

Seasonal Oysters
Per Piece 9 | Half Dozen 45
One Dozen 90

Tuna Tartare
Harissa, Cucumber, Mint Yogurt
20 | 34

Jumbo Shrimp Cocktail
House-Made Cocktail Sauce & Lemon
40

Seafood & Market Vegetable Aioli
Brittany Cod, Prawns, Garlic Aioli
23 | 36

db OYSTER BAR

Signature Seafood Platters

Petit 110 | Grand 165 | Royal 320
Imperial 888

A selection of the freshest available
French & American oysters
Maine lobster, Alaskan king crab
prawns, mussels, clams & tartare.
Imperial platter includes
80g of Oscietra caviar

Chilled Alaskan King Crab
Chili, Lime, Radish, Avocado
34

Thai Snapper Ceviche
Lemongrass, Chili, Ginger, Lime
28

Boston Lobster Salad
Hazelnuts, Pomegranate, Endive, Citrus
36

New England Lobster Roll
Lobster & Avocado on a Buttered Roll
42

Charcuterie

Charcuterie Board30 | 48
Assorted House-Made Pâtés & Terrines

Pâté Périgourdin20
Foie Gras, Black Truffle, Bacon, Pickles, Mustard

Pâté "de Campagne"18
Traditional Country Pork Terrine

Duck Pâté "en Croûte"19
Foie Gras, Green Peppercorns

Foie Gras "au Torchon"33
Apple Marmalade, Hazelnuts, Brioche

Bistro Classics

French Onion Soup18
Onion & Beef Consommé, Gruyère Cheese, Croûtons

Alsatian Tarte Flambée18
Fromage Blanc, Bacon, Onion

Steak Tartare25 | 34
Cornichon, Capers, Parsley, Country Toast

Burgundy Escargots.....25
Garlic, Herb & Almond Butter, Roasted Tomatoes

Salads

Line Caught Tuna "a la Niçoise"26
Tuna Confit, Tomatoes, Boiled Egg, Potatoes, Olives
Fine Beans, Tonnato Dressing

Iceberg & Blue23
Smoked Bacon, Tomatoes, Walnuts, Blue Cheese Dressing

Heirloom Tomatoes25
Cucumber, Red Onion, Olives, Sheep's Milk Feta

Kale Caesar Salad "Provençale".....28
Creamy Garlic & Anchovy Dressing, Basil Pistou
Rosemary Croûtons, Aged Parmesan
Add Grilled Prawns 10

Appetizers

Wild Mushroom Soup15
Sweet Onion, Celery, Aged Parmesan Crisp

Crispy Calamari18
Spicy Lemon & Caper Aioli

Seared Foie Gras39
Rhubarb, Daikon Radish, Pistachio, Natural Jus

Saffron Tagliolini 29 | 40
Spanner Crab, Tomatoes, Chili, Lemon & Olive Oil

Bistro Main Courses

Bouillabaisse Royale49
Market Fish, Scallop, Prawn, Mussels, Lobster, Fennel
Tomato Confit, Spicy Rouille

Coq au Vin36
Smoked Bacon, Pearl Onions, Mushrooms, Farfalle Pasta

Duck Confit38
Cranberry Bean "Cassoulet", Parma Ham, Braised Greens

Herb-Roasted Organic Chicken for Two65
Wild Mushrooms, Fingerling Potatoes, Natural Jus

New York Burgers

The Original db Burger 42
Sirloin Burger Filled with Braised Short Ribs & Foie Gras
Served on a Parmesan Bun

The Yankee Burger23
Beef Patty, Iceberg Lettuce, Tomato, Onion
Served on a Sesame Bun
Add Cheddar or Bacon5

The Frenchie Burger27
Beef Patty Topped with Confit Pork Belly
Caramelized Onions, Morbier Cheese, Arugula, Cornichons
Served on a Black Pepper Bun

The Veggie Burger29
Herb Falafel, Spice-Roasted Eggplant, Lettuce, Tomato
Cucumber, Tzatziki, Served on a Sesame Bun

Seafood

Slow-Cooked Scottish Salmon36
Sweet Corn "Succotash", Smoked Bacon
Charred Tomato Vinaigrette

Red Snapper39
Fennel, Orange & Olive Salata, Citrus Gremolata

New England Casserole.....38
Mussels, Clams, Shrimp, Spicy Pork Sausage
Yellow Corn, Parsley, Grilled Garlic Bread

Grilled Boston Lobster..... 1kg 110
Garlic Butter & Asparagus

Steak Frites

Served with Choice of Béarnaise or Peppercorn Sauce

New York Strip 300g Brandt Farms, USDA Prime 79
Ribeye 300g Brandt Farms, USDA Prime..... 85
Striploin for Two 750g Rangers Valley, AUS 190

Add Seared Foie Gras30
Add 1/2 Grilled Lobster Tail 45

Side Dishes

French Fries12
Brussels Sprouts & Smoked Bacon.....12
Grilled Asparagus12
Wild Mushrooms12
Cauliflower Gratin12

Prices listed above are subject to GST & Service Charge