

## NEW YEAR'S DINNER!

Ring in the New Year with Our 4-Course Menu for \$120++ Per Person

Wine Pairing starts at \$60++ per person

Thursday, December 31, 2020

5:30-10pm

Prices listed are subject to GST & Service Charge  
Visit Us Online at [www.dbbistro.com/singapore](http://www.dbbistro.com/singapore)

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### Oscietra Caviar

Champagne Poached Oyster, Potato & Chive Velouté

*Piper Heidsieck, Brut Réserve, Champagne, France, MV*



### Daniel Boulud's "Black Tie Scallops"

Black Truffle Studded Diver Scallops  
Wrapped in Spinach & Baked in a Pastry Crust

*Louis-Moreau Chablis, Burgundy, France, 2018*



### Dover Sole

Boston Lobster, Sauce Bouillabaisse

*Louis-Moreau Chablis, Burgundy, France, 2018*

### Beef Rossini

Black Truffles, Foie Gras, Madeira Sauce

*Cuvée Saint-Vincent, Vincent Girardin, Burgundy, France, 2018*



### Champagne & Strawberries

Japanese Strawberries, Candied Pistachio, Yogurt Crumble  
Champagne Sorbet

### Chocolate Trio

Flourless Chocolate Cake, Caramelized Cacao Nibs  
Bourbon Ice Cream

*Château Sigalas-Rabaud, Sauternes, Bordeaux, France, 2008*

In 2010, Chef Daniel Boulud opened db Bistro & Oyster Bar inside the Marina Bay Sands with the focus on bistro classics accompanied with the freshest seafood from around the world.