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 Tartare **28**
Ikura, Soy, Wasabi, Seaweed, Scallions, Avocado

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

Alaskan King Crab Cocktail **40**
Cucumber, Mango, Avocado

Charred Spanish Octopus **32**
Stewed Sweet Peppers, Crispy Garlic

Raw Bar Trio **75**
Alaskan King Crab Cocktail, Spicy Tuna
Sea Trout Tartare
Add Maine Lobster **25**

SEAFOOD

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

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

Tasmanian Sea Trout **45**
Lambic Braised Red Cabbage, Turnips Mustard Velouté

Mediterranean Sea Bass **44**
Cauliflower, Capers, Raisins, Brown Butter

Roasted Maine Lobster **98**
Sauce "Américaine"

THANKSGIVING 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

MERRY CHRISTMAS!

Enjoy Our Festive 4-Course Menu for $120 Per Person
Menu Offered Friday December 21 Through Tuesday December 25
Served from 5:30–10pm
Add our Sommelier's Wine Pairing to the Menu
$95 Supplement Per Person

Oscietra Caviar
Smoked Scottish Salmon, Guinness Blini

Daniel Boulud's Chestnut Soup
Duck Confit, Roasted Apple

Foie Gras "Marbre"
Pear & Red Wine Marmalade, House Made Brioche

Brittany Turbot
Jerusalem Artichokes
Black Truffle
Champagne Sauce

Seed Crusted Venison
Butternut Squash
Braised Greens
Red Wine Sauce

Roasted Turkey
Corn Bread Stuffing
Cranberry
Natural Gravy

Chocolat Bûche de Noël
Passion Gelée, Hazelnut Soil, Gianduja Ice Cream

Le Marron
Chestnut Parfait, Coconut Sponge, Citrus Sorbet

SOUPS & SALADS

French Onion Soup
Beef Consommé, Gruyère
Croûtons
22

Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
28

Wild Mushroom Soup
Celery Variations
20

Tuna Niçoise
Cherry Tomatoes
Potatoes, Olives, Beans
Tonnato Sauce
Boiled Egg
26

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

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

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

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

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

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

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, Jalapeño 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 Onions
Focaccia Bun

The Original db Burger **45**
Signature Burger Filled with Short Ribs & Foie Gras
Parmesan Bun
Add Truffle **15**

EXECUTIVE CHEF Jonathan Kinsella
PASTRY CHEF Mandy Pan
CHEF OWNER Daniel Boulud