

Press Release



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db Bistro & Oyster Bar presents new gourmet seafood and cocktail offerings

*Celebrity chef restaurant by Daniel Boulud delights with
refreshed menus*

Singapore (31 May 2016) – Celebrity chef Daniel Boulud’s db Bistro & Oyster Bar is excited to launch a refreshed menu showcasing a host of sumptuous new seafood selections, alongside an inspired new cocktail menu.

With a contemporary culinary style rooted in traditional French technique, db Bistro unveiled its oyster bar to rave reviews last May. One year on, the restaurant is rolling out an extension to the popular seafood series to complement db’s classics including the Herb Roasted Organic Chicken and the world-famous Original db Burger.

“We are the heartened by the great momentum we have seen in the past year with our oyster bar gaining new diners and fans. To thank them, we are introducing even more seafood dishes, created under the watchful eye of Executive Chef Jonathan Kinsella, and matched by the impeccable service delivered by General Manager Andrew Burns’ team,” said Chef Boulud.

Highlights From The Raw Bar

The restaurant’s oyster bar proudly showcases the largest and freshest variety of seasonal oysters in Singapore, while its updated raw bar menu continues to present the freshest catch in its most pristine form.

Expect a fine selection of Seasonal Oysters that are shucked-to-order at the raw bar. The restaurant brings in thousands of oysters a week, featuring over 30 varieties with a range of five to seven different types of oysters served daily, sourced from both the west and east coast of the United States, France, Canada, New Zealand and Ireland. The oysters are enjoyed in their purest state - simply with lemon wedges, a classic American cocktail sauce and French mignonette dressing.

Some new additions to the raw bar menu also include the **King Salmon Tartare** served on a bed of fresh avocado, cucumber, radish and a ginger and chili infused-dressing. The dish is finished with vibrant wasabi tobiko, basil and coriander. Savour the Chilled Alaskan King Crab Legs, delicately steamed and served chilled on a bed of ice with gem lettuce, radishes and

celery. Dijon mustard aioli, American cocktail sauce and a touch of lemon provide the perfect complement to the sweet crab meat.

Platters to Share

The updated menu also encourages a more casual and fun dining style with items designed for sharing, such as the **Signature New England Seafood Boils** available in three servings- Petit, Grand and Royal. The seafood platter features fresh lobster, mussels and clams, steamed in a fragrant broth of white wine, bay leaf, garlic, chilli, lemon, and saffron, and served with sweet corn and fingerling potatoes. The large, inviting platter also comes with garlic bread, clarified butter and a teapot of the broth for dipping.

Another highlight is **Daniel Boulud's Signature Oscietra Caviar** personally chosen by Chef Daniel Boulud for his Singapore outpost. At db Bistro & Oyster bar, the complex flavour of the caviar is complemented with traditional condiments and house-baked Brioche. Alternatively, guests can opt for the "Caviar Sandwich" to savour the decadent pearls in a different way – the open-faced sandwich is built on toasted brioche, with lemon crème fraîche, red onion, chives, and egg mimosa, and topped a generous quenelle of db Bistro & Oyster Bar's signature Oscietra caviar.

More Seafood Specialties

Other seafood selections not to be missed include the **Jumbo Lump Crabcakes**, filled with five varieties of premium Blue crabmeat, celery, sweet peppers, and onions before being crumbed and lightly seared in butter. The delectable crabcakes are paired with a celery root slaw and spicy remoulade.

The quintessentially French classic **Lobster Bisque** also makes its debut featuring a robust broth brimming with the rich flavors of roasted lobster, tomato, cognac, cayenne pepper, and cream. The intense flavours are elevated with the addition of saffron and chili before being served with generous chunks of lobster, potatoes, leeks, and finished with tarragon cream.

Lobster lovers will also enjoy the restaurant's **Lobster Cocktail** where live Maine lobsters are steamed before being tossed in a "béarnaise aioli" a lighter version of the original sauce inspired by the buttery classic, and paired with a fresh combination of endive, grapefruit, oranges, pomegranate, hazelnuts and tarragon.

Heartier fare includes the **Fried Oyster Slider**. Seasonal oysters are cornmeal battered, fried, sandwiched between brioche buns and paired with a brussel sprout coleslaw and tartar sauce to perfectly pair with the new fresh Menabrea draft beer.

New Cocktail & Drinks Menu

db Bistro & Oyster Bar has largely revamped its cocktail menu with an emphasis on lighter, refreshing cocktails infused with fresh fruit juices, aromatics and premium liquors. On the menu: signature Tiki drinks inspired by French Polynesia as well as a new Sake & Soju section featuring fresh and vibrant Asian inspired flavors.

Some of the new highlights include sake-based cocktails such as the **Bonsai Bloom** and **Passion Bubble Tea**, made from the exclusive Mazuizumi Sake directly imported from Japan. The former combines the freshness of lychee with the tartness of yuzu, balanced with fresh cucumber and gin, while the latter is a bubbly, fruity mix of passion fruit, peach schnapps and champagne with exploding passionfruit boba.

In addition to the new cocktail offerings, db Bistro & Oyster Bar has also introduced a new draft beer – the **Birra Menabrea**. Founded in 1846, Menabrea is one of the oldest breweries in Italy, and still uses time-honoured traditional methods. The brewery uses only freshwater from the Alpine glaciers, barley from the Champagne region in France, and “Noble Hops” from Bavaria in Germany for its beer production. Guests will find the light, crisp Italian lager to pair exceptionally well with the fresh oysters and other seafood items available at db Bistro & Oyster bar.

Transforming the Dining Experience

Moving beyond stellar food and service, db Bistro & Oyster Bar has injected a dose of vibrancy into its atmosphere, via new artwork and a soundtrack of groovy beats created by the renowned DJ Patrick Oliver. With the addition of the 23 seater bar, the bistro transitions seamlessly as the perfect venue for leisurely lunches, post work tipples, pre & post theater cocktails, as well as late night drinks.

The bistro’s private dining sessions for corporate groups take a format that is interactive, flexible and fun, accommodating for cooking stations and standing cocktail receptions within the venue. More intimate and exclusive experiences can be hosted at the private dining room which accommodates up to 20 guests for sit-down gatherings. Hidden from public view is a private enclosure called the “Cellar Table” located in db bistro’s award winning wine cellar which accommodates up to seven guests for meals and 15 guests for standing cocktail events.

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Media Enquiries

For Food News PR: Natasha Beh

(+65) 96932544 / natasha@foodnews.com.sg

For Marina Bay Sands: Val Chua

(+65) 6688 0228 / val.chua@marinabaysands.com