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Salute the heart of French cooking at db Bistro & Oyster Bar

*Award-winning restaurant refreshes menus to present
Chef Daniel Boulud's soulful home recipes and fresh
Summer produce*

Singapore (13 July 2021) – Contemporary French restaurant db Bistro & Oyster Bar by culinary maestro Daniel Boulud has refreshed its lunch and dinner menus, starring a repertoire of nearly 20 brand new dishes. Paying homage to Chef Boulud's French roots, the restaurant has curated menus that draw a stronger focus on authentic seasonal French recipes, alongside Chef Boulud's innovative original creations that mark the milestones of his illustrious culinary journey. Experience the inimitable charm of a classic Parisian bistro with db Bistro's brand new express lunch sets and elegant *Afternoon Tea*, and look forward to a series of menus personally composed by Chef Boulud in commemoration of Bastille Day in July.

Chef Daniel Boulud said, "There is nothing more uplifting than a good meal surrounded by loved ones. This updated menu at db Bistro Singapore is an album of my fondest memories of food, including recipes I enjoy cooking for my family and friends at home. Everything from the amazing produce to the cooking techniques follow the core philosophy of French cooking, which I hold close to my heart."

Luxuriate over fresh seafood offerings



*Savour the freshest and finest seafood spread at db Bistro (clockwise from left): **royal seafood platter;**
seasonal oysters; jumbo shrimp cocktail*

Press Release



db Bistro & Oyster Bar reflects Chef Boulud's intrinsic love for soulful seafood dishes, steeped in French tradition. From luxurious seafood platters (priced from S\$125++) to succulent *jumbo shrimp cocktail* (S\$36++) and a daily selection of plump *seasonal oysters* (S\$40++ for half dozen; S\$75++ for a dozen), diners can look forward to a spectacular seafood galore with the freshest catch from around the world. Taste Chef Boulud's latest culinary creation, the *Daniel Boulud's oysters "Vanderbilt"* (S\$45++ for five pieces, S\$80++ for 10 pieces) featuring juicy oysters topped with a crunchy hazelnut and seaweed crust. A tribute to *Le Pavillion*, Chef Boulud's newest addition to his restaurant empire that opened in May 2021 at One Vanderbilt New York, the dish is a modern spin on the classic *oyster Rockefeller*, inspired by a local dish of baked oyster chowder clad in a seaweed and hazelnut crust.

Widely celebrated as one of America's leading culinary authorities, Chef Boulud has continually evolved his cuisine with inspiration grounded in the rhythm of the seasons. Part of the refreshed menu includes reinvented renditions of his iconic dishes, with refreshing nuances of Summer produce and flavours. A playful take on Chef Boulud's original creation, db Bistro's *tuna tartare* (S\$30++) is given a tropical lift with the addition of passionfruit, while the *Alaskan king crab* (S\$45++) features premium Summer melons such as Japanese musk melon, French Cavailon melon and Australian watermelon.

A trip to db Bistro is not complete without a taste of its pristine ocean catch, cooked simply to let its natural flavours shine. Exclusively available at db Bistro Singapore, the *ahi tuna steak au poivre* (S\$48++) is a nod to the old-school bistro classic, served with crispy potatoes, spinach, and peppercorn sauce. Diners can also indulge in *grilled giant prawns* (S\$65++), a dish inspired by Executive Chef Jonathan Kinsella's holidays to Thailand and Vietnam. It features freshly grilled tiger prawns each weighing over 150g, served with an appetizing sauce verte. Delight in the brand-new *Lobster Corner* selection, available for both lunch and dinner. In addition to crowd favourites such as the *New England lobster roll* (S\$39++) and *roasted Maine lobster* (S\$75++ for a whole lobster), diners can enjoy the new *lobster spaghetti* (S\$45++), featuring half a lobster and house-made pasta tossed in a tangy and spicy tomato lobster sauce.

