



bistro & oyster bar

BY CHEF DANIEL BOULUD



## PRIVATE DINING MENU

**Thank you for your inquiry, and the team at db Bistro & Oyster Bar  
is delighted to cater your corporate event or social soirée!**

Chef Daniel Boulud's family of worldwide restaurants are renowned and awarded for our commitment to excellence in food & service. Executive Chef Jonathan Kinsella and his team will create a menu featuring the season's most inspiring ingredients. We have an extensive selection of passed canapés and Chef attended action stations. Additionally, for guests with dietary restrictions, please let us know in advance so that we may customize a menu. All special requests will be entertained as we are here to ensure that your event exceeds your guests' expectations!

Should you have any questions, please contact our private dining coordinator, Maricel de Villa at +65 6688 8525. She will be happy to personally assist you.

Bon Appétit!



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## PASSED CANAPES

**Selection of Five (5) Savory & Three (3) Sweet**

\$45 per Guest up to Two (2) Hour

**Selection of Ten (10) Savory & Five (5) Sweet**

\$60 per Guest up to Two (2) Hours

**Selection of Fifteen (15) Savory & Seven (7) Sweet**

\$75 per Guest up to Two (2) Hours

\$15 per additional hour

### 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

### CHARCUTERIE

House-Made Parisian Ham on Cheese Puff

Pork & Chicken Liver Pâté on Sourdough

Sliced Parma Ham on Tomato Toast

Crispy Asparagus with Parma Ham

Foie Gras Bonbon on Brioche

### SEAFOOD

Maine Lobster with Citrus & Avocado on Flaxseed Crisp

Smoked Salmon "Mille-Feuille" with Lemon & Dill

Shrimp Cocktail with House Made Cocktail Sauce

Oscietra Caviar, Roasted Beets & Seaweed

Spicy Tuna Tartare

### MEAT

Alsatian Tarte Flambée with Bacon & Onion

Classic Steak Tartare on Country Toast

Crispy Pork Belly with Dijon Mustard

Sweet & Sour Duck with Pineapple

Black Pepper Chicken

### SWEETS

Seasonal Fruit Tartelettes, Miniature Chocolate Truffles, Pate de Fruit, Crème Brulee

Madeleines, Financier, Macarons, Rocher

## BIRTHDAY & CELEBRATION CAKES

Starting at 15 per Person | Customized Cake Available by Request

### New York Cheesecake

Choice of Tropical Fruit or Mixed Berries

### Chocolate Mousse Cake

Dark & Milk Chocolate, Hazelnuts

### Berries & Cream "Mille-Feuille"

Seasonal Berries, Vanilla Crème

### Baked Alaska

Seasonal Fruit, Baked Meringue, Flambée

## TAKE AWAY 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.



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## SIGNATURE STATIONS

Customize your event with our signature stations.  
We can also create stations around your favorite dishes...ask us for details!

### OYSTER BAR

Singapore's Freshest Selection of Market Oysters.

### RAW BAR

Maine Lobster Jumbo Prawns Mussels, Clams Ceviche & Tartares

### ARTISANAL CHEESE

Served with Traditional Garnishes Toasted Raisin-Walnut Bread

### VEGETABLES & GRAINS

Market Vegetable Compositions

### CARVED MEATS

Roasted Chicken, Filet Mignon, Ribeye

### MARKET FISH

Norwegian Sea Trout, Chilean Seabass

### SWEET INDULGENCES

Chef's Selection of Assorted Pastries

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## WELCOME CHAMPAGNE & HAND CRAFTED COCKTAILS

### BUBBLES

Excellent for Welcome Drinks or as Brunch Libations

**Welcome Glass of Brut Champagne** Piper-Heidsieck Cuvée, MV **30**

**Welcome Glass of Rose Champagne** Piper-Heidsieck Sauvage, MV **35**

### HOUSE SPECIALTIES

Signature Creations from our Team at db Bistro & Oyster Bar

**White Cosmopolitan** Vodka, Elderflower Liqueur, Lime, Orchid Iceball **25**

**Champagne Sling** Gin, Cointreau, Cherry Brandy, Pineapple **25**

**Elixir Vert** Gin, Chartreuse Green, Pomme Perlant Juice, Lime Juice **25**

### THE TIKI BAR

Refreshing Tiki Themed Drinks Perfect for Tropical Climate

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

**Mai Tai** Dark Rum, Agricole Rhum VSOP, Orgeat Syrup **25**

**Zombie** Dark Rum, Gold Rum, Overproof Rum, Fresh Lime Juice **28**

### SAKE & SOCHU

Regionally Inspired Cocktails with Flavors of the East

**Bonsai Bloom** Sake, Gin, Yuzu, Lychee, Cucumber **25**

**Geisha** Umeshu, Gin Elderflower Liqueur, Yuzu **28**



### 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.

## SPECIAL EVENT WINE LIST

### SPARKLING

Champagne, Piper-Heidsieck Cuvée, Brut, MV **140**

Rosé Champagne, Piper-Heidsieck Sauvage Brut Réserve, MV **170**

Vintage Champagne, Veuve Clicquot, La Grande Dame Brut 2012 **580**

### WHITE

Pinot Grigio, Corte Giara, delle Venezie, DOC 2019 **110**

Chardonnay, Domaine Louis Moreau, Les Fourneaux 2019 **145**

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

Riesling, Trimbach, France, 2020 **105**

Melon, Terre de Gneiss, Muscadet en Cuve Béton Ovoïde 2018 **160**

### RED

Malbec, Catena, Mendoza, Argentina, 2019 **105**

Pinot Noir, Bourgogne, Joseph Faiveley, Bourgogne 2019 **115**

Shiraz, Two Hands, Angels' Share, Shiraz, McLaren Vale 2021 **120**

Tempranillo, Celeste, Crianza, Ribera Del Duero, 2019 **125**

Sangiovese, Tenuta di Arceno, Chianti Classico DOCG, Tuscany 2020 **125**

### SWEET

Les Carmes de Rieussec, Sauternes 2018 (375 ml) **120**

## BEVERAGE PACKAGES

### BASIC

**Soft Drinks, Voss & San Pellegrino Water**

\$15 per Person up to One (1) Hour

### STANDARD

**House Pour White & Red Wine, Draft Beer**

**Soft Drinks, Juices, San Pellegrino & Voss Water**

\$35 per Person for One (1) Hour

\$50 per Person for Two (2) Hours

\$60 per Person for Three (3) Hours

### PREMIUM

**Sommelier's Selection of Champagne**

**House Pour White & Red Wine, Draft Beer**

**Soft Drinks, Juices, San Pellegrino & Voss Water**

**House Spirits**

\$55 per Person for One (1) Hour

\$75 per Person for Two (2) Hours

\$85 per Person for Three (3) Hours