## 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 one choice from the Dessert section

### Four Courses

**$95 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 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

### Private Wine Cellar Tasting Menu

**$1000 Minimum Spend**

Enjoy a personalized 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 Chef create a menu inspired by your wine selections.

### First Course

#### Soups
- **Roasted Tomato Soup**: Mozzarella, Basil Pesto
- **French Onion Soup**: Beef Consomme, Gruyere Croûtons, Supplement $10

#### Salads
- **Beet & Goat Cheese Salad**: Candied Walnuts, Baby Sorrel, Shaved Fennel
- **Spring Kale**: Asparagus, Apple, Portobello, Roquefort, Balsamic Dressing

#### Appetizers
- **Mushroom Flatbread**: Aged Gruyere, Fromage Blanc
- **Lump Crab Cakes**: Celery Root Slaw, Chili Aioli
- **Tuna Tartare**: Passionfruit, Celery, Carrot, Spätzle, Peppercorn Sauce, Supplement $10

#### Main Course

**Vegetarian**
- **Rigatoni Pomodoro**: Aged Parmesan

**Seafood**
- **Tasmanian Sea Trout**: Puy Lentils, Asparagus, Mache
- **Catch of the Day**: Sauce Vierge
- **Grilled Half Lobster**: Garlic & Herb Butter, Broccolini, Supplement $10

**Meat**
- **Coq Au Vin**: Red Wine Braised Chicken, Bacon, Carrot, Spätzle
- **Petit Filet Mignon**: Pomme Puree, Spinach, Peppercorn Sauce, Supplement $10

#### 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

**Sweet Finish**
- **Supplement $7 per Person**

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

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*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.*
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 & Appetizer 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 three choices from the Salad & Appetizer sections
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

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

SEASONAL OYSTERS
Singapore's Freshest Selection of Market Oysters
Served with Lemon, Mignonette & Cocktail Sauce
Starting at $30 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
50g $98 | 59g $138

LUNCH & BRUNCH EVENT MENU OPTIONS

FIRST COURSE

SOUPS
Roasted Tomato Soup
Mozzarella, Basil Pesto
French Union Soup
Beef Consommé, Gruyère Croûtons
Supplement $10

SALADS
Beet & Goat Cheese Salad
Candied Walnuts
Baby Sorrel, Shaved Fennel
Spring Kale
Asparagus, Apple
Portobello, Roquefort
Balsamic Dressing
Lobster Cobb
Bacon, Egg, Avocado
Tomato, Butter Lettuce
French Dressing
Supplement $10

APPETIZERS
Avocado Toast
Country Bread
Petit Salad
Tuna Tartare
Passionfruit, Celery
Curry Aioli
Foie Gras Terrine
Apple Marmalade
House-Made Brioche
Supplement $10

MAIN COURSE

VEGETARIAN
Ratatouille Provençale
Rosemary Foccacia
Farm Egg
Wild Mushroom Crepe
Sunny Side Up Egg
Gruyère, Fines Herbes

SEAFOOD
Catch of the Day
Sauce Vierge
Smoked Salmon Benedict
Poached Farm Eggs
Toasted English Muffin
Hollandaise
Grilled Half Lobster
Garlic & Herb Butter
Broccolini
Supplement $10

MEAT
Scrambled Farm Eggs
Bacon, Petit Salad
Country Toast
Petit Filet Mignon
Pomme Purée, Spinach
Peppercorn Sauce
Supplement $10

SIDES
Supplement $10 per side
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

SWEET FINISH
Supplement $5 per Person

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

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.
BUBBLE
Excellent for Welcome Drinks or as Brunch Libations

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

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

- **Vintage Champagne**
  - Dom Perignon
  - 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 VSOP, Grand
  - Marnier, Orgeat Syrup
  - $22

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, Cocchi Rosso
  - Cherry Brandy
  - Pineapple, Champagne
  - $22

- **Elixir Vert**
  - Gin, Chartreuse Green
  - Pomme Perlette 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

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
$65 per Person for Three (3) Hours

- House Pour White & Red Wine
- Soft Drinks, Juices, 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, Juices, San Pellegrino & Voss Water
- House Spirits

HOT BEVERAGES
$8 Supplement per Person

- Freshly Brewed Coffee & Tea

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.

SPARKLING

- Prosecco, DOC "Extra Dry", Zardetto, Italy, MV
  - 200
- Champagne, Piper-Heidsieck Cuvee, Brut, MV
  - 190
- Rose Champagne, Piper-Heidsieck Sauvage Brut Reserve, MV
  - 190
- Vintage Champagne, Dom Perignon, France, 2010
  - 450

WHITE

- Pinot Grigio, Tenuta Maccan, Friuli Venezia Giulia IGT, Italy, 2019
  - 90
- Chardonnay, Domaine Louis Moreau, Burgundy, France, 2019
  - 105
- Sauvignon Blanc, Douroh 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, 2018
  - 120
- Tempranillo, Torres, Celeste Crianza, Spain 2017 (1.5L)
  - 200
- Sangiovese, Podernuovo a Palazzone, Tuscany, Italy, 2013 (1.5L)
  - 200

SWEET

- Moscato d’Asti, Novello, Michele Chiarlo, Piedmont, Italy, 2019
  - 90