

Press Release



FOR IMMEDIATE RELEASE

Marina Bay Sands unveils newly refurbished db Bistro & Oyster Bar *Celebrity chef restaurant by Daniel Boulud ups the ante with new oyster bar and seafood offerings*



(R-L): Brand new oyster bar, Prawn Cocktail, Kumamoto Oysters

Singapore (05 May 2015) – Celebrity chef Daniel Boulud has transformed his French bistro at Marina Bay Sands into db Bistro and Oyster Bar to reflect its ever-expanding culinary repertoire. The restaurant’s casual Parisian bistro vibe is boosted by the addition of a brand-new oyster bar in the middle of the restaurant, featuring the freshest seafood from around the world, hand-selected daily by Executive Chef Jonathan Kinsella.

The new oyster bar offers a wide selection of seafood including freshly shucked oysters from the Atlantic and Pacific Oceans, Boston Lobster and Alaskan King Crab.

The main attraction of the new db Bistro & Oyster Bar are the signature Seafood Platters consisting of a selection of French and American oysters, Maine lobster, Alaskan king crab, prawns, mussels, fresh clams and tartars. New menu highlights also include a daily selection of crudo and ceviches, as well as new seasonal seafood dishes such as Whole Roasted Mediterranean Seabass, 1kg Grilled Boston Lobster, and Daniel Boulud’s signature Octopus “A la Plancha”. These fresh new selections complement db’s signature dishes including the world-famous Original db Burger, Crispy Duck Confit, Herb Roasted Organic Chicken for Two and house-made Charcuterie.

Said Chef Daniel Boulud, “Seafood has been one of the most popular items at db Bistro over the past few years. Keeping the customer in mind, we’ve decided to expand the seafood menu and reflect that in our restaurant branding. The new oyster bar will enhance the dining

experience for guests who will get to enjoy freshly shucked oysters and raw seafood items from the bar, along with our signature items at our restaurant.“



(R-L): *Thai Snapper Ceviche, Tuna Tartare, Lobster Roll*

Spring Menu Highlights

For the Spring season, Chef Jonathan Kinsella is presenting specialties such as Red Snapper with fennel, orange and olive salata, citrus gremolata. Executive Pastry Chef Benjamin Siwek sweetens the meal with new desserts such as the Chocolate S'mores made with graham crackers, dark chocolate crèmeux, chantilly vanilla marshmallows and caramel ice cream. A brand new selection of ice cream sundaes awaits with traditional flavours such as Banana Foster, Rocky Road, and Baba Rhum.



Sundaes (Chocolate Sundae, Banana Foster Sundae, Matcha and Cherry Sundae), Mai Tai, Zombie

A new tiki cocktail selection, served in traditional cups, awaits thirsty revelers. The original recipe Mai Tai is on offer with La Mauny Elevé Sous Bois Agricole Rhum, Plantation Dark Jamaican Rum, Grand Marnier, fresh lime and house-made Orgeat syrup. The menu also features the classic Zombie with Diplimatico Añejo Rum, Plantation Dark Jamaican and Overproof Rums with fresh lime, house-made Falernum syrup, a drop of Pernod and a dash of bitters.

Seafood and Champagne Celebration

To celebrate the launch of its new oyster bar, the restaurant will introduce a Champagne promotion with its seafood platters from 1st May to 31st May 2015. Guests will get to enjoy a bottle of Taittinger Brut Reserve Champagne at a special price with the purchase of a seafood platter.

Pricing details:

Petit Platter \$110 • 375ml. Taittinger Brut Reserve Champagne \$38
Grand Platter \$165 • 750ml Taittinger Brut Reserve Champagne \$62
Royal Platter \$320 • 1.5L Taittinger Brut Reserve Champagne \$141
Imperial Platter \$888 • 3L Taittinger Brut Reserve Champagne \$328



Seafood Platter at db Bistro & Oyster Bar

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