial Cognac, Cassis Mirabelle, Fresh Lemon
Big Apple Spritz Calvados, Sheppy's Cider, Champagne, Fresh Lemon
Summer in Sicily Vodka, Blood Orange, Aperol, Sambuca, Honey, Fresh Basil

House specialties Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan Vodka, Elderflower Liqueur, Fresh Lime, Orchid Iceball
Lost in the Woods Gin, Absinthe, Thyme Blueberries, Lemon
East Side Gin & Tonic Gin, Grapefruit Tonic Rosemary, Confit Citrus

The tiki bar Refreshing Tiki Themed Drinks Perfect for Singapore's Tropical Climate

Conga Punch Gold Rum 2001, Pineapple, Orange, Chartreuse, Orgeat Syrup
Hurricane Dark Rum, White Rum, Fresh Fruit Juices, House Made Grenadine
Mai Tai Dark Rum, Agricole Rhum VSOP, Grand Marnier, Orgeat Syrup

Sake & sochu Regionally Inspired Cocktails with Flavors of the East

Bonsai Bloom Sake, Gin, Yuzu, Lychee Juice, Fresh Cucumber
Tokyo Rose Umeshu, Sochu, Gin, Grenadine, Yuzu, Rose Water
Passion-Bubble Tea Sake, Peach Schnapps, Fresh Passion Fruit, Champagne

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BEVERAGE PACKAGES

Basic

Soft Drinks, Fiji & San Pellegrino Water
Starting at \$15 per Person

Standard

House Pour White & Red Wine
Menabrea Draft Beer, **Sheppy's Draft Cider**, Soft Drinks, Fiji & San Pellegrino Water
Starting at \$25 per Person

PREMIUM

Sommelier's Special Selection of Champagne, White & Red Wine, House Spirits
Menabrea Draft Beer, **Sheppy's Draft Cider**, Soft Drinks, Fiji & San Pellegrino Water
Starting at \$40 per Person

NON-ALCOHOLIC BEVERAGE ADDITIONS

Fresh juice bar

House Recipes

ABC
Apple, Beetroot, Carrot

Supergreen
Green Apple, Spinach, Kale
Pear, Celery

Le Tropical
Pineapple, Lime, Orange, Mango

Create Your Own
Maximum of Three (3) Ingredients per Juice
Apple, Pear, Carrot, Beetroot, Celery, Orange, Grapefruit, Ginger, Melon, Watermelon, Kale, Spinach, Fennel
Mango, Pineapple, Lemon, Lime, Chili

Choice of Two (2) Juices - \$10 per Person

Hot beverages

Freshly Brewed Vittoria Coffee and Harney & Son's Loose Tea
\$8 Supplement per Person

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SPECIAL EVENT WINE LIST

Full Wine List Available Upon Request

SPARKLING

Prosecco, DOC "Extra Dry", Zardetto, Veneto	MV	100
Champagne, Pierre Paillard "Cuvée Daniel" Bouzy Grand Cru	MV	175
Rosé Champagne, Bruno Paillard, Première Cuvée	MV	205
Vintage Champagne, Dom Pérignon, Épernay	2006	480

White

Chenin Blanc, Anjou, Château La Roulerie, Loire Valley	2011	85
Riesling, Domaine Schlumberger, Alsace	2012	95
Sauvignon Blanc, Los Vascos, Colchagua Valley, Chile	2015	95
Chardonnay, William Ferve, Petit Chablis, Burgundy	2015	95
Tokaj, "Dry" Furmint Selection, Hétszölő, Hungary	2011	105
Albariño, Pazo Senorans, Rias Baixas, Spain	2014	120
Marsanne & Rousanne, Domaine de Trévallon, IGP des Alpilles,	2011	395

Red

Shiraz, Consigna, Felix Solis, Spain	2015	80
Malbec, Bodegas Caro, Aruma, Mendoza	2014	95
Pinot Noir, Mount Riley, Marlborough	2015	120
Grenache, Humilitat, Massart & Brunet	2012	125
Merlot, La Closerie de Fourtet, Saint Emilion	2011	135
Merlot, Clos St Vincent Grand Cru, Saint Emilion	2011	145
Cabernet Sauvignon, Château Léoville Poyferré 2ème Grand Cru Classé	2008	480

Sweet

Semillon, Sauvignon Blanc, Menuts Premières Côte de Bordeaux	2012	90
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Please note that some bottle vintages may roll over; we would be delighted to confirm with you upon request.

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