db 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

Jumbo Shrimp Cocktail **39**
House-Made Cocktail Sauce & Lemon

Chilled Maine Lobster ..... **40 | 65**
Tarragon Aïoli, French & American Cocktail Sauces

Smoked Scottish Salmon **28**
Fingerling Potato Salad, Mustard Dressing

Spicy Tuna Tartare ..... **30 | 40**
Harissa, Cucumber, Mint Yogurt

Tasmanian Sea Trout Poké **28**
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado

Crab Salad **40**
White Miso Aïoli, Cucumber & Avocado Dressing

Charred Spanish Octopus **32**
Garlic Hummus, Celery & Chickpea Salad

Raw Bar Trio **75**
Crab Salad, Spicy Tuna, Sea Trout Poké
Add Crab or Maine Lobster **25**

SEAFOOD

Maine Lobster Roll **42**
Lobster & Avocado on a Buttered Roll

Oyster Bar Fish & Chips **40**
Beer Battered Holland Perch, House Made Tartar Sauce

Jumbo Lump Crab Cakes **36**
Celery Root Slaw, Chili Aïoli

New England Casserole **46**
Clams, Mussels, Prawns, Spicy Pork Sausage
in Garlic Broth

Spaghetti "Nero" ..... **33 | 40**
Calamari, Prawns, Spicy Lobster Sauce

Tasmanian Sea Trout **45**
Sweet Corn, Chanterelle Mushrooms

Mediterranean Sea Bass **44**
Summer Bean Fricassée, Sauce Amandine

Grilled Maine Lobster **98**
Garlic & Herb Butter

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

FOLLOW US ON

BRUNCH SET MENU

— Three courses 55 —

Roasted Tomato Soup
Basil Pesto
Red Pepper Crisps

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

Pâté Grand-Mère
Chicken Liver & Pork Terrine
Pickles & Mustard

Croque Madame
Ham, Gruyère Cheese
Fried Farm Egg

Steak & Eggs
Petite Salad
Peppercorn Sauce

Smoked Salmon Benèdict
Poached Farm Eggs
Toasted English Muffin
Hollandaise

Mandy's "Kaya" French Toast
Tropical Fruit, Coconut Jam

Crêpes
Hot Chocolate Sauce
Dulce de Leche, Chantilly

Molten Chocolate Cake
Sea Salt Caramel
"Hot Chocolate" Ice Cream

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère
Croûtons
22

Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
28

Roasted Tomato Soup
Basil Pesto
Red Pepper Crisps
20

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

Tuna Niçoise
Tuna Confit, Egg, Tomatoes
Olives, Potatoes, Beans
Tonnato Dressing
26

Maine Lobster
Artichoke, Celery
Fennel, Crispy Garlic
White Balsamic Dressing
39

BISTRO CLASSICS

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

House Made Charcuterie Board **25**
Assorted House-Made Pâtés & Terrines

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

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

Seared Foie Gras "à la Pêche" **36**
Peach Marmalade, Shallots, Basil

Chilled Foie Gras Terrine **36**
Organic Honeycomb, Hazelnuts
House Made Brioche

SAVORY CREPES

Smoked Salmon
Goat Cheese, Capers, Red Onion
26

Parisian Ham
Aged Gruyère, Béchamel
24

Wild Mushrooms
Aged Gruyère, Fines Herbes
22

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 SlawJalapeno 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
Rosemary 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