Medley of rustic French dishes and seasonal specials at db Bistro



Enjoy an array of French bistro classics and dishes (from L-R): **Rack of Colorado Lamb; Moules Frites; the Original db burger**

Press Release



In addition to seafood dishes, the contemporary French bistro also serves a diverse array of meats, seasonal vegetables, and timeless bistro favourites to satisfy diners with varying dietary preferences. New to the menu is a dedicated *Poultry & Chops* selection, offering meat lovers a seasonal menu of tantalizing meat offerings. Highlights include Chef Boulud's personal recipe of *grilled pork chop* (S\$45++), served with shaved granny smith apples mache salad, as well as the Mediterranean-style *rack of Colorado lamb* (S\$68++), featuring garlic studded premium Colorado lamb chops coated in a blend of breadcrumbs, basil, lemon and pine nuts, served with crispy herb falafel, creamy tzatziki and piquillo peppers.

Fans of db Bistro's all-time signature dishes can continue to bond over its hearty French bistro classics, headlined by the *moules frites* (S\$40++) simmered in a saffron, garlic and white wine broth, alongside dishes such as *Burgundy escargots* (S\$28++), *pâté en croute* (S\$18++), luscious steaks and juicy burgers. Not to be missed is 'The Original DB Burger' (S\$48++), Chef's Boulud award-winning recipe created in 1999 that offers a decadent French take on the American classic. A thick patty of ground sirloin envelopes around juicy red wine-braised short rib meat and a creamy foie gras centre, served atop crisp frisée lettuce and tomato confit between two fluffy potato buns topped with parmesan, cracked pepper and poppy seeds.

Balance the flavour-forward dishes with refreshing garden salads that showcase the sweet and fresh flavours of Summer. Delight in the warm and comforting *sweet corn soup* (S\$20++), Chef Boulud's favourite home recipe that combines Japanese sweet corn soup with succotash lifted with a dash of smoked paprika oil and enjoy the *Mediterranean mezze* (S\$18++), featuring a trio of sun-dried tomatoes, babaganoush herb falafel and tzatziki dips. A recipe co-created with fellow culinary enthusiast and close friend Martha Stewart, Chef Boulud's *Summer kale salad* (S\$20++) is also a toast to the fresh harvest of the season, featuring sweet corn, avocado, cucumber, tomato and hearts of palm in a buttermilk dressing.

Savour a gourmet set lunch at db Bistro



Take your pick from db Bistro's curated express lunch menu, featuring dishes such as the **pain bagnat**

From 12pm to 3pm daily, db Bistro offers its best-selling lunch hits in an express lunch menu (two-course for S\$46++; three-course for S\$55++), perfect for lunch meetings or a mid-day gathering. Commence the meal with a choice of *sweet corn soup*, traditional *pâté en croute*,

Press Release



or *The BLT*, a medley of creamy burrata, lettuce and heirloom tomatoes in a balsamic and basil dressing. For mains, diners can opt for the *catch of the day* cooked in db Bistro's signature sauce vierge, the rich and tangy *rigatoni bolognese*, or the traditional *pain bagnat*, a tuna niçoise sandwich originally from Nice, France. End the meal on a sweet note with delicate *dark chocolate & peanut butter croustillant*, served with peanut mousse and aromatic Concord grape variations, or an *artisanal cheese platter*.

Delight in delicate French mignardises and handcrafted desserts in db Bistro's newly launched Afternoon Tea



Take a mid-day respite with db Bistro's elegant tiered high tea set, featuring scrumptious sandwiches, warm scones and sweet treats

db Bistro & Oyster Bar has also recently launched its new scrumptious *Afternoon Tea Set*¹ (S\$90++) for two, featuring a glorious medley of exquisite European savoury bites and sweet treats. Available daily from 2pm to 5pm, the *Afternoon Tea Set* includes a choice selection of gourmet sandwiches, such as the signature *Maine lobster roll*, *smoked salmon mille-feuille*, *wild mushroom quiche* and *English cucumber sandwiches*, alongside a diverse array of delicate desserts. Indulge in the bright flavours of the *yuzu tart* and petite *lemon madeleines* and enjoy decadent French delights such as the *berry financier* and *chocolate coolant*. Not to be missed are tea-time staples of *assorted macarons*, *bonbons*, as well as *buttery fruit & nut scones*, served with butter, jam and house-made double cream. Pair the luxurious spread with artisanal hot teas, ranging from the traditional *English breakfast* to *peppermint* and *chamomile*.

