



bistro & oyster bar

BY CHEF DANIEL BOULUD



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 & Tartares
Petit 125 | Grand 185 | Royal 275

OSCIETRA CAVIAR

db Bistro Signature Kaluga Caviar
Traditional Condiments
30g 98 | 50g 148

Caviar "Sandwich"
Brioche, Red Onion, Crème Fraîche, 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 Slaw, Chili Aioli	
Octopus À la Plancha	32
Garlic Hummus, Spicy Chick Peas	

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	

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 Broccoli 17

Prices listed are subject to GST & Service Charge

FOLLOW US ON

EXPRESS LUNCH (12PM TO 3PM)

— Two Courses 36 | Three Courses 45 —

Wild Mushroom Soup
Port Wine
Truffle Cream

Beet & Goat Cheese Salad
Candied Walnuts
Baby Sorrel



Daniel Boulud's Pain Bagnat
House-Cured Tuna Sandwich, Olive
Avocado, Egg, Lettuce, Tomato, Aioli

Croque Madame
Crispy Ham & Gruyère Cheese
Fried Farm Egg

Rigatoni Bolognese
Aged Parmesan

Steak Haché
Farm Egg, Red Wine-Shallot Sauce

Grilled Catch of the Day
Sauce Vierge



Molten Chocolate Cake
Sea Salt Caramel
Cookies & Cream Ice Cream

Vanilla & Pear Gâteau
Pear Variations
Yuzu Sorbet

SOUPS & SALADS



French Onion Soup
Beef Consommé, Gruyère, Croûtons
28

Wild Mushroom Soup
Port Wine, Truffle Cream
23

Tuna Niçoise
Cherry Tomatoes, Potatoes
Olives, Beans, Tonnato Sauce
Boiled Egg
26

Lobster Cobb
Bacon, Egg, Avocado
Tomato, Butter Lettuce
Crème Fraîche Dressing
39

Kale Caesar
Farm Egg
Aged Parmesan, Garlic
Lemon, Anchovy Dressing
28

BISTRO CLASSICS



Alsatian Flatbread.....18
Fromage Blanc, Bacon, Onion

Burgundy Escargots.....28
Garlic & Herb Almond Butter, Puff Pastry

Pâté en Croûte.....26
Duck, Foie Gras, Pistachio, Apricot, Pickles

Seared Foie Gras.....36
Grapes, Mushrooms, Walnuts, Onion Marmalade

Steak Tartare.....38 | 56
USDA Prime Sirloin, Cornichon, Capers Parsley,
Country Toast

Chilled Foie Gras Terrine.....36
Granny Smith Apple Marmalade
House-Made Brioche

STEAK FRITES

Served with Choice of Béarnaise or Peppercorn Sauce

Petit Filet Mignon
AUS Prime
68

Ribeye "Entrecôte"
USDA Prime
95

"Châteaubriand" for Two
AUS Prime
165

Add Seared Foie Gras
25

Add 3g Black Truffle
25

Add Grilled Lobster Tail
40

NEW YORK BURGERS

The Original db Burger.....48
Signature Burger Filled with Short Ribs &
Foie Gras, Parmesan Bun

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

The Yankee Burger.....30
Butter Lettuce, Tomato, Onion, Sesame Bun
Add Bacon, Cheddar or Farm Egg.....5

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

CHEF OWNER Daniel Boulud

EXECUTIVE CHEF Jonathan Kinsella

PASTRY CHEF Mandy Pan