db bistro & oyster bar

BY CHEF DANIEL BOULUD

SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters
Served with Lemon, Mignonette & Cocktail Sauce
Starting at $20 per Person

SIGNATURE SEAFOOD PLATTERS

Maine Lobster, Jumbo Prawns, Mussels, Clams
Ceviche & Tartares
Starting at $50 per Person

OSCIETRA CAVIAR

db Bistro Signature Kaluga Caviar
Traditional Condiments
30g 98 | 50g 148

DINNER EVENT MENU OPTIONS

THREE COURSES

$85 per Person

First Course includes one choice from each of the Soup Salad & Appetizer sections

Main Course includes one choice from each of the Vegetarian, Seafood & Meat sections

Dessert Course includes two choices from the Dessert section

FOUR COURSES

$98 per Person

First Course includes one choice from the Soup section

Second Course includes three choices from the Salad & Appetizer sections

Main Course includes one choice from each of the Vegetarian, Seafood & Meat sections

Dessert Course includes two choices from the Dessert section

FIVE COURSES

$125 per Person

First Course includes one choice from the Soup section

Second Course includes one choice from the Salad section

Third Course includes one choice from the Appetizer section

Main Course includes one choice from each of the Vegetarian, Seafood & Meat sections

Dessert Course includes two choices from the Dessert section

PRIVATE WINE CELLAR TASTING MENU

$1000 Minimum Spend

Enjoy a personalize dining expirience in our award winning wine cellar. Dine with up to six guests surrounded by one of Singapore's best wine cellars and let the Chefs create a menu inspired by & paired with your wine selections

FIRST COURSE

SOUPS

Roasted Tomato Soup
Mozzarella, Tomato Confit
Basil Pesto

French Onion Soup
Beef Consommé, Gruyère
Croûtons
Supplement $10

Lobster Bisque
Corn Bread Croûtons
Tarragon, Cognac
Supplement $10

SALADS

Burrata & Beetroot
Haricots Verts
Hazelnuts
Horseradish
Yogurt Dressing

Iceberg & Blue
Tomatoes
Smoked Bacon
Candied Walnuts
Blue Cheese Dressing

Kale Caesar
Farm Egg
Aged Parmesan
Garlic, Lemon &
Anchovy Dressing

Maine Lobster
Mango, Endive
Hearts of Palm
Curried Yogurt
Supplement $10

APPETIZERS

Mushroom Flatbread
Aged Gruyère
Fromage Blanc

Lump Crab Cakes
.Celery Root Slaw
Chili Aïoli

Spicy Tuna Tartare
Harissa, Cucumber
Mint Yogurt

Foie Gras Terrine
Apple Marmalade
House-Made Brioche
Supplement $10

MAIN COURSE

VEGETARIAN

Cavatelli Pomodoro
House Made Ricotta
Fresh Basil

Simply Grilled Vegetables
Arugula, Olives
Basil Pesto

Nine Herb Ravioli
Mushrooms, Artichokes
Aged Parmesan
Supplement $10

SEAFOOD

Tasmanian Sea Trout
Sweet Corn, Jalapeños
Mushroom, Chicken Jus

Mediterranean Sea Bass
Broccoli Variations
Sauce "Verte"

Grilled Half Lobster
Garlic & Herb Butter
Broccolini
Supplement $10

MEAT

Herb Roasted Chicken
Mixed Grains
Sauce Vierge

Grilled Ibérico Pork Cutlet
Spring Garlic, Leek Fondue
Fingerling Potatoes

Petit Filet Mignon
Potato Gratin, Spinach
Peppercorn Sauce
Supplement $10

SIDES

Supplement $10 per Side

French Fries | Crispy Smashed Potatoes | Ratatouille | Brussels Sprouts & Smoked Bacon
Wild Mushrooms | Lemon Kale | Sautéed Broccolini

DESSERTS

Molten Chocolate
Hot Chocolate Ice Cream

Coffee Napoleon
Gula Melaka Ice Cream

Seasonal Fruit Tart
Ice Cream | Sorbet

SWEET FINISH

Supplement $5 per Person

Assorted Macarons
Chef's Selection

Lemon Madeleines
Our Signature

Mignardises
A Playful End

Canele de Bordeaux
A French Classic

Please note that this menu is applicable only for the Summer 2019 The Chef may alter components of dishes throughout the season, depending on the availability of specially procured products.
Prices are subject to 10% service charge, gratuity & prevailing Goods & Services Tax.

