



bistro & oyster bar

BY CHEF DANIEL BOULUD



## PRIVATE DINING 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. Our Culinary 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 DINNER MENU

\$98 per person

### SEASONAL SOUP

*or*

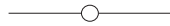
### BEETS & BURRATA

Haricot Verts, Pickled Onions, Toasted Hazelnuts  
Mustard Dressing

*or*

### BLUE CRAB SALAD

Avocado, Tomatoes, Cucumber, Sauce Louie



### POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

*or*

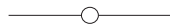
### NORWEGIAN SEA TROUT

Summer Corn Succotash, Charred Tomato

*or*

### LAMB NAVARIN

Peas, Carrots, Radish



### CITRUS CRÈME BRULÉE

Mixed Berries

*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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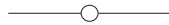
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## FOUR COURSE DINNER MENU

\$120 per person

### OYSTER ROCKEFELLER

Seasonal Oyster & Spinach Gratin

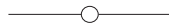


### SEASONAL SOUP

*or*

### BEETS & BURRATA

Haricot Verts, Pickled Onions, Toasted Hazelnuts  
Mustard Dressing



### POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

*or*

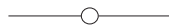
### GRILLED HALF AUSTRALIAN LOBSTER

Charred Broccoli, Garlic Butter

*or*

### PETIT FILET MIGNON

Pomme Purée, Spinach, Peppercorn Sauce



### APPLE TART TATIN

Vanilla Ice Cream

*or*

### MOLTEN CHOCOLATE CAKE

"Hot Chocolate" Ice Cream

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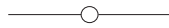
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## FIVE COURSE DINNER MENU

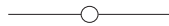
\$148 per person

### OYSTER ROCKEFELLER

Seasonal Oyster & Spinach Gratin

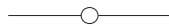


### SEASONAL SOUP



### BEETS & BURRATA

Haricot Verts, Pickled Onions, Toasted Hazelnuts  
Mustard Dressing



### POTATO GNOCCHI

Roasted Zucchini, Pomodoro Sauce, Fresh Ricotta

*or*

### GRILLED HALF AUSTRALIAN ROCK LOBSTER

Charred Broccoli, Garlic Butter

*or*

### PETIT FILET MIGNON

Pomme Purée, Spinach, Peppercorn Sauce



### HOKKAIDO CHEESE TART

Mango Variations, Pistachio, Vanilla Ice Cream

*or*

### MOLTEN CHOCOLATE CAKE

"Hot Chocolate" Ice Cream

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## WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

### BUBBLES

Excellent for Welcome Drinks or as Brunch Libations

**Welcome Glass of Brut Champagne** Piper-Heidsieck Cuvée, MV **30**

**Welcome Glass of Rose Champagne** Piper-Heidsieck Sauvage, MV **35**

### HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

**White Cosmopolitan** Vodka, Elderflower Liqueur, Lime, Orchid Iceball **25**

**Champagne Sling** Gin, Cointreau, Cherry Brandy, Pineapple **25**

**Elixir Vert** Gin, Chartreuse Green, Pomme Perlant Juice, Lime Juice **25**

### THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect for Tropical Climate

**Conga Punch** Gold Rum 2001, Pineapple, Chartreuse, Orgeat Syrup **25**

**Mai Tai** Dark Rum, Agricole Rhum VSOP, Orgeat Syrup **25**

**Zombie** Dark Rum, Gold Rum, Overproof Rum, Fresh Lime Juice **28**

### SAKE & SOCHU

Regionally Inspired Cocktails with Flavors of the East

**Bonsai Bloom** Sake, Gin, Yuzu, Lychee, Cucumber **25**

**Geisha** Umeshu, Gin Elderflower Liqueur, Yuzu **28**



### 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

**Champagne**, Piper-Heidsieck Cuvée, Brut, MV **140**

**Rosé Champagne**, Piper-Heidsieck Sauvage Brut Réserve, MV **170**

**Vintage Champagne**, Veuve Clicquot, La Grande Dame Brut 2012 **580**

### WHITE

**Pinot Grigio**, Allegrini, Corte Giara, Delle Venezie DOC, Italy 2021 **110**

**Chardonnay**, Domaine Louis Moreau, Les Fourneaux 2019 **145**

**Sauvignon Blanc**, Dourthe N°1, Bordeaux, France, 2021 **105**

**Riesling**, Trimbach, Ribeauvillé, Alsace, France 2020 **105**

**Chenin Blanc**, Lieu Dit, Santa Ynez Valley, CA, 2018 **170**

### RED

**Malbec**, Catena, Mendoza, Argentina, 2019 **105**

**Pinot Noir**, Bourgogne, Joseph Faiveley, Bourgogne 2021 **140**

**Shiraz**, Two Hands, Angels' Share, Shiraz, McLaren Vale 2021 **120**

**Nebbiolo**, Tenuta Cucco, Langhe DOC 2017 **125**

**Sangiovese**, Tenuta di Arceno, Chianti Classico DOCG, Tuscany 2020 **125**

### SWEET

Les Carmes de Rieussec, Sauternes 2018 (375 ml) **120**

## BEVERAGE PACKAGES

### BASIC

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

\$25 per Person for Two (2) Hours

### STANDARD

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

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

\$45 per Person for One (1) Hour

\$65 per Person for Two (2) Hours

\$75 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**

\$78 per Person for One (1) Hour

\$98 per Person for Two (2) Hours

\$108 per Person for Three (3) Hours