

Fact Sheet



db Bistro & Oyster Bar

Introduction

db Bistro & Oyster Bar is a casual French bistro and oyster bar founded by celebrity chef Daniel Boulud. Much like its New York City counterpart, db Bistro in Singapore, which opened in 2010, prominently features Chef Boulud's love of seafood from around the world. Expect to find freshly shucked oysters from the Atlantic and Pacific oceans, Maine lobster, Alaskan king crab and freshly caught New Zealand seafood. Seasonal dishes such as the *Norwegian sea trout* and *sea bream* are also available alongside bistro favourites including *pâté en croûte*, hand-cut *signature steak tartare* and the French classic *coq au vin*.

The décor is contemporary, rendered particularly inviting by the handful of details evoking traditional bistro style - hanging globe lights, red leather banquettes and a colourful tiled floor. The restaurant is separated into three distinct areas: an oyster bar in the front of the restaurant, a circular bar enveloped in subway tiles evocative of the Paris metro with several inviting booths and a communal table, as well as a dining room with upper and lower sections with a view into the glass-enclosed kitchen. The more casual café has rich wood floors and a warm glow from light boxes reminiscent of a traditional Parisian bistro. There is also an elegant private dining room with a view into the wine cellar.

The Team

Daniel Boulud

Originally from Lyon, Chef Daniel Boulud is widely celebrated as one of America's leading culinary authorities. Since arriving in New York City in 1982, he has continually evolved his cuisine and expanded his reach to properties across the U.S., as well as Toronto, Montreal, Dubai, Singapore, and The Bahamas. From his flagship, DANIEL, to his properties across the globe, Boulud's signature remains the contemporary appeal he brings to soulful dishes rooted in the French tradition.

Chef Boulud's culinary empire has brought him many accolades, yet his inspiration remains grounded in the rhythm of the seasons. The accolades include James Beard Foundation awards for "Outstanding Restaurateur", "Best Chef of New York City" and "Outstanding Chef of the Year". He was also named "Best Restaurateur in the World" by the prestigious Les Grandes Tables du Monde in 2021. In 2015, the World's 50 Best Restaurants awarded Boulud its Lifetime Achievement Award for his success as a restaurateur, businessman, and chef who is revered as one of the world's finest. Chef Boulud has also authored nine books and created three seasons of the television series *After Hours with Daniel*.

Jonathan Kinsella (Executive Chef)

Chef Jonathan Kinsella began his career in food when he ventured to Seattle as chef de partie under Chef Daisley Gordon at the French restaurant, Campagne. After a stint in Cincinnati where he attended the two-year programme at The Midwest Culinary Institute, Jonathan moved to Chicago in 2005 to work as chef de partie at Tru. In 2007, the Chicago Five Star Peninsula Hotel hired Jonathan as chef de cuisine.

In August 2010, Jonathan joined Bar Boulud in New York City as executive sous chef, fulfilling a lifelong dream of working for Daniel Boulud's family of restaurants. Barely a year after joining Boulud's group, Jonathan was promoted to Executive Chef at Épicerie Boulud, next door to Bar Boulud on Manhattan's Upper West Side. In January 2013, Jonathan took the opportunity within the internationally expanding

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Boulud empire to move halfway around the world to lend his talents as Executive Chef of db Bistro & Oyster Bar at Marina Bay Sands, Singapore.

Fast Facts on db Bistro & Oyster Bar

- db Bistro & Oyster Bar is located opposite Sands Theatre at B1-48, The Shoppes at Marina Bay Sands.
- Designed by Jeffrey Beers International, the restaurant features a main dining area with seating capacity for 120 people, a stylish oyster bar with 24 seats, a café dining area for 60 people, and a private dining room for up to 20 guests.
- db Bistro & Oyster Bar's wine lists rank amongst the top in Singapore, with accolades such as Wine Spectator's Best of Award of Excellence in 2015 & 2016, as well as Wine & Dine Singapore's Top Restaurants (Wine List Award - Silver) in 2017 & 2018.
- The restaurant is open daily for lunch and dinner, and weekends for brunch. The opening hours are as follows:

Lunch	Brunch	Dinner
Weekdays 12:00pm – 3:30pm (last seating)	Weekends 12:00pm – 3:30pm (last seating)	Sunday to Thursday 5:30pm – 9:00pm (last seating)
		Friday and Saturday 5:30pm – 9:15pm (last seating)

- For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar.html.
- db Bistro & Oyster Bar's accolades include:
 - Michelin Guide Singapore 2021-2022 Selection
 - Tripadvisor Travellers' Choice Awards 2020 to 2022
 - Wine & Dine Singapore's Top Restaurants 2019 - Wine List Award, Bronze Winner
 - Wine & Dine Singapore's Top Restaurants 2017 & 2018 – Wine List Award, Silver Winner
 - Wine & Dine Singapore's Top Restaurants 2017 - House of Stars (One Star)
 - G Restaurant Awards by The Peak Selections 2016 & 2017: Gourmet & Travel - Awards of Excellence
 - Wine & Dine Singapore's Top Restaurants 2016 - Most Outstanding Dining Experience
 - Wine & Dine Singapore's Top Restaurants 2016 - Wine List Award, Gold Winner
 - Wine & Dine Singapore's Top Restaurants 2016 - House of Stars (Awarded Two stars)
 - Wine Spectator's 2015-2016 Best of Award of Excellence
 - Wine Spectator's 2014 Award of Excellence
 - Wine & Dine Singapore's Top Restaurants 2015 - Wine List Award, Gold Winner
 - Wine & Dine Singapore's Top Restaurants 2015 - House of Stars (Two stars)
 - Cuisine & Wine Asia's Chef of the Month for October 2015 – Jonathan Kinsella (Executive Chef)