¹ Advance reservation 24 hours prior is required.

Press Release



Vive la France! Celebrate Bastille Day at db Bistro & Oyster Bar



*db Bistro celebrates Bastille Day with weekly menus featuring seasonal ingredients (from L-R):
signature bouillabaisse; herb roasted chicken; peach melba*

Francophiles, rejoice! db Bistro & Oyster Bar is set to commemorate France's National Day (14 July) with a series of three-course menus (S\$68++ per pax), specially composed by Chef Boulud. The celebratory menus will be updated weekly to allow guests to savour their way through the rich and diverse flavours of France, as Chef Boulud offers a taste of home through the various culinary offerings.

From 9 to 15 July, dive deep into the traditional cuisine of Provence, characterised by simple la cuisine de grand-mère (Grandma's cooking) and an abundance of fresh seafood synonymous with the Southern coastal city by the Mediterranean Sea. Begin the meal with a luxurious starter of *seafood & vegetable aïoli*, with tender olive oil poached Brittany cod served with seasonal vegetables and savoury garlic aïoli, before enjoying db Bistro's iconic hearty *signature bouillabaisse*, made using responsibly sourced seafood from New Zealand. Conclude the meal with *Île Flotant Tropicale* (tropical floating island), a Summery take on Chef Boulud's original "*Île Flottante*" with hints of citrus lime and mango in ginger crème anglaise.

In the following week (16 to 22 July), the menu shines the spotlight on beautiful premium seasonal vegetables and fruits, starting with a *sweet corn velouté* with Summer vegetable succotash. This is followed by *tomate farcie* – ripened juicy tomatoes stuffed with spicy pork sausage and served with saffron rice, another Provençal classic close to Chef Boulud's heart as it fondly reminded him of his mother's cooking. For dessert, indulge in the decadent *peach melba*, featuring mascarpone mousse cradled in a nest of nectarous peach variations and raspberries.

Rounding up the month of festivities is a convivial spread of db Bistro's greatest hits, available from 23 to 31 July. Savour the chunky *jumbo lump crab salad*, Chef Boulud's creation first served at Café Boulud, followed by the *herb roasted chicken*, *Tuscan bread stuffing*, one of Chef Boulud's favourite dishes to serve family and friends at home, before drawing the meal to a close with *cherry napoleon*, *lemon verbena cream*.

Come August, the restaurant has also lined up a series of limited-time specials, ranging from World Oyster Day (5 to 8 August) and Lobster Fest (1 to 31 August) specials, to one-for-one *Singapore Sling* all month long in celebration of National Day. Stay tuned to db Bistro's socials on [Facebook](#) and [Instagram](#) for timely updates on upcoming promotions.

Press Release



Unwind over db Bistro's daily themed specials



*db Bistro has lined up a series of daily food and beverage specials, from **Stellar Cellar** on Mondays and **Tiki Tuesdays** to weekday **Oyster Hour** specials*

In addition to the limited-time specials, diners can look forward to a series of themed specials and promotions at the restaurant. Start the week right with *Stellar Cellar* on Mondays and enjoy 50% off fine vintages priced over S\$150++. On Tuesdays, db Bistro raises the bar with *Tiki Tuesdays* (6pm–9pm) and invites guests to relive their summer vacation dreams with half-priced spirited tiki cocktails (available in four flavours and two sizes each, originally priced at S\$22++ and S\$35++ respectively). From 2pm to 5pm on weekdays, the restaurant celebrates *Oyster Hour* with 50% off freshly shucked oysters (originally priced at S\$40++ for half dozen and S\$75++ for a dozen). Oyster lovers can also pair the plump and briny oysters with 1-for-1 beers and selected wines from S\$14++.

db Bistro & Oyster Bar is open daily from 12pm to 10pm, serving lunch, afternoon tea and dinner. For reservations, visit marinabaysands.com/restaurants/db-bistro-and-oyster-bar, call 6688 8525, or email dbreservations@marinabaysands.com.

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