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 & Tartelettes
Petit 125 · Grand 185 · Royal 275

OSCIETRA CAVIAR
db Bistro Signature Kaluga Caviar
Traditional Condiments
30g 25 · 50g 45
Caviar “Sandwich”
Brioche, Red Onion, Creme Fraiche, Boiled Farm Egg 50

SEAFOOD STARTERS
Jumbo Shrimp Cocktail 39
House-Made Cocktail Sauce & Lemon

Blue Crab Cocktail 38
Avocado, Tomato, Basil, Sauce Louis

Tuna Crudo 30
Cucumber, Avocado, Olive, Lemon Dressing

Jumbo Lump Crab Cakes 36
Celery Root Shave, Chile Aïoli

Octopus À la Plancha 32
Garlic Hammus, Spicy Chick Pea

SEAFOOD
Maine Lobster Roll 48
Lobster & Avocado on a Buttered Roll

Moules Frites 40
Saffron, Garlic & White Wine Broth, French Fries

Tasmanian Sea Trout 45
Haricots Verts, Parsley, Sauce Amandine

Whole Maine Lobster 85
Lemon, Garlic Butter

SOUPS & SALADS
French Onion Soup 28
Beef Consommé, Gruyère, Croûtons

Wild Mushroom Soup 23
Port Wine, Truffle Cream

BISTRO CLASSICS
Foie Gras Terrine 36
Granny Smith Apple Marmalade
House-Made Brioche

Seared Foie Gras 30
Grapes, Mushrooms, Walnuts, Onion Marmalade

Burgundy Escargots 28
Garlic & Herb Almond Butter, Puff Pastry

STEAK FRITES
Petit Filet Mignon 60
AUS Prime

Ribeye “Entrecôte” 95
USDA Prime

“Châteaubriand” for Two 105
AUS Prime

Add Seared Foie Gras 25

Add 3g Black Truffle 25

Add Grilled Lobster Tail 40

NEW YORK BURGERS
The Original db Burger 40
Signature Burger
Filled with Short Ribs & Foie Gras, Parmesan Bun

The Yankee Burger 30
Burger Pattie, Tomato, Onion, Sesame Bun
Add Bacon, Cheddar or Farm Egg … 5

The Frenchie Burger 32
Pork Belly, Carmelized Onions, Morbier
Arugula, Cornichons, Black Pepper Bun

The Veggie Burger 30
Herb Falafel, Roasted Bell Pepper, Harissa, Tzatziki, Focaccia Bun

Mandy Pan

Prices listed are subject to GST & Service Charge
FOLLOW US ON • • •