



# 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 125 | GRAND 185 | ROYAL 275

### DANIEL BOULUD'S OYSTERS "VANDERBILT"

Market Oyster Gratinée, Hazelnut & 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

### BLUE CRAB COCKTAIL

Avocado, Tomato, Bloody Mary Dressing  
36

### TUNA TARTARE

Cucumber, Celery, Olives, Green Chili  
30

## LOBSTER CORNER

### NEW ENGLAND LOBSTER ROLL

Lobster & Avocado on a Buttered Roll  
39

### SPAGHETTI NERO

Lobster, Calamari, Prawns, Spicy Tomato  
45

### MAINE LOBSTER

Grilled with Garlic Butter  
Herb Roasted with Tomato Basil  
Steamed in Lemon Butter  
45 | 75



## GARDEN SALAD & VEGETABLES



### WILD MUSHROOM SOUP

Barley, Root Vegetables  
Truffled Chive Cream  
20

### BURRATA & BEETS

Pistachio, Fennel, Mâche  
Horseradish Mustard Dressing  
22

### BELGIAN ENDIVE & BLUE

Apples, Walnuts  
Blue Cheese Dressing  
20

### POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce  
House Made Ricotta  
18 | 32

### GRILLED VEGETABLES

Asparagus, Squash, Tomatoes  
Sweet Pepper, Sauce Anchoiade  
36

## EXPRESS LUNCH (12PM TO 3PM)

-Two Courses 46 | Three Courses 55 -

### WILD MUSHROOM SOUP

Barley, Root Vegetables  
Truffled Chive Cream

### BURRATA & BEETS

Pistachio, Fennel, Horseradish  
Mustard Dressing

### PÂTÉ DE MAISON

Black Truffle  
Pork & Chicken Liver

### POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce  
House Made Ricotta

### RIGATONI BOLOGNESE

Aged Parmesan

### GRILLED CHICKEN PAILLARD

Citrus Salad, Sauce Verte

### CATCH OF THE DAY

Sauce Vierge

### STEAK HACHÉ

Farm Egg, Red Wine-Shallot Sauce

### OPERA CAKE

Chocolate Ganache  
Coffee Ice Cream

### ASSORTED ICE CREAM

Chef Selections

### ARTISANAL CHEESE PLATE

Chef's Selection of Two  
Traditional Condiments



### SIGNATURE STEAK TARTARE

USDA Prime Sirloin  
35 | 46

Add French Fries 5

### PETIT FILET MIGNON

AUS Prime  
68



## BURGERS & STEAKS



### THE ORIGINAL DB BURGER

Prime US Sirloin Burger  
with Short Ribs & Foie Gras  
48

### PRIME RIBEYE

USDA Prime  
98

### THE NEW YORK BURGER

Lettuce, Tomato, Onion, Pickles  
30

Add Cheddar, Bacon or Farm Egg | 5

### "CHÂTEAUBRIAND" FOR TWO

AUS Prime  
120

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

Add-Ons: Seared Foie Gras or Lobster Tail  
25



## BISTRO CLASSICS

### ALSATIAN FLATBREADS

Bacon & Onions | Wild Mushrooms | Aged Gruyère  
18

### PÂTÉ DE MAISON

Black Truffle, Pork & Chicken Liver  
20

### FRENCH ONION SOUP

Beef Consomme, Baked Aged Gruyère, Croûtons  
25

### BURGUNDY ESCARGOTS

Garlic & Herb Almond Butter, Puff Pastry  
28

### SEARED FOIE GRAS

Quinoa, Roasted Apple Sauce, Natural Jus  
36

### MOULES FRITES

Saffron, Garlic & White Wine Broth, French Fries  
40



## SIDE DISHES

### 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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SIGNATURE DESSERTS

**Durian "Royale" Soufflé**

"Mao Shan Wang" Durian & Mangosteen Sorbet

18

**Molten Chocolate Cake**

Sea Salt Caramel, Cookies & Cream Ice Cream

15

**"Peach Melba"**

Peach Variations, Mascarpone Mousse, Raspberries  
Vanilla & Peach Swirled Ice Cream

18

**Yuzu Meringue Tart**

Graham, Yuzu Curd, Toasted Meringue

14

**Apple Pie Profiterole**

Caramelized Apple, Vanilla Ice Cream

15

**Tropical Baked Alaska for Two**

Coconut-Lime & Pineapple Sorbet  
Pandan Almond Genoise, Rhum Flambé

24

**Warm Madeleines**

8

**HOUSE MADE  
ICE CREAM & SORBETS**

—5 each—

Vanilla  
Peanut Butter  
Cookies & Cream  
Chocolate  
Mango  
Strawberry

**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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