# Holiday Brunch Set Menu

| Three courses 68 |  
|------------------|---
| Avocado Toast    | Country Bread  
|                  | Petite Salad  
| Beef & Goat Cheese Salad | Marcona Almonds  
|                  | Shaved Fennel, Baby Sorrel  
| Scrambled Farm Eggs | Bacon, Petie Salad  
|                  | Country Toast  
| Smoked Salmon Benedict | Poached Farm Eggs  
|                  | Toasted English Muffin  
|                  | Hollandaise  
| Wild Mushroom Country Frittata | Crème Chantilly  
|                  | Seasonal Berries  
| Croque Madame | Ham, Gruyère Cheese  
|                  | Fried Farm Egg  
|                  |  
| Cinnamon French Toast | Crème Chantilly  
|                  | Seasonal Berries  
| Crêpes au Chocolat | Hot Chocolate Sauce  
|                  | Bananas, Caramel, Chantilly  
| Melting Chocolate Cake | Sea Salt Caramel  
|                  | Cookies & Cream Ice Cream  

# Soups & Salads

|  
|------------------|---
| French Onion Soup | Beef Consomme  
|                  | Gruyère, Croutons  
| Beef & Goat Cheese | Marcona Almonds  
|                  | Shaved Fennel  
|                  | Baby Sorrel  
| Spring Kale       | Asparagus, Apple  
|                  | Pots de Miel, Roquefort  
|                  | Balsamic Dressing  

# Seafood Starters

|  
|------------------|---
| Jumbo Shrimp Cocktail |  
|                  | House-Made Cocktail Sauce & Lemon  
| Blue Crab Cocktail |  
|                  | Avocado, Tomato, Basil, Sauce Louis  
| Tuna Tartare      |  
|                  | Puffed Fruit, Celery, Curry Aioli  
| Jumbo Lump Crab Cakes |  
|                  | Celery Root Stalk, Chali Aioli  

# Caviar

|  
|------------------|---
| db Bistro Signature Kaluga Caviar |  
|                  | Traditional Condiments  
|                  | 30g 98 | 50g 148  
| Caviar “Sandwich” | Brioche, Red Onion, Creme Fraiche, Boiled Farm Egg  

# Seafood

|  
|------------------|---
| Maine Lobster Roll |  
| Lobster & Avocado on a Battered Roll  
| Moules Frites |  
| Saffron, Garlic & White Wine Braise, French Fries  
| Tasmanian Sea Trout |  
| Puy Lentils, Asparagus, Mache  
| Grilled Giant Prawns |  
| Sauce Verte  
| Roasted Whole Maine Lobster |  
| White Wine, Garlic & Herb Butter  

# Sides

|  
|------------------|---
| French Fries 14 | Crispy Smashed Potatoes 15  
| Lobster & Cauliflower Gratin 25 | Lemon Kale 16  
| Brussels Sprouts & Smoked Bacon 15 | Wild Mushrooms 15  
| Sautéed Broccolini 17 |  

Prices listed are subject to GST & Service Charge.
DESSERTS - BRUNCH

Crêpes au Chocolat
Hot Chocolate Sauce, Banana Caramel, Crème Chantilly
15

Molten Chocolate Cake
Sea Salt Caramel, Cookies & Cream Ice Cream
15

Cinnamon French Toast
Chantilly Cream, Seasonal Berries
15

Yuzu Meringue Tart
Red Plum
18

Apple Pie Profiterole
Caramelized Apple, Vanilla Ice Cream
15

Chocolate & Peanut Butter Sundae
Chocolate Cake, Salted Caramel, Peanut Butter Ice Cream
15

Warm Madeleines
8

HOUSE MADE
ICE CREAM & SORBETS
—5 each—

Vanilla
Peanut Butter
Cookies & Cream
Chocolate
Mango
Grapefruit

ARTISANAL CHEESES
One Piece 8 | Three Pieces 20 | Five Pieces 30

Crottin de Chavignol, Normandy
Brillat-Savarin, Lyon
Cave Aged Gouda, Netherlands
Bleu d’Auvergne Cheese, Auvergne
Epoisses, Burgundy

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DB’s SIGNATURE COCKTAILS

White Cosmo
Vodka, Elderflower Liqueur
Fresh Lime, Orchid Iceball
22

Bonsai Bloom
Sake, Gin, Yuzu, Lychee
Fresh Cucumber
22

CRAFTED COCKTAILS

Grappolo
Grappa, Limoncello
Fresh Pineapple Juice
22

Elixir Vert
Gin, Chartreuse Green
Pomme Perlant
22

Geisha
Umeshu, Gin
Elderflower Liqueur, Yuzu
22

Snow Garden
Eau De Vie, Cointreau
Apricot Brandy
22

La Bonita
Tequila, Cointreau, Lillet Blanc
Fresh Lime Juice, Honey
22

For Better & For Worse
Rye Whisky, Tia Maria
Dom Benedictine
22

REINVENTED CLASSICS

Shinjuku Smash
Japanese Whisky
Fresh Lemon Juice, Mint, Yuzu
22

Second Marriage
Bourbon, Calvados
Emilio Lustau Sherry
22

Champagne Sling
Champagne, Gin, Cointreau
Fresh Pineapple Juice
22

Beebroni
Gin, Campari
Drambuie
22

Bloody Mary “Royal”
Vodka, Tomato Juice, Horseradish
Beef Jus, Jumbo Prawn, Pickles
22

Oaxaca Old Fashioned
Tequila Añejo, Mezcal Reposado
Agave Nectar
22

La Vie en Rose
Champagne, Vodka, Cointreau
Strawberry Purée
22

Aperol Spritz
Champagne, Aperol
Fever Tree Soda Water
22

Hugo
Champagne
Elderflower Liqueur
22

TIKI COCKTAILS

Aperol Spritz
Champagne, Aperol
Fever Tree Soda Water
22

Hugo
Champagne
Elderflower Liqueur
22

BUBBLY COCKTAILS

La Vie en Rose
Champagne, Vodka, Cointreau
Strawberry Purée
22

BUBBLY COCKTAILS

La Vie en Rose
Champagne, Vodka, Cointreau
Strawberry Purée
22

Mai Tai
Dark Rum, Gold Rum, Grand Marnier
Home-Made Orgeat Syrup
22

Conga Punch
Gold Rum, Chartreuse, Pineapple, Orange
Home-Made Orgeat Syrup
22

Zombie
Dark Rum, Gold Rum, Overproof Rum, Pernod
Home-Made Falernum Syrup, Fresh Lime Juice
22

MOCKTAILS

Mai Tai
Dark Rum, Gold Rum, Grand Marnier
Home-Made Orgeat Syrup
22

Conga Punch
Gold Rum, Chartreuse, Pineapple, Orange
Home-Made Orgeat Syrup
22

For Better & For Worse
Rye Whisky, Tia Maria
Dom Benedictine
22

BUBBLY COCKTAILS

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Champagne, Vodka, Cointreau
Strawberry Purée
22

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