

Press Release



FOR IMMEDIATE RELEASE

db Bistro Moderne unveils fresh new menu this spring

Daniel Boulud's bistro launches a series of exciting culinary events under new team



(L-R) *Whole Herb Roasted Organic Chicken, Durian Soufflé with Mangosteen Sorbet, Brunch Bloody Mary*

Singapore (8 April, 2013) – French-American bistro db Bistro Moderne at Marina Bay Sands gears up for an exciting season of new menu items, promotions and event programming, under the direction of new Executive Chef Jonathan Kinsella who joined the team in Singapore in January 2013. Coupled with the fresh talent of Executive Pastry Chef Benjamin Siwek, regulars and newbies alike can look forward to a host of dining adventures at db Bistro Moderne in the coming months.

Fresh items on the menu:

Executive Chef Jonathan Kinsella has collaborated with Chef Daniel Boulud to introduce new, regular menu items sure to become popular mainstays. With an eye towards lighter fare using local ingredients and fresh seafood, highlights include the ***Bouillabaisse Royale*** with Wild Snapper, Sea Bass, Scallop, Prawn, Mussels, Lobster, Fennel, Tomato Confit and Rouille, ***Seafood and Market Vegetable Aioli***, ***Saffron Tagliolini*** with Fresh Spanner Crab, Tomatoes, Italian Parsley, Lemon and Olive Oil, ***Grilled Mediterranean Sea Bream*** with Fennel, Orange and Olive Salata, ***Whole Herb Roasted Organic Chicken*** and Chef Benjamin's feather-light ***Durian Soufflé*** with Mangosteen Sorbet.



(L-R) Seafood and Market Vegetable Aioli, Bouillabaisse Royale

The brunch menu also features exciting additions including delicious house-made **Charcuterie**, seafood platters, **Duck Hash**, as well as the signature **dbBurger**- the classic ground sirloin burger lovingly crafted with foie gras, red wine braised short ribs (off the bone), a mirepoix of root vegetables and preserved black truffle. Also on the brunch menu is the new **Brunch Bloody Mary**: This liquid pick-me-up features a festive brunch skewer of poached shrimp, Parisian ham wrapped cornichon, pepperoncini, heirloom cherry tomatoes, pickled asparagus, fresh celery, and an Old Bay Spiced Rim- a fantastic way to kickstart any weekend morning.

Take a Tour of Daniel Boulud's Classic NYC dishes every Monday night:

Starting every Monday from 8 April, guests will get a taste of the best from Chef Daniel's New York "originals". As part of the celebration of the 20th anniversary of Chef Daniel's flagship Restaurant Daniel, dishes from the iconic location as well as his other New York gems will rotate on the menu every Monday, giving diners a chance to experience an eclectic selection of Chef Daniel's NYC classics. The menu will change every few weeks with a completely new repertoire of classics being offered each time, with highlights including:

- Popular signature dishes from Restaurant Daniel such as **Black Tie Scallops**, **Lobster Pot Pie**, or a **Duo of Grass-fed Beef** with braised short ribs.
- Classic Charcuterie board selections from Bar Boulud such as **Pate Grand Mere**, **Pate Grande Pere**, **Sliced Parisian Ham**, **Duck Pate Encroute**, with new selections changing weekly.
- db Bistro Moderne's classic French starter, **Tarte Flambé**.
- Boulud Sud's famous **Mediterranean Mezze**, **Sea Urchin and Crab Tartine**, **Octopus "A la Plancha"** with Marcona Almond, Arugula, and Jerez Vinegar and **Tagine of Chicken** with Cauliflower, Apricots, Moroccan Couscous, and Preserved Lemon.
- Desserts like the **Baked Alaska** from DBGB with flavors rotating on a weekly basis as well as the db bistro Moderne classic "**Clafoutis Tout Chocolat**."

Monday evenings are made even sweeter by guests being able to enjoy any bottle of wine on the menu that is over \$150, at half price. This could include pairing the meal with a half-priced bottle of 1990 Chateau Lafite Rothschild Bordeaux, a 2005 Armand Rousseau Clos de la Roche Grand Cru or even a 1997 Peter Michael, Les Pavots.



(L-R) Executive Chef Jonathan Kinsella, Chef Daniel Boulud, Executive Pastry Chef Benjamin Siwek

db Bistro Moderne “Junior Pastry Academy”:

With the upcoming school holidays in mind, db Bistro Moderne will be engaging young culinary talents with its inaugural “Junior Pastry Academy”. This series of specialty pastry workshops will take place at 3:00PM across the five Saturdays in June at db Bistro Moderne, and are open to children aged 5-12 years old. Conducted by Executive Pastry Chef Benjamin Siwek, each 90-minute session will focus on a different theme as follows:

- June 1 - Yogurt Cake
- June 8 – Brownies
- June 15 – Cupcakes
- June 22 – Cookies
- June 29 - Candy Bars

The workshops are priced at \$75 per child, and this includes sweet treats and champagne for the child’s accompanying parent. Classes are capped at a maximum of 15 people, and children will get to bring home their apron, chef hat and their pastry creations. Special prices are available for parents with more than one child. Package prices for 3- 5 sessions are also available. To make a reservation for a workshop or to enquire about the different pricing options, please contact db Bistro Moderne.

Upcoming Wine and Beer Dinners :

db Bistro Moderne continues to host its regular wine series for amateurs and connoisseurs alike featuring esteemed winemakers and custom-crafted menus. Later this month, the restaurant will present its Michel Roland Collection Wine Dinner. Michel Rolland is an indefatigable ambassador of good winemaking practices and has now extended his activities overseas. Guests will be able to sample Argentinean and French Collections paired deliciously with a four course menu by Executive Chef Jonathan Kinsella. Presented by wine ambassador Didier Richer, the dinner will commence at 7:30PM on 24 April and is priced at \$148++ per person. Beer lovers can also look forward to upcoming beer dinners at db Bistro Moderne, in partnership with local brewery Brewerkz.



For reservations, enquiries and to sign up to db Bistro Moderne's mailing list, please contact *db Bistro Moderne* on +65 6688 8525 or dbreservations@marinabaysands.com.

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