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WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

BUBBLY

Excellent for Welcome Drinks or as Brunch Libations

Prosecco
DOC "Extra Dry"
Zardetto
Veneto MV
18

Rose Champagne
Bauget – Jouette
Brut
Epernay
34

Vintage Champagne
Dom Pérignon
Épernay
50

THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect for Singapore's Tropical Climate

Conga Punch
Gold Rum 2001, Pineapple
Orange, Chartreuse
Orgeat Syrup
25

Hurricane
Dark Rum, White Rum
Fresh Fruit Juices
House Made Grenadine
25

Mai Tai
Dark Rum, Agricole
Rhum VSOP, Grand
Marnier, Orgeat Syrup
25

HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan
Vodka
Elderflower Liqueur
Fresh Lime, Orchid Iceball
25

Lost in the Woods
Gin, Absinthe
Thyme Blueberries
Lemon
25

East Side Gin & Tonic
Gin, Grapefruit
Tonic Rosemary
Confit Citrus
50

SAKE & SOCHU

Regionally Inspired, Deliciously Bright, Effervescent Cocktails

Bonsai Bloom
Sake, Gin, Yuzu
Lychee Juice
Fresh Cucumber
25

Tokyo Rose
Umeshu, Sochu, Gin
Grenadine, Yuzu
Rose Water
25

BEVERAGE PACKAGES

BASIC

$15 per Person up to Two (2) Hours

San Pellegrino & Fiji Water, Soft Drinks, Juices

STANDARD

$35 per Person for One (1) Hour
$50 per Person for Two (2) Hours
$60 per Person for Three (3) Hours

House Pour White & Red Wine, Menebrea Draft Beer
Soft Drinks, Juices, San Pellegrino & Fiji Water

PREMIUM

$55 per Person for One (1) Hour
$75 per Person for Two (2) Hours
$85 per Person for Three (3) Hours

Sommelier's Selection of Champagne
House Pour White & Red Wine, Menebrea Draft Beer
Soft Drinks, Juices, San Pellegrino & Fiji Water
House Spirits

HOT BEVERAGES

$8 Supplement per Person

Freshly Brewed Coffee & Tea

EVENT WINE LIST

SPARKLING

Prosecco, DOC "Extra Dry", Zardetto, Veneto, MV	100
Champagne, Pierre Paillard "Cuvée Daniel" Bouzy Grand Cru, MV	175
Rosé Champagne, Bruno Paillard, Premiere Cuvée, MV	205
Vintage Champagne, Dom Pérignon, Épernay, 2009	.480

WHITE

Pinot Grigio,Tenuta Maccan, Veneto, Italy, 2013	80
Muscadet, Sèvre–et Maine "Sur Lie" A.M Brégeon, 2015	95
Chardonnay, William Ferve, Petit Chablis, Burgundy, 2015	95
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2017	105
Tokaij, "Dry" Furmint Selection, Hétszőlő, Hungary, 2011	105
Riesling, Spätlese, Josephshöfer, Mosel, Germany, 2013	185
Chardonnay, Chassagne–Montrachet 1er Cru, 2013	305

RED

Shiraz, Private Bin McGuigan, South Australia, 2016	80
Pinot Noir, "Cuvée St Vincent, Vincent Girardin, Burgundy, 2015	100
Malbec, Catena Mendoza, Argentina, 2015	105
Grenache, Humilitat, Massart & Brunet, Priorat, Spain, 2014	125
Merlot, Clos St Vincent Grand Cru, Saint Emilion, 2011	125
Sangiovese, Rosso Di Montalcino, Mastrojanni, Tuscany, Italy, 2015	140
Cabernet Sauvignon, Joseph Phelps, Napa Valley, California, 2011	325

SWEET

Muscat, De Beaume De Venise, Rhone Valley, France, 2008	140

FULL WINE LIST AVAILABLE UPON REQUEST

Please note that some bottle vintages may roll over; we would be delighted to confirm with you upon request.

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