



# bistro & oyster bar

BY CHEF DANIEL BOULUD

Week of June 26 - 27



## GARDEN SALAD & VEGETABLES



### SWEET CORN SOUP

Summer Vegetable Succotash  
Smoked Paprika  
20

### MEDITERRANEAN MEZZE

Sun-Dried Tomato, Babaganoush  
Herb Falafel, Tzatziki  
18

### SUMMER KALE

Sweet Corn, Avocado, Cucumber, Tomato  
Hearts of Palm, Buttermilk Dressing  
20

### THE "BLT"

Burrata, Lettuce, Heirloom Tomatoes  
Balsamic & Basil Dressing  
22

### POTATO GNOCCHI

Wild Mushrooms, Asparagus  
Ricotta Salata  
18 | 32

### LEGUMES AU GRILL

Grilled Summer Vegetables  
Sauce Anchoiade  
36

## BRUNCH SET

- Three Courses 58 -

### AVOCADO TOAST

Country Bread  
Petite Salad

### THE "BLT"

Burrata, Lettuce, Heirloom Tomatoes  
Balsamic & Basil Dressing

### SWEET CORN SOUP

Summer Vegetable Succotash  
Smoked Paprika

### SCRAMBLED FARM EGGS

Bacon, Petite Salad  
Country Toast

### SMOKED SALMON BENEDICT

Poached Farm Eggs, English Muffin  
Hollandaise

### CROQUE MADAME

Ham, Gruyère Cheese  
Fried Farm Eggs

### WILD MUSHROOM COUNTRY FRITTATA

Gruyère Cheese, Fine Herbs

### STEAK HACHÉ

Farm Egg, Red Wine-Shallot Sauce

### CINNAMON FRENCH TOAST

Seasonal Berries  
Chantilly Cream

### CRÊPES AU CHOCOLAT

Hot Chocolate Sauce  
Banana Caramel

### MOLTEN CHOCOLATE CAKE

Sea Salt Caramel  
Cookies & Cream Ice Cream



## BURGERS & STEAKS



### SIGNATURE STEAK TARTARE

USDA Prime Sirloin  
35 | 46

Add French Fries | 5

### THE ORIGINAL DB BURGER

Prime US Sirloin Burger  
with Short Ribs & Foie Gras  
48

### THE NEW YORK BURGER

Lettuce, Tomato, Onion, Pickles  
30

Add Cheddar, Bacon or Farm Egg | 5

### PETITE FILET MIGNON

AUS Prime  
68

### PRIME RIBEYE

USDA Prime  
98

### "CHÂTEAUBRIAND" FOR TWO

AUS Prime  
120

Sauces: Bearnaise, Peppercorn, Sauce Anchoiade, Sauce Verte  
5

Add-Ons: Seared Foie Gras or Lobster Tail  
25

## OYSTER BAR

### SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters  
HALF DOZEN 40 • ONE DOZEN 75

### SIGNATURE SEAFOOD PLATTERS

Market Oysters, Maine Lobster, Prawns & Tartares  
PETIT 125 | GRAND 185 | ROYAL 275

### DANIEL BOULUD'S OYSTERS "VANDERBILT"

Market Oyster Gratinée, Hazenut & Seaweed Crust  
5 pcs 45 | 10 pcs 80

## CAVIAR

### SIGNATURE KALUGA CAVIAR

Traditional Condiments  
30g 98 | 50g 148

## SEAFOOD COCKTAILS

### JUMBO SHRIMP COCKTAIL

House-Made Cocktail Sauce & Lemon  
36

### ALASKAN KING CRAB

Summer Melon, Lemongrass, Basil, Ginger  
45

### TUNA TARTARE

Passionfruit, Celery, Curry Aioli  
30

## LOBSTER CORNER

### NEW ENGLAND LOBSTER ROLL

Lobster & Avocado on a Buttered Roll  
39

### LOBSTER SPAGHETTI

Button Mushrooms, Spicy Tomato & Lobster Sauce  
45

### ROASTED MAINE LOBSTER

White Wine, Garlic & Herb Butter  
45 | 75

## BISTRO CLASSICS

### ALSATIAN FLATBREAD

Bacon & Onions | Wild Mushrooms | Aged Gruyère  
18

### FRENCH ONION SOUP

Beef Consomme, Baked Aged Gruyère, Croûtons  
25

### BURGUNDY ESCARGOTS

Garlic & Herb Almond Butter, Puff Pastry  
28

### PÂTE EN CROÛTE

Duck, Pistachio, Apricot, Pickles, Mustard  
18

### FOIE GRAS TERRINE

Cherry Marmalade, Brioche  
36

### SEARED FOIE GRAS

Peaches, Toasted Almonds, Onion Marmalade  
36

## SIDE DISHES

### PETITE SALAD

10

### FRENCH FRIES

10

### CRISPY SMASHED MARBLED POTATOES

12

### LEMON KALE

12

### BROCCOLINI

14

### BRUSSELS SPROUTS & BACON

14

### FIELD MUSHROOMS

14

### LOBSTER & CAULIFLOWER GRATIN

25



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bistro & oyster bar

BY CHEF DANIEL BOULUD

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**

Yuzu Curd, Pione Grapes, Toasted Meringue

18

**Apple Pie Profiterole**

Caramelized Apple, Vanilla Ice Cream

15

**Signature Baked Alaska for Two**

Berry Financier, Strawberry & Yogurt Sorbet  
Sea Buckthorn Parfait, Strawberry Flambé

24

**Chocolate & Peanut Butter Sundae**

Chocolate Cake, Salted Caramel,  
Peanut Butter Ice Cream

15

**Mignardises**

Chef Selection of Macarons & Bonbons

10

**Warm Madeleines**

8

**HOUSE MADE  
ICE CREAM & SORBETS**

—5 each—

Vanilla

Peanut Butter

Cookies & Cream

Gianduja

Chocolate

Mango

Strawberry

Yogurt

**ARTISANAL CHEESES**

One Piece 8 | Three Pieces 20 | Five Pieces 30

Crottin de Chavignol, Normandy

Brillat-Savarin, Lyon

Cave Aged Gouda, Netherlands

Roquefort, Roquefort-sur-Soulzon

Epoisses, Burgundy

Prices listed are subject to GST & Service Charge

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