



# bistro & oyster bar

BY CHEF DANIEL BOULUD

## SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters  
Served with Lemon, Mignonette & Cocktail Sauce  
Half Dozen 40 · One Dozen 75

## SIGNATURE SEAFOOD PLATTERS

Chef's Selection of Fresh Oysters, Maine Lobster  
Jumbo Prawns, Mussels, Clams, Ceviche & Tartares  
Petit 125 | Grand 175 | Royal 275

## OSCIETRA CAVIAR

### db Bistro Signature Kaluga Caviar

Traditional Condiments  
30g 98 | 50g 148

### Caviar "Sandwich"

Brioche, Red Onion Crème Fraîche, Boiled Farm Egg  
50

## SEAFOOD STARTERS

<b>Jumbo Shrimp Cocktail</b> .....	39
House-Made Cocktail Sauce & Lemon	
<b>Chilled Maine Lobster</b> .....	40   65
Tarragon Aioli, French & American Cocktail Sauces	
<b>Smoked Scottish Salmon</b> .....	28
Fingerling Potato Salad, Mustard Dressing	
<b>Spicy Tuna Tartare</b> .....	30   40
Harissa, Cucumber, Mint Yogurt	
<b>Tasmanian Sea Trout Tartare</b> .....	28
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado	
<b>Alaskan King Crab Cocktail</b> .....	40
Cucumber, Mango, Avocado	
<b>Charred Spanish Octopus</b> .....	32
Stewed Sweet Peppers, Crispy Garlic	
<b>Raw Bar Trio</b> .....	75
Alaskan King Crab Cocktail, Spicy Tuna Sea Trout Tartare	
<b>Add Maine Lobster</b> .....	25

## SEAFOOD

<b>Maine Lobster Roll</b> .....	42
Lobster & Avocado on a Buttered Roll	
<b>Jumbo Lump Crab Cakes</b> .....	36
Celery Root Slaw, Chili Aioli	
<b>New England Casserole</b> .....	46
Mussels, Prawns, Sweet Corn, Spicy Pork Sausage in Garlic Broth	
<b>Tasmanian Sea Trout</b> .....	45
Lambic Braised Red Cabbage, Turnips, Mustard Velouté	
<b>Mediterranean Sea Bass</b> .....	44
Cauliflower, Capers, Raisins, Brown Butter	
<b>Roasted Maine Lobster</b> .....	98
Sauce "Américaine"	

## SIDES

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

Prices listed are subject to GST & Service Charge

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## EXPRESS LUNCH

— Two Courses 32 | Three Courses 42 —

**Wild Mushroom Soup**  
Duck Confit  
Celery Variations

**Tuna Niçoise**  
Cherry Tomatoes, Potatoes  
Olives, Beans, Tonnato Sauce  
Boiled Egg

**Duck Pâté "en Croûte"**  
Foie Gras, Green Peppercorns  
Pickles, Mustard

**The db Club Sandwich**  
Smoked Turkey, Bacon, Egg, Avocado Lettuce  
Tomato, Pullman Bread

**Daniel Boulud's Pain Bagnat**  
House-Cured Tuna Sandwich, Olive Avocado,  
Egg, Lettuce, Tomato, Aioli

**Cavatelli Duck Ragout**  
Butternut Squash, Aged Parmesan

**French Dip**  
Roast Beef Sandwich, Gruyère, Au Jus

**Oyster Bar Fish & Chips**  
Beer Battered Holland Perch  
House Made Tartar Sauce  
\$10 Supplement

**Azelia Tart**  
Coffee Cremeux, Caramelized Hazelnut  
Coffee Cardamom Ice Cream

**Mascarpone Panna Cotta**  
Pear Compote, Olive Oil Cake  
Yogurt Sorbet

## SOUPS & SALADS

**French Onion Soup**  
Beef Consommé, Gruyère  
Croûtons  
22

**Lobster Bisque**  
Corn Bread Croûtons  
Tarragon, Cognac  
28

**Wild Mushroom Soup**  
Duck Confit  
Celery Variations  
20

**Traditional Cobb**  
Chicken, Blue Cheese  
Bacon, Avocado, Egg  
Iceberg Lettuce  
Buttermilk Dressing  
28

**House Chop**  
Belgian Endive  
Poached Pear  
Candied Walnuts  
Blue Cheese Dressing  
28

**Kale Caesar**  
Farm Egg  
Aged Parmesan  
Garlic, Lemon &  
Anchovy Dressing  
28

**Maine Lobster**  
Burrata, Beets  
Horseradish  
Chicory  
Hazelnuts  
39

## BISTRO CLASSICS

**Steak Tartare Served Tableside**.....38 | 56  
USDA Prime Sirloin, Cornichon, Capers  
Parsley, Country Toast

**Chilled Foie Gras Terrine**.....36  
Granny Smith Apple Marmalade  
House-Made Brioche

**Alsatian Flatbread**.....18  
Fromage Blanc, Bacon, Onions

**Seared Foie Gras**.....36  
Flame Grapes, Wild Mushrooms, Verjus

**House Made Charcuterie Board**.....35  
Assorted House-Made Pâtés & Terrines

**Burgundy Escargots**.....28  
Garlic & Herb Almond Butter

## STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

**Petit Filet Mignon**  
AUS Prime  
65

**Ribeye**  
USDA Prime  
80

**New York Strip**  
USDA Prime  
88

**"Châteaubriand" for Two**  
AUS Prime  
165

Add Seared Foie Gras Or 1/2 Grilled Lobster Tail 25

## NEW YORK BURGERS

**The Yankee Burger**.....30  
Butter Lettuce, Tomato, Onion, Sesame Bun  
Add Bacon or Cheddar.....5

**The Piggie Burger**.....32  
BBQ Pork, Mustard Slaw, Jalapeno Mayo  
Cheddar Bun

**The Frenchie Burger**.....32  
Pork Belly, Caramelized Onions, Morbier  
Arugula, Cornichons, Black Pepper Bun

**The Veggie Burger**.....30  
Herb Falafel, Roasted Bell Pepper  
Harissa, Cucumber, Tzatziki, Pickled Onion  
Focaccia Bun

**The Original db Burger**.....45  
Signature Burger Filled with Short Ribs & Foie Gras  
Parmesan Bun

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan