



bistro & oyster bar

BY CHEF DANIEL BOULUD



## PRIVATE DINING BRUNCH MENU

**Thank you for your inquiry, and the team at db Bistro & Oyster Bar  
is delighted to cater your corporate event or social soirée!**

Chef Daniel Boulud's family of worldwide restaurants are renowned and awarded for our commitment to excellence in food & service. Executive Chef Jonathan Kinsella and his team will create a menu featuring the season's most inspiring ingredients. We have an extensive selection of passed canapés and Chef attended action stations. Additionally, for guests with dietary restrictions, please let us know in advance so that we may customize a menu. All special requests will be entertained as we are here to ensure that your event exceeds your guests' expectations!

Should you have any questions, please contact our private dining coordinator, Maricel de Villa at +65 6688 8525. She will be happy to personally assist you.

Bon Appétit!



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## THREE COURSE BRUNCH MENU

\$75 per person

### WILD MUSHROOM SOUP

Black Truffle, Chive Cream

*or*

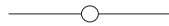
### SMOKED SALMON & AVOCADO TOAST

Country Bread, Lemon Vinaigrette

*or*

### PÂTÉ EN CROÛTE

Duck, Pistachio, Apricot, Pickles, Mustard



### POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

*or*

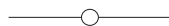
### NORWEGIAN SEA TROUT

Crushed Purple Potatoes, Mâche Salad, Sauce Amandine

*or*

### STEAK HACHÉ

Farm Egg, Red Wine-Shallot Sauce, Petite Salad



### HOKKAIDO CHEESE TART

Strawberry Variations, Vanilla Chantilly

*or*

### MOLTEN CHOCOLATE CAKE

"Hot Chocolate" Ice Cream

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

### BUBBLES

Excellent for Welcome Drinks or as Brunch Libations

**Welcome Glass of Prosecco** DOC "Extra Dry", Zardetto, Veneto MV **20**

**Welcome Glass of Rose Champagne** Ruinart Brut France, MV **38**

**Welcome Glass of Vintage Champagne** Dom Pérignon, France **50**

### HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

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

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

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

### THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect for Tropical Climate

**Conga Punch** Gold Rum 2001, Pineapple, Chartreuse, Orgeat Syrup **24**

**Hurricane** Dark Rum, White Rum, Fresh House Made Grenadine **24**

**Mai Tai** Dark Rum, Agricole Rhum VSOP, Orgeat Syrup **24**

### SAKE & SOCHU

Regionally Inspired Cocktails with Flavors of the East

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

**Tokyo Rose** Umeshu, Sochu, Gin, Grenadine, Yuzu, Rose Water **22**



### 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.

## SPECIAL 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 Maccan, 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 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**

## BEVERAGE PACKAGES

### BASIC

**Soft Drinks, Voss & San Pellegrino Water**

\$15 per Person up to One (1) Hour

### STANDARD

**House Pour White & Red Wine, Draft Beer**

**Soft Drinks, Juices, San Pellegrino & Voss Water**

\$35 per Person for One (1) Hour

\$50 per Person for Two (2) Hours

\$60 per Person for Three (3) Hours

### PREMIUM

**Sommelier's Selection of Champagne**

**House Pour White & Red Wine, Draft Beer**

**Soft Drinks, Juices, San Pellegrino & Voss Water**

**House Spirits**

\$55 per Person for One (1) Hour

\$75 per Person for Two (2) Hours

\$85 per Person for Three (3) Hours