PASSED CANAPÉS

Selection of Five (5) Savory & Three (3) Sweet
$45 per Guest up to Two (2) Hours

Selection of Ten (10) Savory & Five (5) Sweet
$55 per Guest up to Two (2) Hours

Selection of Fifteen (15) Savory & Seven (7) Sweet
$65 per Guest up to Two (2) Hours

VEGETARIAN

English Pea Hummus on a Charcoal Cracker
Herbed Goat Cheese on a Buttermilk Crisp
Warm Gougère with Mornay
Tzatziki & Cucumber Cups
Wild Mushroom Arancini
Sun-Dried Tomato Toast
Roasted Tomato Farçi
Ratatouille en Gelée

SEAFOOD

Maine Lobster with Citrus & Avocado on Flaxseed Crisp
Smoked Salmon “Mille-Feuille” with Lemon & Dill
Shrimp Cocktail with House Made Cocktail Sauce
Sesame Seared Tuna with Wasabi on Rice Crisp
Oscietra Caviar, Roasted Beets & Seaweed
Tasmanian Sea Trout Poké
Spicy Tuna Tartare
Lump Crab Cakes

CHARCUTERIE

House-Made Parisian Ham on Cheese Puff
Pork & Chicken Liver Pâté on Sourdough
Foie Gras Terrine with Honeycomb
Sliced Parma Ham on Tomato Toast
Crispy Asparagus with Parmus Ham
Foie Gras Bonbon on Brioche
Duck Pâté “en Croûte”
Crispy Duck Rillette
Duck Pâté “en Croûte”

MEAT

Alsation Tarte Flambée with Bacon & Onion
Grilled Filet Mignon & Foie Gras “Rossini”
Classic Steak Tartare on Country Toast
Crispy Pork Belly with Dijon Mustard
Sweet & Sour Duck with Pineapple
Harissa Grilled Lamb Skewers
Grilled Ham & Cornichon
Black Pepper Chicken

SWEETS

Churros with Hot Chocolate Sauce
Seasonal Fruit Tartarelates
Miniature Chocolate Cake
Pate de Fruit
Crème Brûlée
Mini Smores
Auréla Bar
Madeleines
Financier
Macarons
Bonbons
Rocher

bistro & oyster bar
BY CHEF DANIEL BOULUD

SAVOURY INDULGENCES

SEASONAL OYSTERS

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

SIGNATURE SEAFOOD STATION

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

SIGNATURE STATIONS

Soup
Seasoned Soup or Lobster Bisque
Starting at $12 per Person

Artisanal Cheese
Served with Chef’s Selection of Traditional Garnishes  Toasted Raisin-Walnut Bread
Starting at $20 per Person

Salt Roasted Red Snapper
Served with Salsa Verde
Starting at $30 per Person

Herb-Roasted Organic Chicken
Served with Roasted Potatoes, Greens, Natural Jus
Starting at $25 per Person

Signature Stations - Market Vegetables “à la Saison”
Composed Seasonal Vegetables, Salad  & Wild Mushroom Risotto
Starting at $18 per Person

Whole Roasted Suckling Pig
Herb-Roasted Wild Mushrooms, Fingerling Potatoes
Peppercorn Sauce
Starting at $35 per Person

Whole-Roasted Prime Beef
Herb-Roasted Wild Mushrooms, Fingerling Potatoes
Peppercorn Sauce
Starting at $45 per Person

SWEET INDULGENCES

Starting at $10 per person

DESSERT BUFFET

Assorted Macarons  Mignardises, Paris Bresse, Signature Carrot Cake, New York Cheesecake
Apple Tart Tatin Opera Cake, Tropical Verrines, Traditional Crème Brûlée, Assorted Éclair
Double Chocolate Brownies, Seasonal Fruit Tartarelates, Coconut Cream Cake

DESSERT ACTION STATION

Molten Chocolate
Hot Chocolate Ice Cream

Le Tropical
Passionfruit Banana Sorbet

Coupé Café
Gula Melaka Ice Cream

DESSERT ACTION STATION

New York Cheesecake
Choice of Tropical Fruit or Mixed Berries

Berries & Cream “Mille-Feuille”
Seasonal Berries, Vanilla Crème

Baked Alaska
Seasonal Fruit, Baked Meringue  Flambé

Chocolate Mousse Cake
Dark & Milk Chocolate Hazelnuts

TAKEAWAY GIFTS

Chef’s Selection of Macarons
$10 per Box

Chef Daniel Boulud’s Cookbooks
Starting at $40 per Book

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.
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
$90 per Person for Three (3) Hours
Sommelier's Selection of Champagne

HOT BEVERAGES
$8 Supplement per Person
Freshly Brewed Coffee & Tea

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 Rum VSOP, Grand Marnier, Orgeat Syrup
22

WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

BUBBLY
Excellent for Welcome Drinks or as Brunch Libations
Prosecco
DOC “Extra Dry”, Zardetto, Italy, MV
20

Rosé Champagne
Rainart Brut, France, MV
38

Vintage Champagne
Dom Pérignon, France, 2010
50

HOUSE SPECIALTIES
Signature Creations from our Team at db Bistro & Oyster Bar
White Cosmopolitan
Vodka, Elderflower Liqueur, Fresh Lime, Orchid Iceball
22

Champagne Sling
Gin, Cointreau, Cherry Brandy, Pineapple, Champagne
22

Elixir Vert
Gin, Chartreuse Green, Pomme Perdant Juice, Lime Juice
22

SAKE
Regionally Inspired, Deliciously Bright, Effervescent Cocktails
Bonsai Bloom
Sake, Gin, Yuzu, Lychee Juice, Fresh Cucumber
22

Geisha
Gin, Umeshu, Elderflower Liqueur, Yuzu
22

SPARKLING
Excellent for Welcome Drinks or as Brunch Libations

PROSECCO
DOC “Extra Dry” Zardetto, Italy, MV
20

ROSE CHAMPAGNE
Rainart Brut, France, MV
38

VINTAGE CHAMPAGNE
Dom Pérignon, France, 2010
50

WHITE

Pinot Grigio, Tenuta Maccan, Friuli Venezia Giulia IGT, Italy, 2019
90

Chardonnay, Domaine Louis Moreau, Burgundy, France, 2019
115

Sauvignon Blanc, Dourthe N°1, Bordeaux, France, 2019
105

Riesling, Trimbach, France, 2018
125

Chenin Blanc, Lieu Dit, Santa Ynez Valley, Santa Barbara County, USA, 2016
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, 2019
120

Tempranillo, Torres, Celeste Selecta, 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.