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

Alsatian Tarte Flambée with Bacon & Onion
Grilled Filet Mignon & Foie Gras “Rossini”
Chicke 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 Tartarelettes
Miniature Chocolate Cake
Pate de Fruit
Crème Brûlée
Mini Smores
Avoca Bar
Madeleines
Financier
Macarons
Bonbons
Rocher

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

SEASONAL OYSTERS

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

SAVOURY INDULGENCES

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 Salas verde
Starting at $30 per Person

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

Wild Roasted Suckling Pig
Sweet & Sour Chili Jus
Starting at $35 per Person

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

BIRTHDAY & CELEBRATION CAKES

Starting at $15 per Person | Customized Cake Available by Request

DESSERTS BUFFET

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

DESSERT ACTION STATION

Molten Chocolate
Cookies & Cream Ice Cream
Le Tropical
Passionfruit Banana Sorbet
Coupe Café
Gula Melaka Ice Cream

TAKEAWAY GIFTS

Chef’s Selection of Macarons
Choice of Tropical Fruit or Mixed Berries
$10 per Box

Chef Daniel Boulud’s Cookbooks
Starting at $40 per Book
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
$65 per Person for Three (3) Hours
House Pour White & Red Wine, Draft Beer, Soft Drinks, Juice, San Pellegrino & Voss Water

PREMIUM
$55 per Person for One (1) Hour
$75 per Person for Two (2) Hours
$95 per Person for Three (3) Hours
Sommelier’s Selection of Champagne, House Pour White & Red Wine, Draft Beer, Soft Drinks, Juice, San Pellegrino & Voss Water, House Spirits

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

Zombie
Dark Rum, Gold Rum, Overproof Rum, Pernod, Falernum Syrup

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

HOUSE SPECIALTIES
Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan
Vodka, Elderflower Liqueur, Fresh Lime, Orchid Iceball

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

Elixir Vert
Gin, Chartreuse Green, Pomme Perrier Juice, Lime Juice

SPARKLING
Excellent for Welcome Drinks or as Brunch Libations

HOUSE SPECIALTIES
Signature Creations from our Team at db Bistro & Oyster Bar

White Cosmopolitan
Vodka, Elderflower Liqueur, Fresh Lime, Orchid Iceball

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

Elixir Vert
Gin, Chartreuse Green, Pomme Perrier Juice, Lime Juice

SWEET

SPARKLING
Prosecco, DOC “Extra Dry”, Zardetto, Italy, MV

Champagne, Piper-Heidsieck Cuvée, Brut, MV

Rose Champagne, Piper-Heidsieck Sauvage Brut Reserve, MV

Vintage Champagne, Dom Pérignon, France, 2010

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

Chardonnay, Domaine Louis Moreau, Burgundy, France, 2019

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

Riesling, Trimbach, France, 2018

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

RED
Malbec, Catena, Mendoza, Argentina, 2017

Shiraz, St. Hallett Faith, Barossa Valley, South Australia, 2019

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

Tempranillo, Torres, Crianza, Spain 2017 (1.5L)

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

SWEET
Moscato d’Asti, Novello, Michele Chiarlo, Piedmont, Italy, 2019

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.