Taste the flavors of Provence every Monday at db Bistro Moderne

db Bistro Moderne continues its culinary tour de France to Provence this summer

Singapore (4 July, 2012) – Following the success of its Mondays in Alsace menu, diners can now look forward to soaking in the flavors of summertime in the South of France with the newly-launched Provence menu at db Bistro Moderne. This menu is available every Monday evening starting from 2 July 2012.

Located in south eastern France on the Mediterranean adjacent to Italy, Provence is defined by its charming historic hill towns, seductive sea side resorts, lavender fields and abundant olive tree groves. Cuisine from this region is a result of the warm, dry Mediterranean climate and commonly features ingredients such as olives, lamb, fish and other delicious seafood.

Executive Chef Stephane Istel reflects on his fondness for Provence, saying, “For a Frenchman, there is no destination that speaks more of summer holidays than Provence. Provence has special significance to me as I kick started my cooking career at the age of 20 as a chef in St Tropez. For close to five years, I honed my skills transforming produce I bought fresh from its markets at 5am into bright, bold flavorful dishes. For those who have experienced Provence through their travels, I invite them to come and dine with us to relive the culinary memories that it would have undoubtedly left them. And for those who have not yet had the chance to visit this famous gastronomic region, I invite them to have their tastebuds tantalized by the signature Provençal dishes I will be re-creating.”

Diners can start their journey with an uplifting and zesty Soupe au Pistou, a delightful combination that includes coco beans and summer squash in a fragrant basil and garlic
scented vegetable broth. Another choice of starter features a dish native to Nice, the world-renowned Salade Nicoise. Chef Istel’s version combines a duo of tuna, bell peppers, olives and anchovy dressing. Then, diners can savor a quintessential French classic; Bouillabaisse. This deeply flavorful Mediterranean fish soup with fennel, tomato confit, potatoes and saffron rouille will transport guests right to the shores of Marseille.

Another classic on the menu: Ratatouille de Legumes & Panisse. This stomach-warming stew of tomato, zucchini, eggplant, onions, and bell peppers reflects the region’s love affair with ripe summer produce. Chef Istel serves up his Ratatouille with a crispy chickpea cake, which can be heartily dunked into the garlicky deliciousness of the stew.

The journey through Provence concludes on a sweet note with a choice of two light but decadent confections. For the chocolate lover, there is the Mousse au Chocolat au Lait; a heady combination of rich milk chocolate mousse, crunchy hazelnut biscuit, apricots, and praline lemon ice cream. Or, there is the option of Tarte Tropezienne; a brioche brimming with light custard, fresh juicy strawberries and cream cheese ice cream. This luscious dessert will leave you thinking that the jet setting beaches of St. Tropez cannot be far away.

The Provence menu is available every Monday for dinner, from 6pm onwards. The set menu is offered at $68++ per person. Guests can also enjoy a regional wine pairing with their dinner for an additional $32++ per person.

db Bistro Moderne will continue to offer its regular dinner menu on Monday evenings alongside the featured Provence menu, giving diners the option to order à la carte off both options.

For reservations, please contact db Bistro Moderne on +65 6688 8525 or dbreservations@marinabaysands.com.