



bistro & oyster bar

BY CHEF DANIEL BOULUD

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 135 | GRAND 245 | ROYAL 375

ALASKAN KING CRAB LEGS

Dijonnaise
98

CAVIAR

SIGNATURE KALUGA CAVIAR

Traditional Condiments
30g 98 | 50g 148

SEAFOOD COCKTAILS

JUMBO SHRIMP COCKTAIL

Spicy Cocktail Sauce & Lemon
36

BLUE CRAB SALAD

Avocado, Cucumber, Sauce Louie
36

TUNA TARTARE

Cucumber, Celery, Olives, Green Chili
30

LOBSTER CORNER

NEW ENGLAND LOBSTER ROLL

Lobster & Avocado on a Buttered Roll
48

AUSTRALIAN ROCK LOBSTER

Grilled with Garlic & Herb Butter
58 | 110



GARDEN SALAD & VEGETABLES



BUTTER LETTUCE & HERBS

Cooked & Raw Vegetables
Lemon Vinaigrette
20

HEIRLOOM TOMATOES & BURRATA

Aged Balsamic
Basil Pesto
28

TUNA NIÇOISE

Cherry Tomatoes, Potatoes, Olives, Beans
Boiled Egg, Anchovy Dressing
28

SWEET CORN SOUP

Summer Vegetable Succotash
Basil Oil
23

POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce
Fresh Ricotta
18 | 32

GRILLED VEGETABLES

Asparagus, Zucchini, Tomatoes
Sweet Peppers, Sauce Verte
36

BRUNCH SET

- Three Courses 75 -

SMOKED SALMON & AVOCADO TOAST

Country Bread
Petite Salad

HEIRLOOM TOMATOES & BURRATA

Aged Balsamic
Basil Pesto

SWEET CORN SOUP

Summer Vegetable, Succotash
Basil Oil

NORWEGIAN SEA TROUT

Summer Beans
Cherry Tomatoes, Sauce Amandine

ORECCHIETTE

Fennel Sausage, Kale
Spicy Tomato Sauce

SCRAMBLED FARM EGGS

Bacon, Country Toast
Petite Salad

CRISPY PORK "CORDON BLEU"

Parisian Ham, Gruyère Cheese
Farm Eggs, Sauce Mornay

STEAK HACHÉ

Farm Egg, Red Wine-Shallot Sauce
Petite Salad

FIG & ORANGE SEMIFREDDO

Orange & Thyme Consommé

ASSORTED ICE CREAM

Chef's Selection of Two
Chocolate Chip Cookies

ARTISANAL CHEESE PLATE

Chef's Selection of Two
Traditional Condiments



STEAKS & BURGERS



PETIT FILET MIGNON

AUS Prime
68

PRIME RIBEYE

USDA Prime
98

"CHÂTEAUBRIAND" FOR TWO

AUS Prime
165

Sauces: Bearnaise, Peppercorn, Sauce Verte
5

Add-Ons: Seared Foie Gras or Lobster Tail
25 | 58

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



BISTRO CLASSICS

PÂTÉ EN CROÛTE

Duck, Pistachio, Apricot, Pickles, Mustard
20

FRENCH ONION SOUP

Beef Consomme, Baked Aged Gruyère, Croûtons
25

SEARED FOIE GRAS

Roasted Apple, Quinoa, Natural Jus
36

MOULES FRITES

Saffron, Garlic & White Wine Broth, French Fries
40

SIGNATURE STEAK TARTARE

USDA Prime Sirloin
35 | 46

Add French Fries | 5

ARTISANAL CHEESE PLATE

Chef's Selection of Three
Traditional Condiments
20



SIDE DISHES

FRENCH FRIES

10

CRISPY SMASHED MARBLED POTATOES

12

LEMON KALE

12

BROCCOLI

12

BRUSSELS SPROUTS & BACON

14

FIELD MUSHROOMS

14

LOBSTER & CAULIFLOWER GRATIN

25



FOLLOW US ON



bistro & oyster bar

BY CHEF DANIEL BOULUD

SIGNATURE DESSERTS

Baked Alaska for Two

Coffee, Walnut & Vanilla Ice Cream with Vanilla Sponge
Italian Meringue, Rum Flambé

24

Molten Chocolate Cake

Sea Salt Caramel, "Hot Chocolate" Ice Cream

15

Citrus Crème Brûlée

Mixed Berries

15

Apple Tart Tatin

Vanilla Ice Cream

15

Hokkaido Cheese Tart

Strawberry Variations, Vanilla Chantilly

15

Coupe Glacée

Choice of 3 Scoops of Ice Cream Or Sorbet

12

Warm Madeleines

8

ICE CREAM & SORBETS

—5 each—

Guanaja

Vanilla

Mango

Strawberry

Rum & Raisin

ARTISANAL CHEESES

One Piece 8 | Three Pieces 20 | Five Pieces 30

Manchego, Spain

Brillat-Savarin, Normandy

Mimolette, Lille

Roquefort, Roquefort-sur-Soulzon

Epoisses, Burgundy

Prices listed are subject to GST & Service Charge

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