



# bistro & oyster bar

BY CHEF DANIEL BOULUD

## PASSED CANAPÉS

**Selection of Five (5) Savory & Three (3) Sweet**  
\$45 per Guest up to Two (2) Hour

**Selection of Ten (10) Savory & Five (5) Sweet**  
\$55 per Guest up to Two (2) Hours

**Selection of Fifteen (15) Savory & Seven (7) Sweet**  
\$65 per Guest up to Two (2) Hours

## VEGETARIAN

English Pea Hummus on a Charcoal Cracker  
Herbed Goat Cheese on a Buttermilk Crisp  
Warm Gougère with Mornay  
Tzatziki & Cucumber Cups  
Wild Mushroom Arancini  
Sun-Dried Tomato Toast  
Roasted Tomato Farçi  
Ratatouille en Gelée

## SEAFOOD

Maine Lobster with Citrus & Avocado on Flaxseed Crisp  
Smoked Salmon "Mille-Feuille" with Lemon & Dill  
Shrimp Cocktail with House Made Cocktail Sauce  
Sesame Seared Tuna with Wasabi on Rice Crisp  
Oscietra Caviar, Roasted Beets & Seaweed  
Tasmanian Sea Trout Poké  
Spicy Tuna Tartare  
Lump Crab Cakes

## CHARCUTERIE

House-Made Parisian Ham on Cheese Puff  
Pork & Chicken Liver Pâté on Sourdough  
Foie Gras Terrine with Honeycomb  
Sliced Parma Ham on Tomato Toast  
Crispy Asparagus with Parma Ham  
Foie Gras Bonbon on Brioche  
Duck Pâté "en Croûte"  
Crispy Duck Rilette

## MEAT

Alsatian Tarte Flambée with Bacon & Onion  
Grilled Filet Mignon & Foie Gras "Rossini"  
Classic Steak Tartare on Country Toast  
Crispy Pork Belly with Dijon Mustard  
Sweet & Sour Duck with Pineapple  
Harissa Grilled Lamb Skewers  
Grilled Ham & Cornichon  
Black Pepper Chicken

## SWEETS

Churros with Hot Chocolate Sauce  
Seasonal Fruit Tartelettes  
Miniature Chocolate Cake  
Pate de Fruit  
Crème Brulee  
Mini S'mores  
Azelia Bar  
Madeines  
Financier  
Macarons  
Bonbons  
Rocher

## SAVOURY INDULGENCES

### SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters  
Served with Lemon, Mignonette & Cocktail Sauce  
Starting at \$20 per Person

### SIGNATURE SEAFOOD STATION

Maine Lobster Jumbo Prawns Mussels, Clams  
Ceviche & Tartares  
Starting at \$50 per Person

## SIGNATURE STATIONS

### Soup

Seasonal Soup or Lobster Bisque  
Starting at \$12 per Person

### Charcuterie

Terrines & Pâté, Cured Hams, Pickles  
Starting at \$15 per Person

### Artisanal Cheese

Served with Chef's Selection of Traditional  
Garnishes Toasted Raisin-Walnut Bread  
Starting at \$20 per Person

### Market Vegetables "à la Saison"

Composed Seasonal Vegetables, Salad  
& Wild Mushroom Risotto  
Starting at \$15 per Person

### Salt Roasted Red Snapper

Served with Salsa Verde  
Starting at \$20 per Person

### Tasmanian Sea Trout "à la Escoffier"

Served Poached with Dill Crème Fraîche  
Starting at \$20 per Person

### Herb-Roasted Organic Chicken

Served with Roasted Potatoes, Greens, Natural Jus  
Starting at \$25 per Person

### Whole Roasted Suckling Pig

Sweet & Sour Chili Jus  
Starting at \$35 per Person

### Whole-Roasted Prime Beef

Herb-Roasted Wild Mushrooms, Fingerling Potatoes  
Peppercorn Sauce  
Starting at \$45 per Person

## SWEET INDULGENCES

Starting at \$10 per person

### DESSERT BUFFET

Assorted Macarons & Mignardises, Paris Bresse, Signature Carrot Cake, New York Cheesecake  
Apple Tart Tatin Opera Cake, Tropical Verrines, Traditional Crème Brûlée, Assorted Eclair  
Double Chocolate Brownies, Seasonal Fruit Tartelettes, Coconut Cream Cake

### DESSERT ACTION STATION

#### Molten Chocolate

Cookies & Cream Ice Cream

#### Le Tropical

Passionfruit Banana Sorbet

#### Coupe Café

Gula Melaka Ice Cream

## BIRTHDAY & CELEBRATION CAKES

Starting at 15 per Person | Customized Cake Available by Request

### New York Cheesecake

Choice of Tropical Fruit or Mixed Berries

### Berries & Cream "Mille-Feuille"

Seasonal Berries, Vanilla Crème

### Baked Alaska

Seasonal Fruit, Baked Meringue  
Flambée

### Chocolate Mousse Cake

Dark & Milk Chocolate  
Hazelnuts

## TAKEAWAY GIFTS

### Chef's Selection of Macarons

\$10 per Box

### Chef Daniel Boulud's Cookbooks

Starting at \$40 per Book

The Chef may alter components of dishes throughout the season, depending on the availability of specially procured products.  
Prices are subject to 10% service charge, gratuity & prevailing Goods & Services Tax.



