

Fact Sheet



db Bistro Moderne

Introduction

db Bistro Moderne offers an exciting mix of traditional French bistro cooking and contemporary American flavors, including a signature burger collection, in a casual and elegant setting. Chef Daniel Boulud re-interprets the classic Parisian bistro with the energy and style of the original *DB Bistro Moderne* in New York City. The design by Jeffrey Beers references a traditional bistro but is stylishly contemporary. In addition to a welcoming dining area, *db* features an informal café, a stylish bar as well as a private room, offering 185 seats in all.

The Team

Daniel Boulud

Chef Daniel Boulud is the chef-owner of several award-winning restaurants and the Feast & Fêtes catering company. While he hails from Lyon, France, it is in New York that he has truly mastered the dining scene and is today considered one of America's leading culinary authorities. Chef Boulud brings contemporary, seasonally inspired French cuisine to his five restaurants in New York City. In 2008, Chef Boulud extended his culinary reach beyond the United States and opened a restaurant in Beijing, followed by *DB Bistro Moderne* in Vancouver.

Chef Boulud's culinary accolades include James Beard Foundation awards for "Outstanding Restaurateur", "Best Chef of New York City" and "Outstanding Chef of the Year". In addition, *Restaurant Daniel* was also cited as one of the 10 best restaurants in the world by the International Herald Tribune and was given a four star rating by The New York Times. Chef Boulud has also authored six books and created three seasons of the television series "After Hours with Daniel".

Stephane Istel (Executive Chef)

Chef Stephane Istel started cooking at the young age of 15 in his hometown of Alsace, France and has since accumulated over 15 years of experience. His journey to culinary excellence saw him working in many places around the world including St Tropez's Tahiti Restaurant in France. After several years with St Tropez, Chef Istel went on to the exclusive La Samanna Hotel and Restaurant Michel Royer on the Caribbean Island. He then moved to New York to work for Chef Boulud for over six years, including helming the kitchens at *DB Bistro Moderne* in Vancouver. As the Executive Chef at *db Bistro Moderne* at Marina Bay Sands, Chef Istel brings to the table his talent and passion for quality produce showcased in thoughtful cooking.

Fast Facts on *db Bistro Moderne*

- *db Bistro Moderne* offers several concepts within the restaurant. There is a main dining area with seating capacity of 100 people, a stylish bar with 15 seats, a café dining area for 50 people and a private dining room for up to 20 guests.
- The restaurant is located opposite the theaters, at the Galleria Level of The Shoppes at Marina Bay Sands, Basement 1, #B1-48.
- The interior design of the restaurant is created by Jeffrey Beers International.
- Cuisine served will be contemporary French-American styled. Both ala carte and set menus are available.

- The world-famous DB Burger, noted for its premium take on the regular American burger, is one of many items on the restaurant's signature burger collection.
- A selection of wine is available, with a focus on French wines with some Australian and international vintages.
- *db Bistro Moderne* opened for lunch, dinner and brunch on weekends. The opening hours are as follows
 - Lunch 12:00pm – 2:30pm (Monday to Friday)
 - Dinner 5:30pm onwards (Monday to Sunday)
 - Brunch 11:00am – 3:00pm (Saturday and Sunday)
- For reservations, please call 6688 8525 or email dbreservations@marinabaysands.com