db bistro & oyster bar
BY CHEF DANIEL BOULUD

SEASONAL OYSTERS
Singapore’s Freshest Selection of Market Oysters
Served with Lemon, Mignonette & Cocktail Sauce
Half Dz $40 • One Dz $75

SIGNATURE SEAFOOD PLATTERS
Chef’s Selection of Fresh Oysters, Maine Lobster
Jumbo Prawns, Mussels & Tarts
Petit $125 • Grand $185 • Royal $275

OSCIETRA CAVIAR
db Bistro Signature Kaluga Caviar
Traditional Condiments
30g $36 • 50g $98
Caviar “Sandwich”
Brioche, Red Onion, Crème Fraîche, Boiled Farm Egg
$50

SEAFOOD STARTERS
Jumbo Shrimp Cocktail
House-Made Cocktail Sauce & Lemon
$39
Blue Crab Cocktail
Avocado, Tomato, Basil, Sauce Louis
$38
Tuna Crudo
Cucumber, Avocado, Olive, Lemon Dressing
$30
Jumbo Lump Crab Cakes
Celery Root Slaw, Chili Aioli
$36
Octopus À la Plancha
Garlic Hummus, Spicy Chick Peas
$32

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

BISTRO CLASSICS
Pâté en Croûte
Duck, Foie Gras, Pinotch, Apricot
$26
Alsatian Flatbread
Fromage Blanc, Bacon, Onions
$18
Steak Tartare
USDA Prime Sarlon, Cornichon
$38 / $56
Coq Au Vin
Grilled Chicken
Bacon, Carrot, Mushrooms, Spätzle
$45

SEAFOOD
Maine Lobster Roll
Lobster & Avocado on a Buttered Roll
$48
Grilled Catch of the Day
Sauce Vierge
$45
Whole Maine Lobster
Lemon, Garlic Butter
$85

STEAK FRITES
Petit Filet Mignon
AUS Prime
$65
Ribeye “Entrecôte”
USDA Prime
$55
“Châteaubriand” for Two
AUS Prime
$165

NEW YORK BURGERS
The Original db Burger
Signature Burger Filled with Short Ribs & Foie Gras, Parmesan Bun
$48
The Yankee Burger
Butter Lettuce, Tomato, Onion, Sesame Bun
Add Bacon, Cheddar or Farm Egg
$30

Prices listed are subject to GST & Service Charge
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