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## WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

### BUBBLY

*Excellent for Welcome Drinks or as Brunch Libations*

**Prosecco**  
DOC "Extra Dry"  
Zardetto, Italy, MV  
20

**Rose Champagne**  
Ruinart Brut  
France, MV  
38

**Vintage Champagne**  
Dom Pérignon  
France, 2010  
50

### THE TIKI BAR

*Refreshing Tiki Themed Drinks Perfect for Singapore's Tropical Climate*

**Conga Punch**  
Gold Rum 2001, Pineapple  
Orange, Chartreuse  
Orgeat Syrup  
22

**Zombie**  
Dark Rum, Gold Rum  
Overproof Rum, Pernod  
Falernum Syrup  
22

**Mai Tai**  
Dark Rum, Agricole  
Rhum VSOP, Grand  
Marnier, Orgeat Syrup  
22

### HOUSE SPECIALTIES

*Signature Creations from our Team at db Bistro & Oyster Bar*

**White Cosmopolitan**  
Vodka  
Elderflower Liqueur  
Fresh Lime, Orchid Iceball  
22

**Champagne Slings**  
Gin, Cointreau  
Cherry Brandy  
Pineapple, Champagne  
22

**Elixir Vert**  
Gin, Chartreuse Green  
Pomme Perlant Juice  
Lime Juice  
22

### SAKE

*Regionally Inspired, Deliciously Bright, Effervescent Cocktails*

**Bonsai Bloom**  
Sake, Gin, Yuzu  
Lychee Juice  
Fresh Cucumber  
22

**Geisha**  
Gin, Umeshu  
Elderflower Liqueur  
Yuzu  
22



## BEVERAGE PACKAGES

### BASIC

**\$15 per Person up to Two (2) Hours**

San Pellegrino & Voss Water, Soft Drinks, Juices

### STANDARD

**\$35 per Person for One (1) Hour**  
**\$50 per Person for Two (2) Hours**  
**\$60 per Person for Three (3) Hours**

House Pour White & Red Wine, Draft Beer  
Soft Drinks, Juices, San Pellegrino & Voss Water

### PREMIUM

**\$55 per Person for One (1) Hour**  
**\$75 per Person for Two (2) Hours**  
**\$85 per Person for Three (3) Hours**

Sommelier's Selection of Champagne  
House Pour White & Red Wine, Draft Beer  
Soft Drinks, Juices, San Pellegrino & Voss Water  
House Spirits



### HOT BEVERAGES

**\$8 Supplement per Person**

Freshly Brewed Coffee & Tea



## EVENT WINE LIST

### SPARKLING

Prosecco, DOC "Extra Dry", Zardetto, Italy, MV	100
Champagne, Piper-Heidsieck Cuvée, Brut, MV	140
Rosé Champagne, Piper-Heidsieck Sauvage Brut Réserve, MV	140
Vintage Champagne, Dom Pérignon, France, 2010	480

### WHITE

Pinot Grigio, Tenuta Macan, Friuli Venezia Giulia IGT, Italy, 2019	90
Chardonnay, Domaine Louis Moreau, Burgundy, France, 2019	100
Sauvignon Blanc, Dourthe N°1, Bordeaux, France, 2019	105
Riesling, Trimbach, France, 2018	125
Chenin Blanc, Lieu Dit, Santa Ynez Valley, Santa Barbara County, USA, 2016	170

### RED

Malbec, Catena, Mendoza, Argentina, 2017	105
Shiraz, St. Hallett Faith, Barossa Valley, South Australia, 2019	115
Pinot Noir, Bourgogne, Cuvée Saint-Vincent, Burgundy, France, 2018	120
Tempranillo, Torres, Celeste Crianza, Spain 2017 (1.5L)	200
Sangiovese, Podernuovo a Palazzone, Therra, Tuscany, Italy, 2013 (1.5L)	200

### SWEET

Moscato d'Asti, Nivole, Michele Chiarlo, Piedmont, Italy, 2019	90
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## FULL WINE LIST AVAILABLE UPON REQUEST

Please note that some bottle vintages may roll over; we would be delighted to confirm with you upon request.

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