



bistro & oyster bar

BY CHEF DANIEL BOULUD

OYSTER BAR

SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters
HALF DOZEN 40 • ONE DOZEN 75

SIGNATURE SEAFOOD PLATTERS

Market Oysters, Maine Lobster, Prawns & Tartares
PETIT 135 | GRAND 245 | ROYAL 375

ALASKAN KING CRAB LEGS

Dijonnaise
98

CAVIAR

SIGNATURE KALUGA CAVIAR

Traditional Condiments
30g 98 | 50g 148

SEAFOOD COCKTAILS

JUMBO SHRIMP COCKTAIL

Spicy Cocktail Sauce & Lemon
36

BLUE CRAB SALAD

Avocado, Cucumber, Sauce Louie
36

TUNA TARTARE

Cucumber, Celery, Olives, Green Chili
30

LOBSTER CORNER

NEW ENGLAND LOBSTER ROLL

Lobster & Avocado on a Buttered Roll
50

AUSTRALIAN ROCK LOBSTER

Grilled with Garlic & Herb Butter
65 | 120



GARDEN SALAD & VEGETABLES



BUTTER LETTUCE & HERBS

Cooked & Raw Vegetables
Lemon Vinaigrette
20

BEETS & BURRATA

Haricot Verts, Pickled Onions
Toasted Hazelnuts, Mustard Dressing
28

TUNA NIÇOISE

Cherry Tomatoes, Potatoes, Olives, Beans
Boiled Egg, Anchovy Dressing
28

ROASTED TOMATO SOUP

Mozzarella, Sun-dried Tomato
Basil Pesto
23

GRILLED VEGETABLES

Asparagus, Zucchini, Tomatoes
Sweet Peppers, Sauce Verte
36

POTATO GNOCCHI

Roasted Zucchini, Fresh Ricotta
Pomodoro Sauce
38

EXPRESS LUNCH (12PM TO 3PM)

-Two Courses 58 | Three Courses 68 -

ROASTED TOMATO SOUP

Mozzarella, Sun-dried Tomato
Basil Pesto

BEETS & BURRATA

Haricot Verts, Pickled Onions
Toasted Hazelnuts, Mustard Dressing

PÂTÉ EN CROÛTE

Duck, Pistachio, Apricot
Pickles, Mustard

DANIEL BOULUD'S "PAIN BAGNAT"

Olive Oil Cured Tuna Sandwich, Lettuce
Tomato, Cucumber, Avocado, Olive Focaccia

POTATO GNOCCHI

Roasted Zucchini, Fresh Ricotta
Pomodoro Sauce

ORECCHIETTE

English Peas, Parisian Ham
Mushroom Cream

CRISPY PORK PARMESAN

Tomato, Basil, Mozzarella

NORWEGIAN SEA TROUT

Summer Corn Succotash
Charred Tomato

SPRING LAMB NAVARIN

Peas, Carrots, Radish

CORSICA PEACH TART

Fresh Corsica Yellow Peach, Frangipane
Strawberry Confit, Vanilla Ice Cream

ASSORTED ICE CREAM

Chef's Selection

ARTISANAL CHEESE PLATE

Chef's Selection of
Two Traditional Condiments
Add on | 3



BURGERS & STEAKS



THE ORIGINAL DB BURGER

Prime US Sirloin Burger
with Short Ribs & Foie Gras
55

THE NEW YORK BURGER

Lettuce, Tomato, Onion, Pickles
38
Add Cheddar, Bacon or Farm Egg | 5

PETIT FILET MIGNON

AUS Prime
68

PRIME RIBEYE

USDA Prime
98

FILET MIGNON FOR TWO

AUS Prime
165

Sauces: Bearnaise, Peppercorn, Sauce Verte
5

Add-Ons: Seared Foie Gras or Grilled Half Lobster
45 | 65



BISTRO CLASSICS

TARTE FLAMBÉE

Bacon, Onion, Fromage Blanc
20

FRENCH ONION SOUP

Beef Consomme, Baked Aged Gruyère, Croûtons
25

BURGUNDY ESCARGOTS

Garlic & Herb Almond Butter, Puff Pastry
28

PÂTÉ EN CROÛTE

Duck, Pork, Pistachio, Apricot
Pickles, Mustard
20

SEARED FOIE GRAS

Roasted Apple, Quinoa, Natural Jus
48

MOULES FRITES

Saffron, Garlic & White Wine Broth, French Fries
45

SIGNATURE STEAK TARTARE

USDA Prime Sirloin
35 | 46

Add French Fries | 5



SIDE DISHES

FRENCH FRIES

10

CRUSHED MARBLE POTATOES

12

LEMON KALE

12

BROCCOLI

12

BRUSSELS SPROUTS & BACON

14

FIELD MUSHROOMS

14

LOBSTER & CAULIFLOWER GRATIN

25

FOLLOW US ON