### LUNCH & BRUNCH EVENT MENU OPTIONS

#### THREE COURSES

$58 per Person  Monday - Friday  |  $68 Saturday - Sunday

- First Course includes one choice from each of the Soup & Salad sections.
- Main Course includes one choice from each of the Vegetarian, Seafood & Meat sections.
- Dessert Course includes one choice from the Dessert section.

#### FOUR COURSES

$98 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 one choice 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 one choice from the Dessert section.

### FIRST COURSE

#### SOUPS

- Roasted Tomato Soup
  - Mozzarella, Basil Pesto
- French Onion Soup
  - Beef Consomme, Gruyère Croûtons

#### SALADS

- Beet & Goat Cheese Salad
  - Marcona Almonds
  - Baby Sorrel, Shaved Fennel
- Spring Kale
  - Asparagus, Apple
  - Roquefort
  - Balsamic Dressing

#### APPETIZERS

- Avocado Toast
  - Country Bread
  - Petit Salad
- Tuna Tartare
  - Passionfruit, Celery
  - Curry Aioli

#### MAIN COURSE

- Ratatouille Provençale
  - Rosemary Focaccia
  - Farm Egg
- Rigatoni Pomodoro
  - House-Made Ricotta
  - Aged Parmesan
- Wild Mushroom Crepe
  - Sunny Side Up Egg
  - Gruyère, Fines Herbes

#### VEGETARIAN

- Catch of the Day
  - Sauce Vierge
- Smoked Salmon Benedict
  - Poached Farm Eggs
  - Toasted English Muffin
  - Hollandaise
- Grilled Half Lobster
  - Garlic & Herb Butter
  - Broccolini

#### SEAFOOD

- Wild Mushroom Crepe
  - Sunny Side Up Egg
  - Gruyère, Fines Herbes

#### MEAT

- Scrambled Farm Eggs
  - Bacon, Petit Salad
  - Country Toast
- Croque Madame
  - Ham, Gruyère Cheese
  - Fried Farm Egg
- Petit Filet Mignon
  - Pomme Purée, Spinach
  - Peppercorn Sauce

#### SIDES

- French Fries |
  - Crispy Smashed Potatoes |
  - Brussels Sprouts & Smoked Bacon

- Wild Mushrooms |
  - Lemon Kale |
  - Sautéed Broccolini

#### DESSERTS

- Molten Chocolate
  - Cookies & Cream Ice Cream
- White Rocher
  - Coconut Ice Cream
- Seasonal Fruit Tart
  - Ice Cream | Sorbet

#### PRIVATE WINE CELLAR TASTING MENU

- $1000 Minimum Spend

**Enjoy a personalize dining experience 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.**

### SWEET FINISH

- Assorted Macarons
  - Chef’s Selection
- Warm Madeleines
  - Our Signature
- Mignardises
  - A Playful End
**BUBBLY**

*Excellent for Welcome Drinks or as Brunch Libations*

- **Prosecco**
  - DOC "Extra Dry", Zardetto, Italy, MV
  - $20

- **Rose Champagne**
  - Ruinart Brut, France, MV
  - $38

- **Vintage Champagne**
  - Dom Pérignon, France, 2010
  - $50

**THE TIKI BAR**

*Refreshing Tiki Themed Drinks Perfect for Singapore’s Tropical Climate*

- **Conga Punch**
  - Gold Rum, 2001 Pineapple, Orange, Chartreuse, Orgeat Syrup
  - $22

- **Zombie**
  - Dark Rum, Gold Rum, Overproof Rum, Pernod, Falernum Syrup
  - $22

- **Mai Tai**
  - Dark Rum, Agricole, Rhum VSP, Grand Marnier, Orgeat Syrup
  - $22

**HOT BEVERAGES**

*$8 Supplement per Person*

- Freshly Brewed Coffee & Tea

**BEVERAGE PACKAGES**

- **BASIC**
  - $15 per Person up to Two (2) Hours
  - San Pellegrino & Voss 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, Draft Beer
  - Soft Drinks, Juices, San Pellegrino & Voss Water

- **PREMIUM**
  - $55 per Person for One (1) Hour
  - $75 per Person for Two (2) Hours
  - $80 per Person for Three (3) Hours
  - Sommelier’s Selection of Champagne
  - House Pour White & Red Wine, Draft Beer
  - Soft Drinks, Juices, San Pellegrino & Voss Water
  - House Spirits

**SPARKLING**

- **White Cosmopolitan**
  - Vodka, Elderflower Liqueur, Fresh Lime, Orchid Iceball
  - $22

- **Champagne Sling**
  - Gin, Cointreau, Cherry Brandy, Pineapple, Champagne
  - $22

**HOUSE SPECIALTIES**

*Signature Creations from our Team at db Bistro & Oyster Bar*

- **Elixir Vert**
  - Gin, Chartreuse Green, Pomme Perlant Juice, Lime Juice

**SAKE**

*Regionally-Inspired, Deliciously Bright, Effervescent Cocktails*

- **Bonsai Bloom**
  - Sake, Gin, Lychee Juice, Fresh Cucumber
  - $22

- **Geisha**
  - Gin, Umeshu, Elderflower Liqueur, Yuzu
  - $22

**EVENT WINE LIST**

- **SPARKLING**
  - Prosecco, DOC "Extra Dry", Zardetto, Italy, MV
  - $300

- **WHITE**
  - Pinot Grigio, Terena, Maccan, Friuli Venezia Giulia IGT, Italy, 2019
  - $90

  - Chardonnay, Domaine Louis Moreau, Burgundy, France, 2019
  - $105

  - Sauvignon Blanc, Domaine du Mas Donnelle, Lagrasse, France, 2019
  - $105

  - Riesling, Trimbach, France, 2018
  - $125

  - Chenin Blanc, Lieu Dit, Santa Ynez Valley, Santa Barbara County, USA, 2018
  - $170

- **RED**
  - Malbec, Catena, Mendoza, Argentina, 2017
  - $105

  - Shiraz, St. Hallett Faith, Barossa Valley, South Australia, 2019
  - $115

  - Pinot Noir, Bourgogne, Cuvée Saint-Vincent, Burgundy, France, 2018
  - $120

  - Tempranillo, Torres, Celeste Criatus, Spain 2017 (1.5L)
  - $200

  - Sangiovese, Podernuovo a Palazzone, Tuscany, Italy, 2013 (1.5L)
  - $200

- **SWEET**
  - Moscato d’Asti, Nivole, Michele Chiarlo, Piedmont, Italy, 2019
  - $90

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.

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.