**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 & Tartsares
Petit 125 | Grand 185 | Royal 275

**OSCIETRA CAVIAR**

**SEAFOOD STARTERS**

**SEAFOOD**

Maine Lobster Roll .......................... 48
Lobster & Avocado on a Buttered Roll
Moules Frites ................................. 49
Saffron, Garlic & White Wine Broth, French Fries
Tasmanian Sea Trout ...................... 45
Puy Lentils, Asparagus, Mache
Grilled Giant Prawns ...................... 55
Sauce Verte
Roasted Whole Maine Lobster ...... 98
White Wine, Garlic & Herb Butter

**SIDES**

French Fries 14 | Crispy Smashed Potatoes 15
Lobster & Cauliflower Gratin 25 | Lemon Kale 16
Brussels Sprouts & Smoked Bacon 15 | Wild Mushrooms 15
Sautéed Broccolini 17

**BISTRO & OYSTER BAR**
BY CHEF DANIEL BOULUD

**BISTRO CLASSICS**

Alsatian Flattbread .......................... 18
Fromage Blanc, Bacon, Onion
Pâté en Croute ................................. 26
Duck, Patachino, Apricot, Pickles, Mustard
Steak Tartare ................................. 38 | 56
USDA, Prime Sirloin, Cornichon, Copers
Parsley, Country Toast

**STEAK FRITES**

Petit Filet Mignon .......................... AUS Prime
Ribeye “Entrecôte” ......................... USDA Prime
“Châteaubriand” for Two ............... AUS Prime
Add Seared Foie Gras ........................ 25
Add Grilled Lobster Tail ................... 40

**NEW YORK BURGERS**

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

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

**BRUNCH SET MENU**
— Three courses 58 —

Avocado Toast
Country Bread
Petite Salad
Beet & Goat Cheese Salad
Marcona Almonds
Shaved Fennel, Baby Sorrel
Scrambled Farm Eggs
Bacon, Petite Salad
Country Toast
Smoked Salmon Benedict
Poached Farm Eggs
Toasted English Muffin
Hollandaise
Wild Mushroom Country Frittata
Gruyere Cheese, Fine Herbs
Steak Haché
Farm Egg, Red Wine-Shallot Sauce
Cinnamon French Toast
Chantilly Cream
Seasonal Berries
Crêpes au Chocolat
Hot Chocolate Sauce
Banana Caramel, Chantilly
Molten Chocolate Cake
Sea Salt Caramel
Cookies & Cream Ice Cream

**SOUPS & SALADS**

French Onion Soup ......................
Beef Consommé
Gruyere, Crotons
Beet & Goat Cheese
Marcona Almonds
Shaved Fennel, Baby Sorrel
Spring Kale
Asparagus, Apple
Pottedel, Roquefort
Balsamic Dressing
Lobster Cobb
Bacon, Egg, Avocado
Tomato, Butter Lettuce
French Dressing

**SERVICE**
Prices listed are subject to GST & Service Charge

FOLLOW US ON:

**CHEF OWNER** Daniel Boulud
**EXECUTIVE CHEF** Jonathan Knelle
**DESSERTS - BRUNCH**

**Crêpes au Chocolat**  
Hot Chocolate Sauce, Banana Caramel, Crème Chantilly  
15

**Molten Chocolate Cake**  
Sea Salt Caramel, Cookies & Cream Ice Cream  
15

**Cinnamon French Toast**  
Chantilly Cream, Seasonal Berries  
15

**Yuzu Meringue Tart**  
Red Plum  
18

**Apple Pie Profiterole**  
Caramelized Apple, Vanilla Ice Cream  
15

**Chocolate & Peanut Butter Sundae**  
Chocolate Cake, Salted Caramel, Peanut Butter Ice Cream  
15

**Warm Madeleines**  
8

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**HOUSE MADE ICE CREAM & SORBETS**  
---5 each---

- Vanilla  
- Peanut Butter  
- Cookies & Cream  
- Chocolate  
- Mango  
- Grapefruit

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**ARTISANAL CHEESES**  
One Piece 8 | Three Pieces 20 | Five Pieces 30

- Crottin de Chavignol, Normandy  
- Brillat-Savarin, Lyon  
- Cave Aged Gouda, Netherlands  
- Roquefort, Roquefort-sur-Soulzon  
- Epoisses, Burgundy

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Prices listed are subject to GST & Service Charge

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